

G E O R G E S

To Start

Warm Sour Dough Bread with organic extra virgin olive oil	6.50
Freshly Roasted Salted Almonds, Pistachios & Pepitas	6.50
Mixed Marinated Olives	7.50
Sour Dough Bread served with a choice of:	
Taramosalata	8.50
Revithosalata	8.50
Tzatziki	8.50
Melitzanosalata	8.50
Skordalia & smoked trout	11.50

Oysters

Sydney Rock Oysters served with lemon	3.50 each
Grilled Sydney Rock Oysters with garlic, parsley & breadcrumb butter	3.80 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	11.50
Baby Beetroots, roast & served with its sautéed leaves, feta & oregano	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
Spetsofai: Spiced lamb sausage with capsicum, lima beans & tomato	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, frisse, radicchio & manure cheese	19.50
Grilled Queensland Calamari with lemon, parsley & olive oil	19.50
King Prawns wrapped in kataifi pastry with lemon & dill aioli	19.50

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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
Lamb Fricassee with steamed potatoes, dill & avgolemono	32.50
Roast Thirlmere Chicken Breast with slow cooked red onions, feta, honey & thyme	32.50
Kakavia: King prawns, clams, mussels, fennel, saffron & tomato	34.50
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:

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

Amelia Park Lamb Cutlets served with tzatziki & lemon	34.50
CAAB Pure Angus pasture fed ribeye	38.50

Vegetables & Salads

Steamed Seasonal Greens with olive oil & lemon	10.00
Roast Sweet Potato with spinach & chestnuts	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	
Medjool Date & Cardamom Crème Brulée	14.50
Greek apple tart with halva ice-cream & sour cherries	14.50
Galaktabouriko with roast pear & thick cream	14.50
Chocolate Pudding with mint ice-cream	15.50
Homemade Ice-cream - vanilla – mint – chocolate – halva	14.50

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