

WELCOME TO GEORGE'S MEZE

Dukkah plate - olives, feta, dolmades, dukkah, olive oil and char-grilled Turkish bread 12

Combination of breads and Greek dips with feta, and olives either two dips 16 or five dips 29

choose from - tzatziki (garlic, cucumber, yoghurt), beetroot tzatziki (beetroot, yoghurt), taramasalata (fish roe, potato, lemon juice), hummus (chickpeas, tahini) and melitzanosalata (yoghurt, eggplant)

Garlic bread 8.00

Seafood Mezedes

Fried calamari spirals with nostimini dust and aioli 15

Grilled calamari served with herbed tomato sauce 15 GF

Greek style grilled sardines - marinated in olive oil and herbs 15

Fried baby white bait - seasoned with lemon pepper and aioli 13

Warm baby octopus salad - grilled and marinated, with mesclun leaves and cherry tomatoes 16 GF

Chilli mussels - in white wine & butter sauce, parsley, garlic, chilli and Turkish bread 16

Whiting fillets - grilled and served with capers and butter lemon sauce 15 GF

Prawn saganaki - prawns, oven baked with napoletana sauce, topped with feta, served with Turkish bread 22

Garlic prawns - pan fried in a creamy garlic sauce, served with Turkish bread 22

Beetroot and prawn salad - grilled prawns, beetroot, onions, apple, walnuts and mesclun with yoghurt dressing 22 GF

Poseidon seafood balls - 3 balls with a selection of fresh fish, tomatoes, mixed herbs and citrus 15

Meat Mezedes

Lamb chops meze - two grilled lamb cutlets served with portwine jus, tzatziki and lemon 16

Lamb chops and scallops meze - with an ouzo and honey jus 22

Beef keftedes - 3 traditional Greek meatballs with kefalograviera cheese, served with a tomato relish 15

Loukanika - sauteed selection of gourmet sausages served with a tomato relish 16

Lamb cigar - filo roll stuffed with lamb mince and spices, served with beetroot tzatziki 15

Vegetarian Mezedes

Beetroot salad - beetroot, onions, apple, walnuts and mesclun with yoghurt dressing 14 GF

Haloumi and eggplant stack - grilled and served with napoletana sauce 16 GF

Spanakopita meze - spinach and cheese baked in filo pastry 16

Saganaki – grilled Greek kefalograviera cheese, served with brandied figs and apricots, and lemon. 16 GF

Chef's meze selection for 2 people - a daily selection of our favourite dips and mezės 94

(gluten free version available, please let us know if you have dietary requirements)

Main Dishes

Fish of the day - *grilled and served with green beans, lemon butter sauce and chat potatoes.*
or

hand-cut wedges, Greek salad and aioli 36

Rainbow trout - *oven baked and served with lemon pepper potatoes and Greek salad 35 GF*

Seafood claypot - *fresh fish, scallops and mussels.*

Choice of napoletana or creamed garlic sauce. Served with Turkish bread 37

Kotopoulo – *chicken breast stuffed with semi-sun dried tomatoes, baby spinach, feta and black olives, served on green beans and chat potatoes 35 GF*

Paithakia - *tender lamb rack served with potato bake, grilled Mediterranean vegetables and tzatziki, dressed with juices of the pan and port wine jus 43*

Rabbit stifado - *braised in a herbed tomato sauce with baby onions,
served on chat potatoes, rice or wedges 38 GF*

Beef cheeks - *slowly braised in port wine jus and served with sauted mushrooms and tagliatelle pasta 37*

Rib eye steak - *250gr rib eye steak served with Greek style creamy spinach, feta and chat potatoes. 38 GF*

Lamb or chicken souvlakia - *marinated, grilled skewer (s)
served with a Greek salad, tzatziki and ouzo scented rice. sml 26/lrg 37*

Moussaka – *slowly cooked beef mince layered with eggplant, zucchini and potato.
Topped with bechamel sauce and served with Greek salad 36*

Vegetarian trio – *spanakopita, haloumi and eggplant stack, and a garlic potato stuffed capsicum
served with Greek salad and tzatziki 34*

Seafood platter for two - *fried calamari spirals, lemon white bait, fresh fish, chilli mussels, Poseidon seafood balls, garlic prawns, grilled sardines, baby octopus and handcut wedges, aioli and tarama 88*

Vegetarian platter for two - *spanakopita, saganaki, dolmades, Greek salad, beetroot salad, garlic potato stuffed capsicum, eggplant and haloumi stack and hand cut wedges 75*

Side Dishes

Greek salad - *feta, olives, red onion, cucumber, mixed leaves and cherry tomatoes 12 GF*

Garden salad - *red onion, cucumber, mixed leaves and cherry tomatoes 8 GF*

Handcut wedges 10

Roasted chat potatoes 10

Garlic bread 8

Mixed bread basket 7