

G E O R G E S

To Start

Warm Sour Dough with organic extra virgin olive oil	5.50
Freshly Roasted Salted Almonds, Pistachios & Pepitas	5.50
Taramosalata served with sour dough	6.50
Baba Ganoush served with sour dough	6.50
Tzatziki served with sour dough	6.50
Mixed Marinated Olives	6.50
Dolmades: Vine leaves stuffed with rice & all spice	6.50

Oysters

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>Tortilla Española</i> : Potato, caramelized onion & parmesan frittata	9.50
Lamb Kefta with Tzatziki & parsley salad	9.50
Orange & Fennel Salad with cumin & paprika	9.50
<i>Spanakopita</i> : Spinach & Feta Filo Pastries	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 with grilled asparagus & salsa crudo	13.50
Grilled Queensland Calamari with olive oil & lemon	17.50
Seared Scallops with fennel & confit tomato salsa	17.50
Char-Grilled King Prawns with saganaki dressing	17.50
Fresh Black Figs & Jamon Serrano	17.50
Char-Grilled Baby Octopus with lemon & marjoram	17.50

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Mains

Penne with roast eggplant, zucchini, tomato, ricotta & basil	26.50
Fettuccine with Amelia Park slow cooked lamb, peas, lemon, garlic & parsley	28.50
Slow Cooked Baby Goat with cicoria, caramelized shallot, lemon, olive & feta	33.50

Today's Fish

The chef goes to the markets every day, to supply you with the freshest fish. 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

Pork Cutlet 300g	27.50
Amelia Park Lamb Cutlets	29.50
Glenloth Chicken Breast	29.50
Jindalee Grain Fed Mid-Rib-Eye 300g	31.50
Veal T-Bone 350g	34.50
Oakley Ranch Wagyu Rump Steak, Marble Score 6 300g	35.50

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

Sides

Steamed Sugar Snap Peas with olive oil & lemon	9.50
Grilled Zucchini & Eggplant with ricotta, olives & mint	9.50
Roast Sweet Potato with harissa yoghurt & rocket	9.50
Deep Fried Chat Potatoes with garlic, chilli & herbs	9.50
Cos Salad with spring onions, dill & muscatels	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

Home made Ice-Cream

13.50

Tiramisu

13.50

Galaktabouriko with roast strawberries and mascarpone cream

13.50

Chocolate Pudding with mint ice-cream

14.50



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www.georgesrestaurant.com.au

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