

SET MENUS

MEZZE BANQUET

Stuffed green olives & red peppers GF | V
White taramosalata, sourdough
Grilled haloumi, beetroot, crimson grapes, olive oil GF | V
Fried Squid, whipped garlic, pickles GF
Spanakopita filo pastries filled with spinach, feta & spring onion V
Grilled Tasmanian octopus, kipfler potato, capers, cabernet vinegar GF
Chicken souvlaki, pita bread & tzatziki

52PP

ADD DESSERT 10pp

Greek Sweets - baklava, Greek biscuits

VEGETARIAN MEZZE BANQUET

Stuffed green olives & red peppers GF | V
Hummus, crudites V
Zucchini 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, artichokes, zucchini, silverbeet Vegan | GF

52PP

ADD DESSERT 10pp

Greek Sweets - baklava, Greek biscuits

GF - Gluten Free V - Vegetarian Vegan - Vegan

Guests with dietary requirements can be accommodated with prior notice

G E O R G E S
MEDITERRANEAN BAR & GRILL

SET MENUS

GREEK LAMB FEAST

MEZZE

Marinated olives GF | V

Three dip selection, crudites, pita bread

Yamba king prawns, skordalia, chili, garlic, parsley, lemon

MAIN

Greek style lamb shoulder, lemon & oregano potatoes GF

Greek salad GF | V

72pp

ADD DESSERT 10pp

Greek Sweets - baklava, Greek biscuits

GF - Gluten Free V - Vegetarian

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G E O R G E S
MEDITERRANEAN BAR & GRILL