

G E O R G E S

Dining Packages

Main & Dessert	\$53pp
Mezedes & Main	\$56pp
Mezedes, Main & Dessert	\$69pp

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.

MEZEDES – Select 4: (served on shared platters)

- Wagyu pasturma with mushrooms, frisse, radicchio & manouri cheese
- Organic Lamb Kefta with tzatziki & parsley salad
- Baby beetroots with its sautéed leaves, feta & oregano
- 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 WA octopus with chick pea salad
- Pan-fried Cyprian Haloumi Cheese with grilled eggplant, tomato & basil
- Grilled Queensland Calamari with olive oil & lemon
- Seared Scallops with cherry tomato & olive

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 rolled in layers of eggplant & potato with kefalotyri
- Roast free range chicken with slow cooked onion, honey, lemon & thyme
- Yemista: seasonal stuffed vegetables

From the Char-Grill - the following are served with lemon & oregano potatoes

- CAAB Angus Pure pasture fed ribeye with sautéed spinach
- Amelia Park Lamb Cutlets served with tzatziki & lemon

SIDES - Select 2: (to share)

- Georges Greek Salad
- Steamed Seasonal Greens with olive oil & lemon
- Garden salad
- Roast sweet potatoes with spinach, chestnuts & thyme

G E O R G E S

DESSERTS - Select 2: (OR CHEESE COURSE)

- Chocolate Pudding with mint ice-cream
- Medjool Date & Cardamom Crème Brulee
- Baklava with honey & cinnamon yoghurt
- Greek apple tart with halva ice-cream & sour cherries
- Galaktabouriko with roast pear & thick cream

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 Christmas Party

Mezedes

Organic Lamb Kefta with tzatziki & parsley salad

Spanakopita: Spinach & feta filo pastries

Fried Squid with chilli, garlic, lemon & aioli

Pan-fried Cyprian Haloumi Cheese with grilled eggplant, tomato & basil

Mains

Roast Barramundi served with baby beetroots, green beans & skordalia

Grilled Spatchcock served with sautéed potatoes, capsicum, olives, lemon
& oregano dressing

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

Sides

Georges Greek Salad

Steamed Seasonal Greens with olive oil & lemon

Desserts

Chocolate Pudding with mint ice-cream

Medjool Date & Cardamom Crème Brulee

VERTICAL
living

Menu items & prices are subject to change