

Mezze

Grilled Haloumi, compressed watermelon & mint	12.5
Melitzanosalata eggplant, garlic, feta & lemon oil	12.5
Zucchini mint fritters, aioli	12.5
Spanakopita Filo pastries filled with spinach, feta & spring onion	12.5
Duck kefta, orange & pomegranate dressing	12.5
Yemista stuffed vegetables, rice & fresh herbs	15.5
Kreatopita Filo cigars of slow cooked goat with fresh goat curd	15.5
Lamb ribs, wild honey, thyme & almond sauce	15.5
Traditional Greek sausage, house pickles	15.5
Deep fried squid, aioli & lemon	16.5
King prawns wrapped in kataifi pastry, dill aioli	18.5
Octopus salad, cucumber, fennel & radish	18.5
Grilled calamari, salsa verde	18.5

Mezze Banquet

35pp

Minimum two people

Mixed marinated olives

White taramosalata, sour dough

King prawns wrapped in kataifi pastry, dill aioli

Haloumi, compressed watermelon & fresh herbs

Octopus Salad, cucumber, fennel & radish

Spanakopita Filo pastries filled with spinach, feta & spring onion

Chicken souvlaki, pita bread & tzatziki

Lamb ribs, wild honey, thyme & almond sauce

Starters

Pita bread, wild oregano & olive oil	3.5
Sour dough bread	6.5
Roast pistachio, almond & chickpeas	7.5
Marinated olives	7.5
Fried green olives filled with feta	9.5
White taramosalata, sour dough	9.5
Tzatziki, sour dough	9.5
Hummus, sour dough	9.5
Selection of all three dips	23.5

Souvlaki Plates

Lamb souvlaki, pita bread & tzatziki

8 pcs 24.5 / 12 pcs 29.5

Chicken souvlaki, pita bread & tzatziki

8 pcs 22.5 / 12 pcs 27.5

Seafood

Grilled octopus, lemon, oregano	19.5 27.5
King Prawns Saganaki baked in a clay pot, tomato & feta	32.5
Grilled Whole baby snapper, steamed broccolini & lemon	34.5

Market Fresh Fish

Served with your choice of:

House made chips, vine leaf dill aioli & lemon

Grilled eggplant, zucchini & lemon oil

Steamed Black Mussels

1 Saffron, white wine, garlic, chili and parsley 24.5

2 Tomato, spicy sausage, parsley, garlic & rice 24.5

Served with sourdough bread

Sides

Rocket, fennel, orange & pomegranate salad	9.5
Steamed seasonal greens	9.5
Lemon oregano potatoes	9.5
Hand cut chips, sea salt	9.5
Tomato salad, barley rusks & salted ricotta	11.5
Classic Greek salad	13.5

Meat

Greek style lamb, lemon & oregano potatoes	32.5
Grassland sirloin, green & black eye beans	31.5
Grilled pork cutlet, crispy crackling, fennel, orange & watercress	29.5
Slow cooked goat, tomato, caramelized onions & mint orzo salad	34.5
Grilled chicken breast, yemista, vegetables	28.5

Greek Lamb Feast

45pp

Minimum two people

TO START

White taramosalata, sour dough

Grilled Haloumi, compressed watermelon & mint

Fried squid, zucchini fritters, aioli & lemon

MAIN

Greek Style Lamb lemon & oregano potatoes

Greek salad

Desserts

Greek sweets: Baklava, Melomakarona, Rosedes	9.5
Assorted ice-cream:	12.5
Vanilla & fig, Pistachio, Chocolate & Candied walnut	
Pistachio Crème brulee	12.5
Chocolate bougatsa, sour cherry syrup & cream	12.5
Candied orange & almond cake with yoghurt	12.5
Kataifi Mastica cream, roast quince & whole candied walnuts	12.5

Happy Hour Fridays

3pm-7pm

WINE \$7 | BEER \$7 | COCKTAILS \$12

G E O R G E S
MEDITERRANEAN BAR & GRILL