

# G E O R G E S

## Dining Packages

<b>Main &amp; Dessert</b>	<b>\$49pp</b>
<b>Mezedes &amp; Main</b>	<b>\$52pp</b>
<b>Mezedes, Main &amp; Dessert</b>	<b>\$65pp</b>

**Prices include a Starter (Warm Sour Dough served with organic olive oil) and 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 and 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 mixed platters)

- Tortilla Espanola: Potato, caramelized onion & parmesan frittata
- Organic Lamb Kefta with tzatziki & parsley salad
- Orange & Fennel Salad with cumin & paprika
- *Spanakopita*: Spinach & Feta Filo Pastries
- Pan-Fried Chorizo Picante served with a cous cous salad
- Capsicum with marinated WA sardines & marjoram
- Fried Cuttlefish with chilli, garlic, lemon & aioli
- Char-Grilled Baby Lamb Souvlaki with lemon & oregano
- Pan Seared Cyprian Haloumi Cheese with grilled asparagus & salsa crudo
- Grilled Queensland Calamari with olive oil & lemon
- Fresh Black Figs & Jamon Serrano
- Char-Grilled Baby Octopus with lemon & marjoram

### MAIN COURSES – Select 3:

#### Main

- Roast Barramundi served with eggplant, tomato, Sicilian green olive, pine nuts & basil
- Slow Cooked Baby Goat with cicoria, caramelised shallot, lemon, olive and feta
- Penne with eggplant, zucchini, ricotta, mint & red basil (Vegetarian)

#### From the Grill

- Pork Cutlet 300g
- Amelia Park Lamb Cutlets
- Grilled Glenloch Chicken Breast
- Jindalee Grain Fed Mid Rib-Eye (medium) 300g
- Veal T Bone (medium) 350g
- Oakley Ranch Wagyu Rump Steak, marble score 6 (medium) 300g

All of the above served with sautéed potatoes, olives, capsicum & chimichurri salsa

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

- Georges Greek Salad
- Steamed Sugar Snap Peas with olive oil & lemon
- Cos Salad with spring onions, dill and 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
- Tiramisu
- Galaktabouriko with roast strawberries & mascarpone cream

### OR

- Cheese Course - Selection of 3 Cheeses with homemade lavosh & muscatels

### Recommended Menu with sample title & logo

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

# G E O R G E S

## Vertical Living Annual Conference Dinner

### Mezedes

Fried Cuttlefish with chilli, garlic, lemon & aioli

*Spanakopita*: Spinach & Feta Filo Pastries

Char-Grilled Baby Lamb Souvlaki with tzatziki

Pan-Fried Chorizo Picante with Sardinian cous cous salad

### Main Course

Roast Barramundi with eggplant, tomato, green olives, chilli & basil

Jindalee Grain-Fed Mid Rib-Eye served with sautéed potatoes, capsicum, olives & chimichurri salsa

Pork Cutlet served with sautéed potatoes, capsicum, olives & chimichurri salsa

### Sides

Georges Greek Salad

Fried Chat Potatoes with garlic, chilli & herbs

### Desserts

Chocolate Pudding with mint ice-cream

Galaktabouriko with roast strawberries & mascarpone cream

VERTICAL  
living

Menu items and prices are subject to change