

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

Guests with dietary requirements can be accommodated with prior notice

G E ° R G E S
MEDITERRANEAN BAR & GRILL

DINING PACKAGE 1

MEZEDES (to share)

Marinated olives V | GF

White taramosalata, sourdough

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

Fried squid, whipped garlic, pickled GF

MAINS (choice of)

Rolled & roasted pork belly, pepperonata GF

King prawn saganaki, baked in a clay pot, blistered cherry tomatoes & feta GF

Saltwater barramundi, labne, blistered cherry tomatoes, basil GF

Vegetarian available with prior notice

Roast tomato & saffron risotto, smoked eggplant, zucchini, wilted greens Vegan | GF

SIDE (to share)

Shaved cabbage, raisins, pine nuts, kefalotiri, parsley, sour dough crumbs V

DESSERT (choice of)

Baked chocolate, sour cherries, pistachio GF | V

Almond & walnut baklava V

MAIN & DESSERT \$59

MEZEDES & MAIN \$66

MEZEDES, MAIN & DESSERT \$78

GF - Gluten Free V - Vegetarian Vegan- Vegan

For sit down dining functions of 30 + alternate serve applies on mains & desserts

Guests with dietary requirements can be accommodated with prior notice

DINING PACKAGE 2

MEZEDES (to share)

Marinated olives GF | V

Hummus, sourdough GF | V

Grilled haloumi, beetroot, crimson grapes, olive oil

Chargrilled Tasmanian octopus, broad bean & wild weed fasolada, lemon & mint GF

MAINS (choice of)

Greek style lamb shoulder, lemon oregano potatoes GF

Beef short rib "Moussaka", kefalatori

Chargrilled swordfish, pepperonata GF

Vegetarian available with prior notice

Roast tomato & saffron risotto, smoked eggplant zucchini, wilted greens Vegan | GF

SIDE (to share)

Classic Greek salad V

DESSERT (choice of)

Baked chocolate, sour cherries, pistachio GF | V

Vanilla creme brulee, macerated berries, pistachio V

MAIN & DESSERT \$64

MEZEDES & MAIN \$72

MEZEDES, MAIN & DESSERT \$84

GF - Gluten Free V - Vegetarian Vegan- Vegan

For sit down dining functions of 30 + alternate serve applies on mains & desserts

Guests with dietary requirements can be accommodated with prior notice