

STARTERS

Pita bread, wild oregano & olive oil V	4.5
Garlic bread V	6.5
Marinated olives GF V	8.5
White taramosalata, sour dough	12.5
Tzatziki, sour dough GF V	12.5
Hummus, sour dough GF V	12.5
Selection of all three dips	24.5

MEZZE

Grilled haloumi, watermelon & mint GF V	14.5
Melitzanosalata eggplant, tomato, spring onion GF V Garlic, feta & lemon oil V	14.5
Spanakopita filo pastries filled with spinach, Feta & spring onion V	15.5
Yemista stuffed vegetables, rice & fresh herbs GF V	16.5
Baked feta in filo with honey, oregano & sesame seed V	15.5
Deep fried squid, zucchini fritters, aioli & lemon	19.5
King prawns wrapped in kataifi pastry, dill aioli	19.5

MEZZE BANQUET

42PP

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

SEAFOOD

Grilled octopus, lemon, oregano, chickpea salad GF	24.5 34.5
King prawns saganaki baked in a clay pot, tomato & feta GF	36.5
Steamed Black Mussels, saffron, garlic, chili and parsley GF Served with grilled sourdough bread	28.5
Grilled whole baby snapper, steamed broccolini & lemon GF	38.0
Market Fresh Fish served with a choice of House made chips & anchovy mayonnaise GF or broccolini & dutch carrots GF V	35.0

SOUVLAKI PLATES

Lamb souvlaki, pita bread & tzatziki 4 Pcs 28.5 / 6 Pcs 36.5
Chicken souvlaki, pita bread & tzatziki 4 Pcs 26.5 / 6 Pcs 29.5

MEAT

Greek style lamb, lemon & oregano potatoes GF	36.0
Grassland sirloin, chat potatoes, dutch carrots GF	38.5
Pan seared chicken breast, ratatouille vegetables GF	30.5
Grilled pork cutlet, fennel, dried figs, chickpeas & Roast pumpkin GF	32.5

G E O R G E S
MEDITERRANEAN BAR & GRILL

GREEK LAMB FEAST

54pp

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	10.5
Lemon oregano potatoes GF V	9.5
Hand cut chips, sea salt	9.5
Classic greek salad GF V	16.5
Baby spinach, beetroot, walnut & labne salad GF V	14.5

DESSERTS

Greek baklava petit four style	10.5
Assorted ice-cream: Vanilla, Pistachio, Chocolate	14.0
Vanilla crème brulee, candied figs, short bread GF	14.0
Chocolate bougatsa, sour cherry syrup & cream	14.0
Candied orange & almond cake with yoghurt GF	14.0

CHECK IN

