

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)

Greek style bruschetta - diced tomato, feta, red onions, garlic and oregano on Turkish bread 13

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 - baby octopus grilled and marinated, served with herbed tomato sauce 16 GF

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

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

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

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

Poseidon seafood balls - 3 balls with a selection of 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 an 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

Beetroot salad - beetroot, onions, apple, walnuts and mesculin with yoghurt dressing 10 GF

Duo of goats cheese and zucchini - Greek Epiros goats feta on top of grilled zucchini and diced tomatoes. Topped with walnuts and balsamic reduction. 14

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

Spanakopita meze- spinach and cheese baked in filo pastry 15

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

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

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

Main Dishes

Fish of the day - *grilled and served with garlic mash potato, sauteed green beans, cherry tomatoes and toasted almonds GF*

or

Greek salad, hand-cut wedges and aioli 36

Rainbow trout - *oven baked and served with parsley 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

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

Beef cheeks - *slowly braised in port wine jus and served with garlic mash potato, green beans and cherry tomatoes 37 GF*

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 - *duo of goats cheese and zucchini, spanakopita, saganaki, dolmades, 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*

Beetroot salad - *beetroot, onions, apple, walnuts and mesculin with yoghurt dressing 10 GF*

Handcut wedges 10

Roasted chat potatoes 10

Garlic bread 8

Mixed bread basket 7