

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
<i>Dolmades</i> : Vine leaf stuffed with rice & dill	6.50
Sour Dough Bread served with a choice of:	
Taramosalata	6.50
Baba Ganoush	6.50
Tzatziki	6.50
Tirokafteri	6.50

Oysters

Natural Sydney Rock Oysters served with lemon	3.00 each
Cooked Sydney Rock Oysters with garlic, parsley and 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 and relaxed environment...

<i>Spanakopita</i> : Spinach & Feta Filo Pastries	9.50
<i>Patatas Bravas</i> : Chat Potatoes with herbs, garlic & chilli	9.50
Orange & Fennel Salad with cumin & paprika	9.50
<i>Tortilla Española</i> : Potato, caramelized onion & parmesan frittata	9.50
Grilled Bull Horn Pepper filled with kefalotyri cheese	9.50
Organic Lamb Kefta with tzatziki & parsley salad	9.50
Pan-Fried Chorizo Picante with Sardinian cous cous salad	13.50
Capsicum with marinated WA Sardines & marjoram	13.50
Fried Cuttlefish with chilli, garlic, lemon & aioli	13.50
Char-Grilled Baby Lamb Souvlaki with lemon & oregano	13.50
Pan-fried Cyprian Haloumi Cheese with grilled eggplant, tomato & basil	13.50
Grilled Queensland Calamari with lemon, parsley & olive oil	17.50
King Prawns wrapped in kataifi pastry with lemon & dill aioli	17.50
Revilla Salami with globe artichokes, salted almonds, honey, lemon & thyme dressing	17.50
Char-Grilled Baby Octopus with lemon, herb & olive oil	17.50
Seared Scallops with fennel & confit tomato salsa	17.50

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Mains

Vegetarian Moussaka: Grilled zucchini, eggplant, potato & tomato	25.50
Moussaka: Beef, grilled zucchini, eggplant & potato	26.50
Steamed Black Mussels with garlic, chilli, white wine, chorizo, tomato & parsley	27.50
Lamb Fricasse with steamed potatoes, dill & avgolemono	29.50
Slow Cooked Baby Goat with cicoria, caramelized shallot, lemon, olive & feta	31.50

Market Fresh Fish

From 29.50

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

House Made Chips, Tomato Salad & whole egg tartare or
Caponatta: Eggplant, tomato, Sicilian green olive, pine nuts & basil

From the Char-Grill

All meats are served with sautéed potatoes, capsicum, olives & chimichurri salsa

Pork Cutlet 300g	27.50
Amelia Park Lamb Cutlets	29.50
Glenloth Free Range Chicken Breast	29.50
Jindalee Grain Fed Mid-Rib-Eye 300g	31.50
Wagyu Rump Steak, Marble Score 6 300g	35.50

Vegetables & Salads

Steamed Seasonal Greens with olive oil & lemon	8.50
Grilled Zucchini & Eggplant with ricotta, olive & mint	8.50
Cos Salad with spring onions, dill & muscatels	8.50
Deep Fried Chat Potatoes with garlic, chilli & herbs	9.50
Tomato Salad with rusks, Spanish onions, ricotta & olive oil	9.50
Georges Greek Salad	13.50

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Cheese Plate

Selection of Cheese with Homemade Lavosh, Sardinian crisp bread & Muscatels

28.00

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 and floral aroma with a mild fruity flavour and smooth, buttery texture.

Tarwin Blue, Victoria, Australia - Blue cheese

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

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

Desserts

Medjool Date & Cardamom Crème Brulee

13.50

Tiramisu

13.50

Galaktabouriko with caramelised strawberries & mascarpone cream

13.50

Chocolate Pudding with mint ice-cream

14.50

Home Made Ice-Cream vanilla – mint – chocolate – zabaglione

13.50

Home Made Sorbet yogurt – mango

13.50



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