

# VALENTINES

## DAY 2020

2 COURSE \$58 OR 3 COURSE \$68

|| Taramasalata, Pita Bread

### MEZZE

CHOICE

Sydney Rock Oysters & Lemon (4pcs)

Ouzo Cured Salmon, Cucumber, Radish, Onion & Baby Capers

Cured Wagyu Beef Bresola, Rocket, Pomegranate, Graviera Cheese & Orange Dressing

Spinach & Feta Pie "Spanakopita", Fennel & Watercress Salad

### MAIN COURSE

CHOICE

Slow Cooked Greek Lamb Shoulder, Lemon Oregano Potatoes

Pan Seared Barramundi, Kale, Cherry Tomato, Salsa Verde

BBQ Jumbo Prawns, Spaghettoni, Garlic Chilli Herb Butter

Roast Chicken Breast, Vegetable Rataouille

Vegetarian Option: Yemista, Stuffed Vegetables with Rice & Herbs

### DESSERT

CHOICE

Vanilla Brulee, Caramelised Fig & Biscotti

Baked Chocolate Bougasta, Candied Sour Cherry, Syrup & Cream

### COCKTAILS

Passionfruit Margarita \$15

Negroni \$15

### CHAMPAGNE

NV Moet Chandon Imperial Ice Glis \$24

G E O R G E S  
MEDITERRANEAN BAR & GRILL