



DINING PACKAGE I

Greek Feast Banquet \$45pp

TO START

Mixed marinated olives
Taramosalata served with sour dough
Deep fried squid with zucchini fritters & lemon

MAIN

Slow roasted Greek lamb

ACCOMPANIMENTS

Lemon & oregano potatoes
Classic Greek salad

ADD DESSERT TO SHARE - EXTRA \$8pp

Selection of traditional Greek sweets:
baklava, rosesdes & melomakarona



DINING PACKAGE 2

Mezedes & Main \$55.5pp
Mezedes, Main & Dessert \$63.5pp

MEZEDES (to share)

Mixed marinated olives

Melitzosalata: eggplant dip served with sour dough

Slow cooked calamari filled with saffron rice, tomato & basil

Lamb souvlaki char-grilled with tzatziki & pita

Saganaki: pan-roasted Kefalograviera cheese served with confit tomato & lemon

MAINS (choice of)

Angus sirloin on the bone with roasted red pepper & slow cooked onion

Roast pork belly with pumpkin, tomato & fennel

Roast barramundi with grilled eggplant & zucchini salad

SIDE (to share)

Rocket salad with manouri & Samos-soaked raisins

DESSERT (to share)

Selection of traditional Greek sweets:

baklava, rosesdes & melomakarona

Vegetarian guests and guests with dietary requirements can be accommodated with prior notice.

Please note: For functions of 30 or more guests, main & dessert courses are served on a 50/50 alternate basis.

Please select two main course dishes in this instance (selections due no later than one week prior to the function).



DINING PACKAGE 3

Mezedes & Main \$57.5pp
Mezedes, Main & Dessert \$69.5pp

MEZEDES (to share)

Mixed marinated olives
Taramosalata served with sour dough
King prawns wrapped in kataifi pastry with lemon & dill aioli
Whiting fillets baked in vine leaves with breadcrumbs, pine nuts & latholemono
Wagyu pastourma with house pickles

MAINS (choice of)

Slow roasted Greek lamb with lemon & oregano potatoes
Butter poached chicken breast with orzo, peas & artichoke
Grilled swordfish with eggplant, zucchini & cherry tomatoes

SIDE (to share)

Classic Greek salad

DESSERTS (choice of)

Medjool date & cardamom crème brulee
Chocolate bougatsa served with sour cherry syrup
OR
(to share) Selection of traditional Greek sweets: baklava, rosesdes & melomakarona

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Menu items & prices are subject to change

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MEDITERRANEAN BAR & GRILL