

# VALENTINES DAY 2019

2 COURSE \$55 OR 3 COURSE \$65

Warm Pita, Olives & Stuffed Peppers

## MĒZZĒ

SHARE

Ouzo Cured Salmon, Lentils, Lemon & Pear

Grilled Haloumi, Pickled Pumpkin & Almond Cream

Lamb Meatballs, Roast Peppers & Chickpeas

## MĀIN COURSE

CHOICE

Pan Roasted Barramundi, Kale, Confit Tomatoes, Capers & Mint

Roast Chicken Breast, Lemon & Herb Potatoes, Broccolini

Sirloin Steak, Sweet Potato, Pickled Onion Salad, Horseradish Cream

Spinach, Leek & Feta Tart, Roast Beets & Fennel

## DESSERT

CHOICE

Amaretto Sponge, Apricots & Pistachio Cream

Coffee Crème Catalan, White Chocolate Mousse, Oats

G E O R G E S  
MEDITERRANEAN BAR & GRILL