

# G E O R G E S

## Dining Packages

<b>Main &amp; Dessert</b>	<b>\$52pp</b>
<b>Mezedes &amp; Main</b>	<b>\$55pp</b>
<b>Mezedes, Main &amp; Dessert</b>	<b>\$68pp</b>

**Prices include a starter (warm sour dough served with organic olive oil) & a choice of 2 side dishes**

The function organiser is required to make the menu selections for each course as specified below. From this selection a minimised menu is created & is personalised for the function (please turn over to view sample menu). For functions of 30 or more guests all courses (except the mezedes) are served on a 50/50 alternate basis (this may vary on an individual group basis).

**Please note: Menu selections must be received one week prior to function.**

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### **MEZEDES – Select 4: (served on shared platters)**

- Kolokythopita: Greek style pumpkin, feta & filo tart
- Organic Lamb Kefta with tzatziki & parsley salad
- Grilled Bull Horn Peppers filled with kefalotyri cheese
- Spanakopita: Spinach & feta filo pastries
- Spiced Lamb Sausage with lima beans, capsicum & tomato
- Bakaliarokeftedes: Cod croquettes served with lemon
- Fried Squid with chilli, garlic, lemon & aioli
- Char-grilled Baby Lamb Souvlaki with lemon & oregano
- Pan-fried Cyprian Haloumi Cheese with grilled eggplant, tomato & basil
- Grilled Queensland Calamari with olive oil & lemon
- Seared Scallops with fennel & confit tomato dressing
- Char-grilled Baby Octopus with lemon & marjoram

### **MAIN COURSES – Select 3:**

#### **Main**

- Roast Barramundi served with baby beetroots, green beans & skordalia
- Slow Cooked Baby Goat with cicoria, caramelised shallot, lemon, olive & feta
- Moussaka: Slow cooked ground beef layered with eggplant & potato
- Rhodes-style Tagliatelle with kefalotyri cheese, chickpeas, tomato & oregano

**From the Char-Grill** - the following are served with sautéed potatoes, capsicum & olives

- Chicken Souvlaki served with lemon & oregano dressing
- CAAB Angus Rump Steak 300g served with chilli & coriander dressing
- Amelia Park Lamb Cutlets served with tzatziki & lemon
- Grassland, Pasture Fed Mid Rib-eye 300g served with chilli & coriander dressing

### **SIDES - Select 2: (to share)**

- Georges Greek Salad
- Steamed Seasonal Greens with olive oil & lemon
- Cos Salad with spring onions, dill & muscatels
- Fried Chat Potatoes with garlic, chilli & herbs

# G E O R G E S

## DESSERTS - Select 2: (OR CHEESE COURSE)

- Chocolate Pudding with mint ice-cream
- Medjool Date & Cardamom Crème Brulee
- Homemade Ice-Cream
- Baked Apples filled with halva & served with vanilla ice-cream
- Galaktabouriko with roast pear & mascarpone cream

### OR

- Cheese Course - Selection of 3 cheeses with homemade lavosh, Sardinian crisp bread & muscatels

### Recommended Menu with sample title & logo

All set menus can be personalised with a greeting & a company logo

## G E O R G E S

### Vertical Living Annual Conference Dinner

**Mezedes**

Fried Squid with chilli, garlic, lemon & aioli  
Spanakopita: Spinach & feta filo pastries  
Organic Lamb Kefta with tzatziki & parsley salad  
Pan-fried Cyprian Haloumi Cheese with grilled eggplant, tomato & basil

**Main Course**

Roast Barramundi served with baby beetroots, green beans & skordalia

**From the char-grill**

Chicken Souvlaki served with lemon & oregano dressing, sautéed potatoes, capsicum & olives  
Grassland, Pasture Fed Mid Rib-eye 300g served with chilli & coriander dressing, sautéed potatoes, capsicum & olives

**Sides**

Georges Greek Salad  
Fried Chat Potatoes with garlic, chilli & herbs

**Desserts**

Chocolate Pudding with mint ice-cream  
Galaktabouriko with roast pear & mascarpone cream



VERTICAL  
living