

## WELCOME TO GEORGE'S MEZE

**Dukkah plate** - olives, feta, home-made 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 (garlic, eggplant)

**Garlic bread** 8.00

### Seafood Mezedes

**Fried calamari spirals** with nostimini dust and aioli 14

**Grilled calamari** served with herbed tomato sauce 14 **GF**

**Greek style grilled sardines** - marinated in olive oil and herbs 13

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

**Baby octopus** - 8 baby octopus grilled and marinated, served with cherry tomatoes 16 **GF**

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

**Chilli mussels** - in white wine butter sauce, parsley, garlic , mild chilli and Turkish bread 14

**Garlic prawns** - pan fried in a creamy garlic sauce, served with Turkish bread 18

**Prawn saganaki** - oven baked with napoletana sauce, topped with feta and served with Turkish bread 18

**Prawn and watermelon salad** - refreshing salad with prawns, red onions, mint, feta and olives 18 **GF**

**Poseidon seafood balls** - 3 balls with prawns, fresh fish, tomatoes, mixed herbs and citrus 14

### Meat Mezedes

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

**Lamb chops and scallops meze** - with ouzo and honey jus and cherry tomatoes 22

**Beef keftedes** - 3 traditional Greek meatballs with kefalograviera cheese, served with a tomato relish 13

**Loukanika** - sauteed selection of gourmet sausages served with a tomato relish 14

**Lamb cigar**- filo roll stuffed with lamb mince and spices, served with beetroot tzatziki 14

### Vegetarian Mezedes

**Watermelon salad** - refreshing salad with red onions, mint, feta and olives 10 **GF**

**Crumbed button mushrooms** - stuffed with feta, spinach, Kalamata olives and sun dried tomatoes 14

**Haloumi and eggplant stack** - grilled and served with napoletana sauce 15 **GF**

**Spanakopita meze**- spinach and cheese baked in filo pastry 14

**Saganaki** – grilled Greek kefalograviera cheese, served with brandied figs and apricots, and lemon. 15 **GF**

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

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

## Main Dishes

**Grilled barramundi** - served with garlic mash potato, sauteed green beans, cherry tomatoes and toasted almonds 37 **GF**

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

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

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

**Seafood salad** - prawns, mussels, calamari and scallops, mixed lettuce, cherry tomatoes, red onions and apples tossed through a chilli, honey and mustard dressing 34 **GF**

**Traditional goat** - slow braised in red wine with cherry tomatoes and root vegetables served with lemon potatoes 38

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

**Kotopoulo** – chicken breast stuffed with semi-sun dried tomatoes, baby spinach, feta and black olives, served on green beans and chat potatoes 34 **GF**

**Lamb or chicken souvlakia** - marinated, grilled skewer (s) served with a Greek salad, tzatziki and ouzo scented rice. sml 25/lrg 36

**Moussaka** – slowly cooked beef mince layered with eggplant, zucchini and potato. Topped with bechamel sauce and served with Greek salad 34

**Vegetarian trio** – spanakopita, haloumi and eggplant stack, and a garlic potato stuffed capsicum served with Greek salad and tzatziki 32

**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 84

**Vegetarian platter for two** - stuffed mushroom, spanakopita, bell peppers, saganaki, dolmades, chickpea 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

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

**Chickpea salad** - chickpeas, red onion, red capsicum, feta and spring onions 8

**Handcut wedges** 10

**Roasted chat potatoes** 10

**Garlic bread** 8

**Mixed bread basket** 7