

# G E O R G E S

## Dining Packages

<b>Main &amp; Dessert</b>	<b>\$53pp</b>
<b>Mezedes &amp; Main</b>	<b>\$56pp</b>
<b>Mezedes, Main &amp; Dessert</b>	<b>\$69pp</b>

**Prices include a starter (pita bread 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)**

- Wagyu pasturma with mushrooms, frisee, radicchio & manouri cheese
- Organic lamb kefta with tzatziki & parsley salad
- Baby beetroots with its leaves sautéed, 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 chickpea 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