

OXI DAY

28 OCTOBER 2022

MEZZE

TO SHARE

Marinated olives V

Hummus | White Taramosalata Bread Selection

Grilled haloumi, peach, pickled red onion GF | V

Spanakopita filo pastries filled with spinach, cheese & spring onion V

Chargrilled Octopus, Kipfler Potatoes, green olives, parsley, lemon

MAIN COURSE

TO SHARE

Greek style lamb shoulder, lemon oregano potatoes GF

King prawns saganaki baked in a clay pot, blistered cherry tomato & feta GF

Vegetarian Eggplant (Available with prior notice)

SIDES

TO SHARE

Classic Greek salad V

Hand Cut Chips V

DESSERT

Semolina and yoghurt cake, oranges in syrup, double cream

BEVERAGE LIST

Mini Ouzo (200ml bottle)

Tsipouro (200ml bottle)

Soft Drinks

Juice

Sparkling Water

ALL THE ABOVE DRINKS LISTED ARE INCLUDED IN THE EVENT PACKAGE

OPEN BAR

ADDITIONAL DRINKS AVAILABLE FOR PURCHASE

BOTTLED BEER

Mythos Lager 5.0% | Thessaloniki Greece \$10

Cascade Premium Light 2.7% | Tasmania \$8

Stone & Wood Pacific Ale 4.4% | Byron Bay NSW \$11

WHITE WINE

19 ATMA White Malagousia Xinomavro | Naoussa Greece \$54

20 Stonefish Sauvignon Blanc | Margaret River WA \$52

RED WINE

17 ATMA Xinomavro Mandilaria | Naoussa Greece \$54

Stonefish Shiraz | Geographe WA \$52

G E O R G E S
MEDITERRANEAN BAR & GRILL