

## STARTERS

Pita bread, wild oregano & olive oil V	5.5
Marinated olives GF   V	9.5
White taramosalata, bread selection	14.5
Tzatziki, bread selection V	14.5
Hummus, bread selection V	14.5
Selection of all three dips, raw vegetables, sourdough	26.5

## MEZZE

Grilled haloumi, beetroot, crimson grapes, olive oil GF   V	18.5
Melitzanosalata, smoked eggplant, roasted garlic, pickled red onion, feta GF   V	18.5
Spanakopita filo pastries filled with spinach, feta & spring onion V	18.5
Cretan anchovies, pickled peppers, radishes, toast	18.5
Zucchini fritters, labne, pomegranate, mint V	18.5
Fried squid, whipped garlic, pickles GF	22.5
Pork & lamb sheftalia, green tahini, pistachio, lemon GF	22.5
Baked feta in filo with honey, oregano & sesame seed V	18.5

## MEZZE BANQUET

52PP

MINIMUM TWO PEOPLE

Stuffed green olives & red peppers GF
White taramosalata, sourdough
Grilled haloumi, beetroot, crimson grapes, olive oil GF   V
Fried squid, whipped garlic, pickles
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

## SEAFOOD

S.A sardines, pan fried, sourdough crumbs, lime aioli	22.0
Seared Australian scallops in the half shell, smoked eggplant, sumac, pickled red onion GF	46.0
Grilled XL Yamba king prawns, skordalia, chili, garlic, parsley, lemon GF	42.0
Char grilled Tasmanian octopus, broad bean & wild weed fasolada, preserved lemon & mint GF	28.5   38.5
King prawns saganaki baked in a clay pot, blistered cherry tomatoes & feta GF	28.5   38.5
Market fresh fish served with a choice of: house made chips, lime aioli GF   V or wilted greens, garlic, capers, lemon GF   V	Market Price

## GRILLED SEAFOOD FOR TWO 119

Market fish fillet, pepperonata GF
4 Grilled Australian scallops, smoked eggplant, lemon vinaigrette GF
Grilled octopus, wild weed fasolada, lemon & mint GF
2 Grilled prawn skewers, chilli, garlic, parsley GF
Greek salad & hand cut chips, lime aioli GF   V

## SOUVLAKI PLATES

Lamb souvlaki, pita bread & tzatziki
4 Pcs 32.5 / 6 Pcs 39.5
Chicken souvlaki, pita bread & tzatziki
4 Pcs 28.5 / 6 Pcs 35.5

## MEAT

Greek style lamb shoulder, lemon & oregano potatoes GF	39.5
Rolled & roasted pork belly, pepperonata GF	38.5
Beef short rib "Moussaka", kefalatori	42.0

## GREEK LAMB FEAST

72pp

MINIMUM TWO PEOPLE

MEZZE

Marinated olives, hummus, sourdough GF   V
Feta baked in filo, oregano, honey, sesame seeds V
Fried squid, whipped garlic, pickles GF

MAIN

Greek style lamb shoulder, lemon & oregano potatoes
Greek salad, feta, oregano, lemon GF   V

## VEGAN MAIN

Roast tomato & saffron risotto, smoked eggplant, zucchini, wilted greens GF   Vegan	31.0
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## SIDES TO SHARE

Classic Greek salad, feta, oregano, lemon GF   V	18.5
Lemon oregano potatoes GF   V	11.5
Hand cut chips, sea salt GF   V	11.0
Shaved cabbage, raisins, pine nuts, kefalotyri, parsley, sour dough crumbs V	14.5
Seasonal greens, garlic, almonds, parsley, lemon GF   V	14.5

## DESSERTS

Greek shortbread biscuits (3pcs) V	12.5
Almond and walnut baklava rolls (3pcs) V	12.5
Baked chocolate, sour cherries, pistachio GF   V	16.5
Lemon bougasta, stewed rhubarb, vanilla ice-cream GF   V	16.5
Vanilla creme brulee, macerated berries, Greek biscuit V	16.5
Assorted ice-cream: vanilla, pistachio & chocolate GF   V	16.5

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