

G E O R G E S

To Start

Warm Sour Dough Bread with organic extra virgin olive oil	5.50
Freshly Roasted Salted Almonds, Pistachios & Pepitas	5.50
Taramosalata served with sour dough bread	6.50
Baba Ganoush served with sour dough bread	6.50
Tzatziki served with sour dough bread	6.50
Mixed Marinated Olives	6.50
Dolmades: Vine leaves stuffed with rice & all spice	6.50

Oysters

Natural Sydney Rock Oysters served with lemon	3.00 each
Cooked Sydney Rock Oysters with garlic, parsley and breadcrumb butter	3.50 each

Mezedes

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

<i>Tortilla Española</i> : Potato, caramelized onion & parmesan frittata	9.50
Lamb Kefta with Tzatziki & parsley salad	9.50
Orange & Fennel Salad with cumin & paprika	9.50
<i>Spanakopita</i> : Spinach & Feta Filo Pastries	9.50
Pan-Fried Chorizo Picante with Sardinian cous cous salad	13.50
Capsicum with marinated WA sardines & marjoram	13.50
Fried Cuttlefish with chilli, garlic, lemon & aioli	13.50
Char-Grilled Baby Lamb Souvlaki with lemon & oregano	13.50
Pan-fried Cyprian Haloumi Cheese with grilled eggplant, tomato & basil	13.50
Grilled Queensland Calamari with olive oil & lemon	17.50
Seared Scallops with fennel & confit tomato salsa	17.50
King Prawns wrapped in kataifi pastry with lemon & dill aioli	17.50
Revilla Salami with globe artichokes, salted almonds, honey, lemon & thyme dressing	17.50
Char-Grilled Baby Octopus with lemon & marjoram	17.50

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Mains

Penne with roast eggplant, zucchini, tomato, ricotta & basil	26.50
Steamed Black Mussels with garlic, chilli, white wine, chorizo, tomato & parsley	27.50
Fettuccine with Amelia Park slow cooked lamb, peas, lemon, garlic & parsley	28.50
Slow Cooked Baby Goat with cicoria, caramelized shallot, lemon, olive & feta	33.50

Market Fresh Fish

From 29.50

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

House Made Chips, Tomato Salad & whole egg tartare or
Caponatta: Eggplant, tomato, Sicilian green olive, pine nuts & basil

From the Char-Grill

All meats are served with sautéed potatoes, capsicum, olives & chimichurri salsa

Pork Cutlet 300g	27.50
Amelia Park Lamb Cutlets	29.50
Free Range Chicken Breast	29.50
Jindalee Grain Fed Mid-Rib-Eye 300g	31.50
Wagyu Rump Steak, Marble Score 6 300g	35.50

Sides

Steamed Seasonal Greens with olive oil & lemon	8.50
Grilled Zucchini & Eggplant with ricotta, olives & mint	8.50
Cos Salad with spring onions, dill & muscatels	8.50
Roast Sweet Potato with roast chestnuts & thyme	9.00
Deep Fried Chat Potatoes with garlic, chilli & herbs	9.50
Georges Greek Salad	13.50

All prices are GST inclusive. No surcharge on Credit Cards .A 10% Surcharge on Sundays and Public Holidays applies. A 10% gratuity applies for bookings of 10+ people.

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Cheese Plate

Selection of Cheese with Homemade Lavosh, Sardinian crisp bread & Muscatels **28.00**

Queso al Vino, Murcia, Spain - Semi-Hard, Goats Milk

Made in Murcia region on the south-east coast of Spain, using only milk from the Murciano-granadina goat, it is matured with a natural rind, which is washed with local red wine which is very high in tannin. Over a period of three months it develops a distinctive colour and floral aroma with a mild fruity flavour and smooth, buttery texture.

Tarwin Blue, Victoria, Australia - Blue cheese

This award winning cheese is made by the small producer Barry Charlton of Berrys Creek Cheese. It is moist with a creamy texture and long intensity with definite earthy tones on the finishing palate. It has been matured for six to eight weeks

Jindi Triple Cream, Victoria, Australia - White Mould Cheese

Jindi Farm is situated in the lush green pastures of Jindivick in Gippsland, Victoria. It is a beautifully smooth and creamy cheese.

Desserts

Medjool Date & Cardamom Crème Brulee **13.50**

Home made Ice-Cream **13.50**

Tiramisu **13.50**

Galaktabouriko with caramalised pear and mascarpone cream **13.50**

Chocolate Pudding with mint ice-cream **14.50**



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Ask your waiter for a Club Mez Member Form.

www.georgesrestaurant.com.au

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