

MEZZE

Grilled haloumi, watermelon & mint GF V	12.5
Melitzanosalata eggplant, tomato, spring onion GF V	12.5
Garlic, feta & lemon oil V	
Spanakopita filo pastries filled with spinach, Feta & spring onion V	12.5
Yemista stuffed vegetables, rice & fresh herbs GF V	15.5
Baked feta in filo with honey, oregano & sesame seed V	15.5
Lamb ribs, wild honey, thyme & almond sauce GF	15.5
Beef & pork kefta, tomato sauce	15.5
Deep fried squid, zucchini fritters, aioli & lemon	16.5
King prawns wrapped in kataifi pastry, dill aioli	18.5
Marinated octopus salad, cucumber, fennel, radish GF	18.5
Stuffed calamari, spinach, mussels, saffron rice GF	18.5

MEZZE BANQUET

39PP

MINIMUM TWO PEOPLE

Stuffed green olives & red peppers GF
White taramosalata, sour dough
Deep fried squid, aioli & lemon
Grilled haloumi, watermelon & mint GF V
Grilled octopus, lemon, oregano GF
Spanakopita filo pastries filled with spinach, Feta & spring onion V
Chicken souvlaki, pita bread & tzatziki
Beef & pork kefta, tomato sauce

G E O R G E S
MEDITERRANEAN BAR & GRILL

STARTERS

Pita bread, wild oregano & olive oil V	3.5
Garlic bread V	5.5
Marinated olives GF V	7.5
White taramosalata, sour dough	9.5
Tzatziki, sour dough GF V	9.5
Hummus, sour dough GF V	9.5
Selection of all three dips	18.5

SEAFOOD

Grilled octopus, lemon, oregano, chickpea salad GF	19.5 28.5
King prawns saganaki baked in a clay pot, tomato & feta GF	32.5
Grilled whole baby snapper, steamed broccolini & lemon GF	34.5

MARKET FRESH FISH

SERVED WITH YOUR CHOICE OF:

House made chips & anchovy mayonnaise GF
or broccolini & dutch carrots GF V

STEAMED BLACK MUSSELS

# 1 Saffron, garlic, chili and parsley GF	24.5
# 2 Orzo pasta, cream & white wine	24.5
Served with grilled sourdough bread	

SOUVLAKI PLATES

Lamb souvlaki, pita bread & tzatziki
4 Pcs 25.5 / 6 Pcs 32.5
Chicken souvlaki, pita bread & tzatziki
4 Pcs 23.5 / 6 Pcs 28.5

MEAT

Greek style lamb, lemon & oregano potatoes GF	32.5
Grassland sirloin, chat potatoes, dutch carrots GF	34.5
Pan seared chicken breast, ratatouille vegetables GF	28.5
Grilled pork outlet, fennel, dried figs, chickpeas & Roast pumpkin GF	29.5

GREEK LAMB FEAST

49pp

MINIMUM TWO PEOPLE

MEZZE

White taramosalata, sour dough
Grilled haloumi, watermelon & mint GF
Fried squid, zucchini fritters, aioli & lemon

MAIN

Greek style lamb lemon & oregano potatoes
Greek salad GF V

SIDES

Steamed seasonal greens, lemon, olive oil GF V	9.5
Lemon oregano potatoes GF V	9.5
Hand cut chips, sea salt	9.5
Rocket, apple, sultanas & pomegranate dressing GF V	11.5
Classic greek salad GF V	13.5
Baby spinach, beetroot, walnut & goat curd salad GF V	14.5

DESSERTS

Greek baklava petit four style	9.5
Assorted ice-cream:	12.5
Vanilla & fig, pistachio, chocolate & candied walnut	
Pistachio crème brulee, short bread GF	12.5
Chocolate bougatsa, sour cherry syrup & cream	12.5
Candied orange & almond cake with yoghurt GF	12.5
Kataifi mastica cream, fig, candied pistachios	12.5

HAPPY HOUR 3PM-7PM

MONDAY - FRIDAY

WINE: Stonefish Sparkling/White/Red	7
BEER: Mythos & Peroni	7
COCKTAILS: French Martini & Mojito	12

All prices include a 10% goods & services tax | 1.1% surcharge applies to all Credit Card transactions | 8% service charge applies to tables of 12+

GF - Gluten Free V - Vegetarian