

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
Mixed Marinated Olives	6.50
Sour Dough Bread served with a choice of:	
Taramosalata	7.50
Baba Ganoush	7.50
Tzatziki	7.50
Tirokafteri	7.50

Oysters

Sydney Rock Oysters served with lemon	3.00 each
Grilled Sydney Rock Oysters with garlic, parsley & 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 & relaxed environment...

Spanakopita: Spinach & feta filo pastries	10.50
Fried Chat Potatoes with herbs, garlic & chilli	10.50
Kolokythopita: Greek style pumpkin, feta & filo tart	10.50
Grilled Bull Horn Pepper filled with kefalotyri cheese	10.50
Organic Lamb Kefta with tzatziki & parsley salad	10.50
Bakaliarokeftedes: Cod croquettes served with lemon	14.50
Spetsofai: Spiced lamb sausage with capsicum, lima beans & tomato	14.50
Fried Squid with chilli, garlic, lemon & aioli	14.50
Char-grilled Baby Lamb Souvlaki with lemon & oregano	14.50
Pan-fried Cyprian Haloumi Cheese with grilled eggplant, tomato & basil	14.50
Grilled Queensland Calamari with lemon, parsley & olive oil	18.50
King Prawns wrapped in kataifi pastry with lemon & dill aioli	18.50
Char-grilled Baby Octopus with lemon, herb & olive oil	18.50
Seared Scallops with fennel & confit tomato salsa	18.50

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Mains

Rhodes-style Tagliatelle with kefalotyri cheese, chickpeas, tomato & oregano	25.50
Moussaka: Slow cooked ground beef layered with eggplant & potato	27.50
Steamed Black Mussels with garlic, chilli, tomato, spring onion & soft herbs	27.50
Lamb Fricassee with steamed potatoes, dill & avgolemono	29.50
Slow Cooked Baby Goat with cicoria, caramelised shallot, lemon, olive & feta	32.50

Market Fresh Fish

Market Price

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

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

From the Char-Grill

All meats are served with sautéed potatoes, capsicum & olives

CAAB Angus Rump Steak 300g served with chilli & coriander dressing	30.50
Grilled Spatchcock served with lemon & oregano dressing	31.50
Grassland Pasture Fed Mid Rib-eye 300g served with chilli & coriander dressing	32.50
Amelia Park Lamb Cutlets served with tzatziki & lemon	34.50

Vegetables & Salads

Steamed Seasonal Greens with olive oil & lemon	8.50
Roast Sweet Potato with baby spinach & tirokafteri	8.50
Cos Salad with spring onions, dill & muscatels	8.50
Fried Chat Potatoes with garlic, chilli & herbs	9.50
Tomato Salad with barley rusk, Spanish onions, ricotta & olive oil	9.50
Georges Greek Salad	13.50

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Desserts

Medjool Date & Cardamom Crème Brulée	13.50
Baked Kataifi Pastry with walnuts, sour cherries, clove & cinnamon ice-cream	13.50
Galaktabouriko with roast pear & mascarpone cream	13.50
Chocolate Pudding with mint ice-cream	14.50
Homemade Ice-Cream - vanilla – mint – chocolate – zabaglione	13.50

Cheese Plate

Selection of Cheese with homemade lavosh, Sardinian crisp bread & muscatels	24.50
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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 & floral aroma with a mild fruity flavour and smooth, buttery texture.

Tarwin Blue, Victoria, Australia - blue cheese, cows milk

This award winning cheese is made by the small producer Barry Charlton of Berrys Creek Cheese. It is moist with a creamy texture & 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, cows milk

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