

## STARTERS

Pita bread, wild oregano & olive oil V	5.0
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, peach, pickled red onion GF   V	15.5
Melitzanosalata Eggplant, tomato, spring onion Garlic, feta & lemon oil GF   V	15.5
Spanakopita Filo pastries filled with spinach, Feta & spring onion V	16.5
Zucchini fritters, labne, pomegranate, mint V	15.5
Deep fried squid, lime aioli	19.5
Spetsofai Spicy pork sausage, red peppers, kefalotyri cheese	19.5
Baked feta in filo with honey, oregano & sesame seed V	15.5
Drunken Ox Heart tomato, Ouzo, olive oil	22.5

## MEZZE BANQUET

44PP

MINIMUM TWO PEOPLE

Stuffed green olives & red peppers GF
White taramosalata, sour dough
Deep fried squid, lime aioli
Grilled Haloumi, peach, pickled red onion GF   V
Grilled octopus, lemon, oregano GF
Spanakopita filo pastries filled with spinach, Feta & spring onion V
Chicken souvlaki, pita bread & tzatziki

ADD DESSERT 12pp

Semolina and yoghurt cake, oranges in syrup, double cream

## SEAFOOD

Chargrilled octopus, kipfler potatoes, green olives parsley, lemon	25.5   35.5
Grilled calamari, chilli, fennel, orange, mint	25.0   32.0
Grilled 1/2 shell scallops herb butter (6pcs)	26.0
Market Fresh Fish served with a choice of House made chips or green beans, capers, lemon GF   V	36.0
King prawns saganaki baked in a clay pot, blistered cherry tomato & feta GF	25.5   36.5

## SOUVLAKI PLATES

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

## MEAT

Greek style lamb, lemon & oregano potatoes GF	36.5
Porchetta Roast pork belly, dried figs & spices, wilted greens	34.5
Slow cooked beef cheek, Orzo pasta, kalamata olives, graviera cheese	32.5

## GREEK LAMB FEAST

54pp

MINIMUM TWO PEOPLE

MEZZE

Hummus, sour dough GF | V

Melitzanosalata GF | V

Grilled Calamari

MAIN

Greek style lamb lemon & oregano potatoes

Greek salad GF | V

ADD DESSERT 8pp

Pistachio and chocolate baklava

## SIDES

Peas & artichokes, lemon, herbs, olive oil GF   V	13.0
Classic greek salad GF   V	17.0
Lemon oregano potatoes GF   V	11.0
Wilted Greens	11.0
Hand cut chips, sea salt	9.5

## DESSERTS

Greek biscuit selection	12.0
Pastelli wafers, honey, ricotta, poached peach	14.0
Pistachio and chocolate baklava rolls	12.0
Semolina and yoghurt cake, oranges in syrup, double cream	14.0
Buttermilk pudding, watermelon granita, strawberries, mint	14.0
Frutta: Seasonal chilled fruit	18.0

G E O R G E S  
MEDITERRANEAN BAR & GRILL