

# SET MENUS

## MĒZZĒ BANQUET

Stuffed green olives & red peppers GF | V  
White taramosalata, sourdough  
Deep fried Squid, whipped garlic, pickles GF  
Grilled haloumi, beetroot, crimson grapes, olive oil GF | V  
Spanakopita filo pastries filled with spinach, feta & spring onion V  
King prawn saganaki, baked in a clay pot, blistered cherry tomatoes & feta GF  
Chicken souvlaki, pita bread & tzatziki

52PP

ADD DESSERT 10pp

Greek Sweets - baklava, almond shortbread

## VĒGĒTARIAN MĒZZĒ BANQUET

Stuffed green olives & red peppers GF | V  
Hummus, crudites V  
Zuchinni fritters, labne, mint V  
Grilled haloumi, beetroot, crimson grapes, olive oil GF | V  
Cabbage salad, pinenuts, raisins V  
Spanakopita filo pastries filled with spinach, feta & spring onion V  
Roast tomato & saffron risotto, smoked eggplant, zucchini,  
wilted greens Vegan | GF

52PP

ADD DESSERT 10pp

Greek Sweets - baklava, almond shortbread

GF - Gluten Free   V - Vegetarian   Vegan - Vegan

\*\*Guests with dietary requirements can be accommodated with prior notice\*\*

G E ° R G E S  
MEDITERRANEAN BAR & GRILL

# SET MENUS

## GREEK LAMB FEAST

### MEZZE

Marinated olives GF | V

Hummus, sourdough V

Feta baked in filo, oregano, honey, sesame seeds V

Fried squid, whipped garlic, pickles GF | V

### MAIN

Greek style lamb shoulder, lemon & oregano potatoes GF

Greek salad GF | V

72pp

ADD DESSERT 10pp

Greek Sweets -baklava, almond shortbread

GF - Gluten Free    V - Vegetarian

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**G E O R G E S**  
**MEDITERRANEAN BAR & GRILL**