

# G E O R G E S

## Dining Packages

Please note: For functions of 30 or more guests, main & dessert courses are served on a 50/50 alternate basis.  
Please select two main course dishes in this instance (selections due no later than one week prior to the function).

---

### BANQUET

#### Greek Feast \$54.50pp

##### MEZEDES (to share)

Sourdough Bread

Elies: Mixed marinated olives

Taramosalata: Cod roe dip

Melitzosalata: Eggplant dip

Calamari: Sautéed Queensland calamari with lemon, parsley & olive oil

Horiatili salata: Georges Greek salad

##### MAIN

Arni: Slow roast milk fed lamb

##### *Accompaniments*

Potatas founo: Lemon potatoes with garlic & oregano

Horta: Sautéed wild greens

##### DESSERT

Galaktabouriko: Baked semolina custard in filo pastry with poached pear & thick cream

# G E O R G E S

## DINING PACKAGE 1

**Mezedes & Main** **\$59.50pp**

**Mezedes, Main & Dessert** **\$67.50pp**

### MEZEDES (to share)

Sourdough Bread

Revithosalata: Chick pea & tahini dip

Melitzosalata: Eggplant dip

Fried squid with chilli, garlic, lemon & aioli

Baby lamb souvlaki char grilled with lemon & oregano

Saganaki: Pan-roasted kefalograviera cheese served with red pepper & lemon

### MAINS (choice of)

Moussaka: Slow cooked ground beef rolled in grilled eggplant topped with kefalotyri

Roast barramundi with skordalia, beetroot, green beans & lemon

O'Conner's pasture fed rib-eye with oregano & lemon potatoes

### SIDES (to share)

Tomato & barley rusk salad with Greek olive oil

Steamed green beans with olive oil & lemon

### DESSERT (to share)

Selection of traditional Greek sweets: Baklava, rosesdes & melomakarona

# G E O R G E S

## DINING PACKAGE 2

<b>Mezedes &amp; Main</b>	<b>\$62.50pp</b>
<b>Mezedes, Main &amp; Dessert</b>	<b>\$72.50pp</b>

**Starter:** Sourdough bread served with organic olive oil

### MEZEDES (to share)

Sautéed Queensland calamari with lemon, parsley & olive oil

King prawns wrapped in kataifi pastry with lemon & dill aioli

Wagyu pasturma with mushrooms, frisse, radicchio & manouri cheese

Cyprian haloumi cheese, pan-fried with grilled eggplant, tomato & basil

### MAINS (choice of)

Roast free range chicken breast with slow cooked onions, feta, honey & thyme

Greek lamb with peas, artichokes, broad beans, lemon & dill

Whiting fillets with wilted spinach, chilli herb breadcrumbs & lemon

### SIDES (to share)

Georges Greek salad

Steamed broccoli with lemon, chilli & almonds

### DESSERTS (choice of)

Medjool date & cardamom crème brulee

Chocolate pudding with mint ice-cream

**OR**

(to share) Selection of traditional Greek sweets: Baklava, rosesdes & melomakarona

*Menu items & prices are subject to change*