

WELCOME TO GEORGE'S MEZE

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

Combination of breads and Greek dips - *either two dips 16 or five dips 29*

choose from - tzatziki (garlic, cucumber, yoghurt), skordalia (potato, garlic),

taramasalata (fish roe, potato, lemon juice), hummus (chickpeas, tahini) and melitzanosalata (yoghurt, eggplant)

served with marinated olives and feta

Garlic bread 8.00

Seafood Mezedes

Fried calamari spirals *with nostimini dust and aioli* 15

Grilled calamari *served with herbed tomato sauce* 15 GF

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

Warm baby octopus salad - *marinated with lemon, oregano and grilled with cherry tomatoes* 16 GF

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

Whiting fillets - *slowly cooked in white wine butter lemon sauce, topped with capers* 15 GF

Scallops saganaki - *scallops, 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

Prawn and watermelon salad - *grilled prawns, watermelon, olives, feta and mint* 22 GF

Meat Mezedes

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

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 tzatziki* 15

Vegetarian Mezedes

Watermelon salad - *watermelon, olives, feta and mint* 14 GF

Haloumi and eggplant stack - *oven baked grilled eggplant, topped with haloumi cheese and napoletana sauce* 16 GF

Spanakopita meze- *spinach, spring onion and cheese baked in filo pastry, served with tzatziki* 16

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

Kolokitho keftedes– *zucchini, cheese and potato balls served with tzatziki* 16

Chef's meze selection for 2 people - *a daily selection of our favourite dips and mezés* 79

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

Main Dishes

Grilled salmon - *grilled and served with garlic mash, green beans and cherry tomatoes*
or

hand-cut wedges, Greek salad and aioli 36

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

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

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

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

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*

Traditional goat - *slowly braised in red wine with tomatoes and root vegetables served with mushrooms and pasta 38*

Lamb or chicken souvlakia - *marinated, grilled skewer (s)*

served with a Greek salad, tzatziki and handcut wedges. sml 26/lrg 37

Moussaka – *slowly cooked beef mince layered with eggplant, zucchini and potato.*

Topped with bechamel sauce and served with Greek salad and tzatziki 37

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

Greek vegan plate – *spanakorizo (pilaf rice with spinach, tomatoes, onion and garlic)*

skordalia, hummus, garden salad, dolmades and Turkish bread 34

Seafood platter for two - *fried calamari spirals, white bait, grilled salmon, chilli mussels, garlic prawns, marinated baby octopus and handcut wedges, Greek salad, aioli and taramasalata 85*

Meat platter for two - *skewer of lamb and chicken souvlaki, lamb chops, sausages,*

beef keftedes, Greek salad, handcut wedges and homemade dips 85

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