

## MEZZE

Grilled haloumi, watermelon & mint GF   V	13.5
Melitzanosalata eggplant, tomato, spring onion GF   V	12.5
Garlic, feta & lemon oil V	
Spanakopita filo pastries filled with spinach, Feta & spring onion V	13.5
Yemista stuffed vegetables, rice & fresh herbs GF   V	16.5
Baked feta in filo with honey, oregano & sesame seed V	15.5
Lamb ribs, wild honey, thyme & almond sauce GF	17.5
Beef kefta stuffed green olives, tomato sauce	15.5
Deep fried squid, zucchini fritters, aioli & lemon	18.5
King prawns wrapped in kataifi pastry, dill aioli	18.5
Marinated octopus salad, cucumber, fennel, radish GF	18.5
Stuffed calamari, spinach, mussels, saffron rice GF	18.5

## MEZZE BANQUET

39PP

MINIMUM TWO PEOPLE

Stuffed green olives & red peppers GF
White taramosalata, sour dough
Deep fried squid, aioli & lemon
Grilled Haloumi, watermelon & mint GF   V
Grilled octopus, lemon, oregano GF
Spanakopita filo pastries filled with spinach, Feta & spring onion V
Chicken souvlaki, pita bread & tzatziki
Beef kefta stuffed green olives, tomato sauce

## STARTERS

Pita bread, wild oregano & olive oil V	4.0
Garlic bread V	6.5
Marinated olives GF   V	8.5
White taramosalata, sour dough	11.5
Tzatziki, sour dough GF   V	11.5
Hummus, sour dough GF   V	11.5
Selection of all three dips	23.5

## SEAFOOD

Grilled octopus, lemon, oregano, chickpea salad GF	24.5   32.5
King prawns saganaki baked in a clay pot, tomato & feta GF	34.5
Grilled whole baby snapper, steamed broccolini & lemon GF	36.5

## MARKET FRESH FISH

SERVED WITH YOUR CHOICE OF:

House made chips & anchovy mayonnaise GF
or broccolini & dutch carrots GF   V

## STEAMED BLACK MUSSELS

# 1 Saffron, garlic, chili and parsley GF	27.5
# 2 Orzo pasta, cream & white wine	27.5
Served with grilled sourdough bread	

## SOUVLAKI PLATES

Lamb souvlaki, pita bread & tzatziki
4 Pcs 27.5 / 6 Pcs 35.5
Chicken souvlaki, pita bread & tzatziki
4 Pcs 25.5 / 6 Pcs 28.5

## MEAT

Greek style lamb, lemon & oregano potatoes GF	34.5
Grassland sirloin, chat potatoes, dutch carrots GF	34.5
Pan seared chicken breast, ratatouille vegetables GF	29.5
Grilled pork outlet, fennel, dried figs, chickpeas & Roast pumpkin GF	30.5

## GREEK LAMB FEAST

49pp

MINIMUM TWO PEOPLE

MEZZE

White taramosalata, sour dough
Grilled haloumi, watermelon & mint GF
Fried squid, zucchini fritters, aioli & lemon

MAIN

Greek style lamb lemon & oregano potatoes
Greek salad GF   V

## SIDES

Steamed seasonal greens, lemon, olive oil GF   V	9.5
Lemon oregano potatoes GF   V	9.5
Hand cut chips, sea salt	9.5
Rocket, apple, sultanas & pomegranate dressing GF   V	11.5
Classic greek salad GF   V	14.5
Baby spinach, beetroot, walnut & goat curd salad GF   V	14.5

## DESSERTS

Greek baklava petit four style	10.5
Assorted ice-cream:	13.5
Vanilla & fig, pistachio, chocolate & candied walnut	
Pistachio crème brulee, short bread GF	13.5
Chocolate bougatsa, sour cherry syrup & cream	13.5
Candied orange & almond cake with yoghurt GF	13.5
Kataifi mastica cream, fig, candied pistachios	13.5

## COCKTAIL HOUR 3PM-6PM

Passionfruit Margarita   French Martini	12
Mastiha on the rocks   Aperol Spritz	
Espresso Martini   Negroni	

**G E O R G E S**  
**MEDITERRANEAN BAR & GRILL**