

G E O R G E S

To Start

Sourdough Bread with organic extra virgin olive oil	6.50
Freshly Roasted Salted Almonds, Pistachios & Pepitas	6.50
Mixed Marinated Olives	7.50
Sourdough Bread served with a choice of:	
Taramosalata	8.50
Revithosalata	8.50
Tzatziki	8.50
Melitzanosalata	8.50

Mezedes

Mezedes are one of the basic elements of the Mediterranean culture of sharing food & wine with friends & family in a joyful & relaxed environment...

Spanakopita: Spinach & feta filo pastries	11.50
Roast Baby Beetroots with bitter greens & feta	11.50
Organic Lamb Kefta with tzatziki & parsley salad	11.50
Saganaki: Kefalograviera cheese roast in a small pan & served with red pepper & lemon	15.50
Bull Horn Pepper filled with slow cooked pork, rice & spices	15.50
Fried Squid with chilli, garlic, lemon & aioli	15.50
Baby Lamb Souvlaki, char-grilled with lemon & oregano	15.50
Cyprian Haloumi Cheese, pan-fried with grilled eggplant, tomato & basil	15.50
Seared Scallops with oven-dried cherry tomatoes & kalamata olive	19.50
Wagyu Pasturma with mushrooms, frisee, radicchio & manure cheese	19.50
Sautéed Queensland Calamari with lemon, parsley & olive oil	19.50
King Prawns wrapped in kataifi pastry with lemon & dill aioli	19.50
Char-grilled WA Octopus with chickpea salad	19.50

Mains

Char-grilled Eggplant, red onion, feta & peppers served with spiced yoghurt	27.50
Moussaka: Slow cooked ground beef rolled in grilled eggplant & topped with kefalotyri sauce	29.50
Greek Lamb with peas, artichokes, broad beans, lemon & dill	32.50
Roast Thirlmere Chicken Breast with slow cooked red onions, feta, honey & thyme	32.50
Slow Cooked Baby Goat with cicoria, caramelised shallot, lemon, olive & feta	35.50

Market Fresh Fish

Market Price

Please check the board for today's market fish served with a choice of:

- Chips, tomato salad & whole egg tartare
- Baby beetroots, green beans & skordalia

G E O R G E S

From the Char-Grill

All meats are served with sautéed potatoes, capsicum & olives

Amelia Park Lamb Cutlets served with tzatziki & lemon	34.50
O'Connors Pasture Fed Rib-Eye	36.50

Vegetables & Salads

Steamed Seasonal Greens with olive oil & lemon	10.00
Salad of Tomato, Barley Rusks, Oregano & olive oil	10.00
Lemon & Oregano Potatoes	10.00
Garden Salad	10.00
Georges Greek Salad	15.50

Desserts

Selection of Traditional Greek Sweets made in house	7.50 (per person)
Medjool Date & Cardamom Crème Brulée	13.50
Greek Yoghurt Pudding with honey, walnuts & berries	13.50
Galaktabouriko with poached pear & thick cream	13.50
Chocolate Pudding with mint ice-cream	14.50
Homemade Ice-cream - vanilla – mint – chocolate – halva	13.50

All prices are GST inclusive. No surcharge on Credit Cards

Georges Mediterranean Bar & Grill – The Promenade – King Street Wharf – Tel: 9295 5066

www.georgesrestaurant.com.au