georges

Mediterranean

CELEBRATE LIFE WITH US... EVIVA!

Georges offers a vibrant Mediterranean bar and dining experience on Sydney's epic Waterfront at King Street Wharf. Focusing on fresh, premium ingredients for authentic, flavourful dishes.

BREAD & DIPS

Pita bread, wild oregano & olive oil *(V)*	7
Warm marinated olives *(GF | V)*	11
White taramosalata, sourdough	16
Tzatziki, bread sourdough *(V)*	16
Hummus, sourdough *(Ve)*	16
Fava Bean, Red Onion, Capers, sourdough *(Ve)*	16
Three dips selection, raw vegetable crudites, bread	29
Melitzanosalata, smoked eggplant, feta, roasted garlic, pickled red onion, parsley *(GF | V)*	19

MEZZE

Grilled haloumi, beetroot, crimson grapes, olive oil *(GF | V)*	19.5
Spanakopita filo pastries filled with spinach, feta & spring onion *(V)*	19.5
Cretan anchovies, pickled peppers, radishes, grilled bread	19.5
Zucchini & cheese fritters, labne, pomegranate, mint *(V)*	19.5
Fried squid, whipped garlic, pickles *(GF)*	24.5
Handmade sheftalia sausages, green tahini, pistachio *(GF)*	24.5
Baked feta in filo with honey, oregano & sesame seed *(V)*	19.5
South Australian sardines, pan fried, sourdough crumbs, lime aioli	24.5

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SIDES

Classic Greek salad, feta, oregano, lemon *(GF | V)*	22.5
Lemon oregano potatoes *(GF | V)*	12.5
Hand cut chips, sea salt *(GF | V)*	12.5
Shaved cabbage, raisins, pine nuts, kefalotyri, parsley, sourdough crumbs *(V)*	16.5
Seasonal greens, garlic, almonds, parsley, lemon *(GF | V)*	16.5

YIASOU!

At Georges, we bring authentic quality, warm hospitality, and moments of joy to every visit.

Nestled in a relaxed Sydney Harbourside setting, we celebrate the flavors of Mediterranean cuisine, creating the perfect atmosphere for memorable dining and relaxed socials.

The legacy of Georges Double Bay continues to thrive. As Leo, George's dad puts it, "Honest hard work and dedication are the pillars of success in hospitality." These values have helped shaped sixty years of unforgettable dining experiences at Georges.

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Prices are inclusive of Goods & Services Tax
Credit Card surcharges apply
10% Gratuity for 8+ Guest
Sunday & Public Holiday Surcharge 15%
(GF) Gluten Free (V) Vegetarian (Ve) Vegan

SOUVLAKI

Souvlaki plates served with pita bread & tzatziki

Lamb souvlaki	4 Pcs 35 / 6 Pcs 43
Chicken souvlaki	4 Pcs 30 / 6 Pcs 37

MAINS

FROM THE SEA

Australian scallops in the half shell, shallot & raisin dressing, black garlic (6) *(GF)*	59
Grilled Yamba king prawns, skordalia, chili, garlic, parsley, lemon (4) *(GF)*	49
Char-grilled Tasmanian octopus, kipfler potato, capers, cabernet vinegar *(GF)*	29.5 | 42
King prawns saganaki baked in a clay pot, blistered cherry tomatoes & feta (GF)	29.5 | 42
Market fresh fish served with a choice of: *house made chips, lime aioli (GF | V)* *or new season beans, artichokes, preserved lemon (GF | V)*	Market Price

FROM THE LAND

Roast tomato & saffron risotto, artichokes, zucchini, silverbeet *(Ve)*	35
Greek style lamb shoulder, lemon & oregano potatoes *(GF)*	43
Rolled & roasted pork belly, herbs & spices, pepperonata *(GF)*	39.5
Beef short rib "Moussaka", eggplant, potato, kefalotyri	46

FEAST

GEORGES LAMB FEAST — 80 pp

Minimum two people

MEZZE

Marinated olives, three dip selection, crudites, pita bread

Yamba king prawns, skordalia, chili, garlic, parsley, lemon *(GF)*

MAIN

Greek style lamb shoulder, lemon & oregano potatoes

Greek salad , feta, oregano, lemon *(GF | V)*

GRILLED SEAFOOD (FOR TWO) — 139

Market fish fillet, pepperonata

4 Australian scallops,
shallot & raisin dressing, black garlic

Grilled octopus, kipfler potato, capers, cabernet vinegar

2 Grilled prawn skewers, chilli, garlic, parsley

Classic Greek salad

Hand cut chips, lime aioli

BANQUET

MEZZE BANQUET — 58 pp

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 *(GF | V)*

Spanakopita filo pastries filled with spinach,
feta & spring onion *(V)*

Grilled octopus, kipfler potato, capers, cabernet vinegar

Chicken souvlaki, pita bread & tzatziki *(GF)*