

# G E O R G E S

## To Start

Freshly Baked Ciabatta with organic virgin olive oil	5.50
Freshly Roasted Salted Almonds, Pistachios & Pepitas	6.50
Mixed Marinated Olives	6.50
Soup of the day	12.00

## Oysters

Natural with vinegar and shallot dressing	1/2 doz 16.00	doz 30.00
Cooked with garlic, parsley and breadcrumb butter	1/2 doz 18.00	doz 32.00

## Mezedes

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

Crostini with marinated sardines & gremolata	6.50
<i>Tortilla Española</i> : Potato, caramelized onion & parmesan frittata	6.50
<i>Spanakopita</i> : Spinach & Feta Filo Pastries	9.50
Pan Fried Chorizo with cannellini beans & oregano	9.50
Roast Marinated Butternut Pumpkin with harissa yoghurt	9.50
Flash Fried Squid with chilli, garlic, lemon & aioli	13.50
Grilled Mussels with olive oil & lemon	13.50
Marinated Baby Octopus served with lime	13.50
<i>Garida Saganaki</i> : King Prawns baked with tomato, feta & herbs	17.50
Coffin Bay Scallops with verjuice, olive oil, tomato & herbs	17.50
Crisp Pork Belly with feta, pear, apple & saba	17.50
Jamon Iberico served with pickled celery	17.50

## Mains

Steamed Mussels with garlic, chilli, white wine, tomato, saffron & parsley	28.50
Grain-fed Sirloin Steak with crushed potatoes, olives & oregano	31.50
<i>Kotopita</i> : Epirus Style Chicken Pie served with wilted silverbeet	29.50
Roast Barramundi Fillet with parsnip puree, tomato & cannellini beans	33.50
Lemon Herb Crusted Lamb Rump with grilled asparagus & confit tomatoes	31.50
Linguine with King Prawns, fresh tomato, garlic, chilli & rocket	30.50
Seared Ocean Trout with shaved fennel, cherry tomato & chermoula	31.50
Wagyu Rump Steak, marble grade 6, with marinated zucchini, potato & herb salad	33.50
Ricotta Gnocchi with roast pumpkin, pancetta, parmesan & sage	28.50
Slow Cooked Baby Goat with cicoria, caramelized shallot, lemon, olive & feta	31.50
<i>Risotto Primavera</i> : Asparagus, peas, zucchini flowers, basil & parsley	27.50

## Sides

Georges Greek Salad	13.50
Steamed Green Beans with olive oil & lemon	9.50
Deep Fried Chat Potatoes with garlic, chilli & herbs	9.50
Shredded Cos Salad with spring onions, dill & muscatels	9.50
Sauteed English Spinach & button mushrooms	9.50

## Cheese Plate

Selection of Cheese with Homemade Lavosh & Muscatels	22.00
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## Desserts

Chocolate Pudding with orange anglaise and mint	14.50
Mastica Crème Brulee with mastica tuille	13.50
Greek Honey & Mustard Ice Cream with baklava praline	12.50
Rose Water Semifreddo with pistachio, nougat & Italian meringue	13.50
Orange Almond Cake, Grand Marnier syrup, candied peel & yoghurt	15.50

10% Surcharge on Sundays & Public Holidays. Price includes GST.

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