

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 ° 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 ° R G E S
MEDITERRANEAN BAR & GRILL

DINING PACKAGE 1

MEZEDES (to share)

Marinated olives, crudities 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

Beef short rib "Moussaka", eggplant, potato, kefalotyri

Saltwater barramundi, smoked eggplant, roasted garlic, pickled red onion, parsley GF

Vegetarian available with prior notice

Roast tomato & saffron risotto, artichokes, zucchini, silverbeet Vegan | GF

SIDE (to share)

Shaved cabbage, raisins, pine nuts, kefalotyri, parsley, sourdough crumbs V

DESSERT (choice of)

Vanilla creme brulee, macerated berries, Greek biscuit GF | V

Pistachio cake, sour cherries, chocolate ice-cream GF | V

MAIN & DESSERT \$60

MEZEDES & MAIN \$68

MEZEDES, MAIN & DESSERT \$80

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, kipfler potato, capers, cabernet vinegar GF

MAINS (choice of)

Greek style lamb shoulder, lemon oregano potatoes GF

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

Chargrilled swordfish, black garlic, pepperonata GF

Vegetarian available with prior notice

Roast tomato & saffron risotto, artichokes, zuchinni, silverbeet Vegan | GF

SIDE (to share)

Classic Greek salad GF | V

DESSERT (choice of)

Pistachio cake, sour cherries, chocolate ice-cream GF | V

Buttermilk pudding, strawberries, mint, watermelon granita GF | V

MAIN & DESSERT \$66

MEZEDES & MAIN \$74

MEZEDES, MAIN & DESSERT \$86

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

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MEDITERRANEAN BAR & GRILL