

VALENTINĒS DINNER 2022

3 COURSE \$79

|| Marinated Olives, Taramasalata, Schiacciata

MEZZE TO SHARE

Charred eggplant, molasses, pistachio, fetta
Prawn & Crab Kefte, dill pickled cucumber
Grilled haloumi, Peach, honey and oregano dressing

MAIN COURSE CHOICE

Greek lamb, lemon & oregano potatoes
Barramundi & clams saganaki, ouzo, blistered cherry tomatoes, feta
Rolled And Roasted Pork Belly, white bean skordalia, green tahini

Side
Steamed Broccolini, Toasted Almonds

DESSERT CHOICE

Lemon tart, raspberries, masticia cream
Spiced rice pudding, poached peaches, candied almonds, Greek honey

COCKTAILS

Passionfruit Caprioska - Citron Vodka, Passoa, Passionfruit and Orange \$18
Classic Margarita - Gold Tequila Reposado, Cointreau and Lime \$18
French Martini - Vodka Chambord and Pineapple \$18
The Med - Skinos Mastiha, Gin, Lemon and Basil \$18

CHAMPAGNE

NV Moet Chandon Imperial Ice served on the Rocks Gls \$24

G E O R G E S
MEDITERRANEAN BAR & GRILL