



GIORGIOS

# BREAKFAST

**Monday – Friday** 7.00am – 12pm | **Saturday – Sunday** 7.00am – 2.00pm

**Acai Smoothie Bowl (Super Food)** **15.9**

Fresh fruit, toasted coconut, Medjool dates, roasted nuts

**Yoghurt Panacotta** **14.9**

House made granola, mixed berries, raspberry gel

**Omelette with your choice of 3 fillings** **16.9**

Ham, bacon, tomato, onion, mushroom, spinach, capsicum, cheese

**Smashed Avocado** **21.9**

Avocado, feta, tomato, beetroot, roquette, poached egg, rye

**Benedict** **19.9**

Two poached eggs, champagne ham, apple cider hollandaise, provolone

**Tasmanian Benedict** **21.9**

Two poached eggs, house cured salmon, kale, caviar, citrus hollandaise

**Kale & Chick Pea Salad (Super Food)** **19.9**

Quinoa, cherry tomatoes, poached eggs, hommus, avocado

**Healthy Omelette (Super Food)** **18.9**

Egg whites, greens, tofu, soy dressing

**Banoffee Waffles** **18.9**

Dolcé dé leché, candied hazelnuts, chocolate, vanilla bean ice cream, coffee, maple

**Fruit Salad** **14.9**

Coconut water rain drop, natural yoghurt

**Eggs of your choice** **10.9**

Poached, scrambled or fried

## Extras

Bacon, sausages, baked beans, avocado, hash browns, spinach, tomatoes, field mushrooms

**4**

Smoked salmon

**6.9**

**Fruit Toast, Croissants & Toast** **7.9**

Your choice of spreads - jam, honey, marmalade, Vegemite

# SMOOTHIES & FRESH JUICE

<b>Kale Berry Acai</b>	<b>10.9</b>
Flaxseed, chia seed, kale, acai powder, cranberries	
<b>Turbo Express</b>	<b>10.9</b>
Pineapple, celery, spinach, lime, apple, avocado, mint	
<b>Sunrise Smoothie</b>	<b>10.9</b>
Mixed berries, apple, orange, banana, yoghurt	
<b>Immune Booster</b>	<b>9.9</b>
Celery, carrot, apple, ginger	
<b>Tropical Fruit</b>	<b>9.9</b>
Watermelon, rockmelon, honeydew, orange, strawberry, pineapple, kiwi	
<b>Detox</b>	<b>9.9</b>
Carrot, celery, beetroot, ginger, lemon	
<b>Super Green</b>	<b>9.9</b>
Spinach, pear, celery, cucumber, apple	
<b>Vitamin C</b>	<b>9.9</b>
Orange, grapefruit, kiwi	
<b>Watermelon Cooler</b>	<b>9.9</b>
Watermelon, orange, lemon	
<b>Apple Juice, Orange Juice or Pineapple Juice</b>	<b>8.9</b>
<b>Freshly Opened Coconut</b>	<b>10.9</b>

# STARTERS

**Soup of the day** 11.9  
With crusty bread

**Dips** 17.9  
House made dips, sesame bread, vegetable sticks

**Bruschetta** 12.9  
Tomato, feta, artichoke hearts, olive tapenade

**Vegetarian Thai Rolls** 16.9  
Vegetable & tofu spring rolls, crispy iceberg, nuoc cham

**Chorizo Tartelette** 15.9  
Spanish chorizo, fennel, homemade tomato relish

**Japanese Gyoza** 14.9  
Grilled chicken and mushroom dumplings, Siracha chilli soy

**Hokkaido Scallops** 21.9  
Seared Japanese scallops, sticky wild rice, crushed nuts, Pernod

**Kingfish Ceviche** 22.9  
Marinated kingfish slices, mango, passion fruit emulsion

**Cevapi Sausages** 14.9  
Beef sausages, pita pocket, slaw, avjar

**Lamb Mezza** 25.9  
Greek lamb skewers, cos lettuce, tomato, cucumber,  
Spanish onion, feta, grilled pita, tzatziki

# SALAD

## **Thai Beef Green Papaya Salad** **27.9**

Sliced tenderloin, Asian cress, tomato, cucumber, bean shoots, papaya, coriander, roasted peanuts, Spanish onion, Thai dressing

## **Traditional Caesar** **17.9**

Cos lettuce, crispy bacon, shaved parmesan, croûtons  
Giorgios Caesar dressing, poached egg, anchovies  
Add chicken **7.9**

## **Greek Salad** **17.9**

Olives, Spanish onion, cucumber, tomato, capsicum, parsley, marinated feta, lemon, mint, thyme dressing  
Add lamb **8.9**

## **Mediterranean Salad** **19.9**

Haloumi chips, roasted vegetables, chickpeas, roquette, muhammara

## **Yellow Fin Tuna Niçoise Salad** **34.9**

Green beans, onions, potato, green olives, tomato, cucumber, quail eggs

## **Squid Salad** **27.9**

Flash fried squid, mixed cress, tomato, coriander, cucumber, bean shoots, rice noodles, yuzu dressing, Japanese mayonnaise

## **Tropical Pork Salad** **27.9**

Slow cooked pork belly, fresh mango, cashew, fresh rice noodles, julienne vegetables, Vietnamese dressing

## **Super Food Salad** **22.9**

Edamame, tofu, avocado, quinoa, wild rice, beetroot, endive, macadamia nuts, olive oil dressing

# PASTA & RISOTTO

## **Linguine Marinara** **36.9**

Australian tiger prawns, scallops, squid, Moreton Bay bug, local mussels, garlic, white wine, parsley, olive oil

## **Crab Linguine** **35.9**

Spanner crab, vongole, cherry tomatoes, garlic, chilli, olive oil

## **Eggplant & Ricotta Agnolotti** **25.9**

Filled pasta pocket, pine nuts, passata, sage, burnt butter sauce

## **Rigatoni Forestiere** **25.9**

Smoked chicken, field mushrooms, avocado, cream

## **Mafaldine Paesano** **26.9**

Chorizo, broccoli floret, potato, roasted garlic, pesto, semi dried tomato, olive oil

## **Chicken & Beetroot Risotto** **27.9**

Chicken, roasted beetroot, baby spinach, kale, stock, ricotta

## **Jambalaya** **36.9**

Creole hot pot of mussels, prawns, calamari, blue swimmer crab, chicken, chorizo, smoked paprika, tomato, saffron risotto

## **Lasagne** **22.9**

Layers of fresh pasta, ground beef, mozzarella cheese, béchamel, Napoli sauce

## **Amatriciana/Carbonara/Bolognese** **20.9**

Your choice of linguine, mafaldine or rigatoni

# MAIN

**Jamaican Chicken** **27.9**

Caribbean grilled free range chicken,  
baked sweet potatoes, sugar snaps, mango salsa

**Eye Fillet** **39.9**

250 gm Gippsland dry aged tenderloin, soft polenta,  
caramelised shallots, baby vegetables, Bordelaise jus

**King Prawns** **39.9**

Grilled king prawns, melon, roasted spiced peanuts, lime mint dressing

**Pork Belly** **32.9**

Twice cooked pork belly, confit pear, baby bok choy,  
plum mustard, master stock sauce

**Gold Band Snapper** **38.9**

Grilled fillet, rice pilaf, tahini, almonds, tempura cauliflower, tomato confit

**Kangaroo** **33.9**

Char grilled fillet medium rare, beetroot pureé,  
sweet potato wedges, broccolini, Pedro Ximenez jus

**Pie** **27.9**

House made, slow cooked lamb, sweet potato wedges, pea mash

**Veal Cutlets** **34.9**

Baby veal, cocktail potatoes, grilled asparagus,  
seeded mustard, fresh herbs, lemon sauce

**Chicken Parmigiana** **27.9**

Organic chicken breast panko crumbed, ham, Napoli sauce,  
mozzarella cheese, chips, Chef's Salad

# PIZZA

- |  |             |
|--|-------------|
| <b>1. Tandoori Lamb Pizza</b>  | <b>20.9</b> |
| Tomato, mozzarella cheese, tandoori lamb, spring onion, capsicum, yoghurt  |             |
| <b>2. Seafood Pizza</b>  | <b>26.9</b> |
| Tomato, mozzarella cheese, marinated tiger prawns, squid, scallops, fresh mussels, garlic, parsley, lemon        |             |
| <b>3. Mediterranean Chicken Pizza</b>  | <b>21.9</b> |
| Tomato, mozzarella cheese, feta cheese, artichokes, sun-dried tomatoes, black olives, chicken, roquette          |             |
| <b>4. Volcano Pizza</b>  | <b>20.9</b> |
| Tomato, mozzarella cheese, capsicum, spinach, hot salami, sun-dried tomatoes, olives, chilli                     |             |
| <b>5. Halloumi Pizza</b>   | <b>20.9</b> |
| Halloumi cheese, olives, cherry tomatoes, fresh herbs, zatar   |             |
| <b>6. Capricciosa Pizza</b>  | <b>20.9</b> |
| Tomato, mozzarella cheese, Virginian ham, hot salami, olives, mushrooms  |             |
| <b>7. Smoked Salmon Pizza</b>  | <b>26.9</b> |
| Tomato, mozzarella cheese, spinach, onion, pesto, capers, Tasmanian smoked salmon                                |             |
| <b>8. Vegetarian Pizza</b>   | <b>19.9</b> |
| Tomato, mozzarella cheese, spinach, Spanish onion, grilled eggplant, pumpkin, pesto, zucchini, mushrooms, garlic |             |
| <b>9. Margherita Pizza</b>   | <b>17.9</b> |
| Tomato, mozzarella cheese, herbs   |             |
| <b>10. Tropical Pizza</b>  | <b>20.9</b> |
| Tomato, mozzarella cheese, Virginian ham, pineapple  |             |
| <b>11. Garlic Or Herb Pizza</b>  | <b>13.9</b> |
| Mozzarella cheese, garlic or herbs & fresh parsley   |             |



## HOUSE SPECIALS

**Vegetarian Roll** **14.9**

Roasted eggplant, zucchini, pumpkin, pesto, semi-dried tomato, roquette, house-made ricotta

**Poached Chicken Roll** **15.9**

Seeded mustard, walnuts, avocado, mixed cress, mayonnaise dressing

**Smoked Salmon Brioche** **17.9**

Spanish onion, roquette, capers, cream cheese, dill pickle, black brioche

**Giorgios Beef Burger** **22.9**

Char-grilled Black Angus patty, brioche bun, tomato, lettuce, American cheese, caramelised onion, pickled mayonnaise, chips

**Moroccan Chicken Burger** **22.9**

Moroccan spiced chicken fillet, brioche bun, tomato, lettuce, sweet chilli mayonnaise, chips

## KIDS MENU

**Chicken schnitzel** served with chips **15.9**

**Crumbed calamari** served with chips **15.9**

**Battered fish** served with chips **15.9**

**Cheese burger** served with chips **13.9**

**Bolognese, Napoli, Carbonara** with Rigatoni or Linguine **9.9**

# DESSERT

## **Spanish Churros**

**13.9**

Lightly sugared home made cinnamon doughnuts, trio chocolate

## **Tiramisu**

**12.9**

Layers of coffee liqueur soaked savoiardi biscuits, mascarpone cheese, mocha cream

## **Sticky Date Pudding**

**13.9**

Steamed pudding, butterscotch sauce, King Island double cream

## **Chocolate Hazelnut Brownie**

**14.9**

Caramel sauce, salted caramel ice cream, popcorn

## **Coconut Semi Freddo**

**14.9**

Passionfruit curd, raspberries, lemon balm

## **Trio of Gelati**

**10.9**

Lemon, Mango, Strawberry, Chocolate or Vanilla

## COLD DRINKS (NON ALCOHOLIC)

<b>Mineral Waters</b> Lemon, Blood Orange, Cranberry, Pink Grapefruit	<b>4.9</b>
<b>Sparkling Mineral Water</b> 1ltr	<b>12.5</b>
<b>Soft Drinks</b> Diet Coke, Coca Cola, Coke Zero, Chinotto 330ml Btl	<b>4.9</b>
<b>Shakes</b> Chocolate Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla	<b>6.9</b> <b>7.9 Thick</b>
<b>Iced Coffee</b> Chocolate, Mocha, Chai	<b>6.9</b>
<b>Iced Tea</b> Peach or Lemon	<b>5.5</b>
<b>Smoothies</b> Banana, Mango, Strawberry Fresh Fruit blended with Yoghurt	<b>9.5</b>
<b>Spiders</b> Cola, Lime, Raspberry, Lemonade, Blue Heaven	<b>6.9</b>

## ORGANIC TEAS

<b>English Breakfast</b> Full bodied, with a smooth finish pure black tea	<b>5.5</b>
<b>Supreme Earl Grey</b> A twist of citrus, pure black tea, marigold flowers	<b>5.5</b>
<b>Malabar Chai</b> Pure black tea, cardamom, cloves, cinnamon, rose petals	<b>5.5</b>
<b>Honey Dew Green</b> Ripe, luscious apricot flavour green tea with highlights	<b>5.5</b>
<b>Spring Green</b> A refined & balanced green tea	<b>5.5</b>
<b>Lemongrass &amp; Ginger</b> Citrus with a subtle spicy finish, lemongrass, ginger	<b>5.5</b>
<b>Peppermint</b> Refreshing, summery & crisp	<b>5.5</b>
<b>Chamomile Blossoms</b> Chamomile, lavender & rose	<b>5.5</b>

# HOT DRINKS

Cappuccino	<b>4.5</b>
Cafe Latte	<b>4.5</b>
Long Black	<b>4.5</b>
Long Macchiato	<b>4.5</b>
Hot Chocolate	<b>4.7</b>
Mocha Latte / Chino	<b>4.7</b>
Chai Latte	<b>4.7</b>
Espresso	<b>4.2</b>
Affogato	<b>5.9</b>
Frangelico Affogato	<b>13.9</b>
Liqueur Coffee	<b>13.9</b>
Vienna Coffee or Chocolate	<b>5.9</b>

## Extras

Large Glass or Mug	<b>0.9</b>
Hazelnut	<b>0.9</b>
Vanilla	<b>0.9</b>
Caramel	<b>0.9</b>
Decaffeinated	<b>0.0</b>
Strong	<b>0.5</b>
Soy Milk	<b>0.5</b>
Almond Milk	<b>0.5</b>
Honey	<b>0.5</b>

# COCKTAILS

**Orange Caipiroska** 16.9

Absolut vodka, fresh orange, orange blossom water, muddled & topped with soda

**Mexican Sunrise** 16.9

Tequila, Cointreau, orange juice, pineapple juice & raspberry

**Rose Mojito** 16.9

Bacardi rum, Absolut vodka, fresh strawberries, lime & mint muddled with brown sugar & rose syrup

**Aperol Spritz** 13.9

Aperol, fresh orange, Prosecco & a dash of soda

**Amerie Berry Bliss** 16.9

Absolut vanilla vodka, Amerie berry aperitif, cranberry & pineapple juice topped with sparkling

**Romulan Ale** 14.9

Absolut vodka & blue curacao topped with lemonade & blueberries

**Cosmopolitan** 15.9

Absolut vodka, Cointreau, fresh lime juice & cranberry

**Piña Colada** 16.9

Bacardi rum, Malibu rum, pineapple juice & cream

**Negroni** 16.9

Campari, Bombay gin, vermouth, fresh orange slices, topped with soda

**Espresso Martini** 16.9

Absolut vodka, white crème de cacao, Kahlua liqueur with a double shot of espresso

**Chambord Delight** 17.9

Absolut vodka, Chambord liqueur, cranberry juice, fresh lime & passionfruit pulp

**Gin Cooler** 16.9

Bombay Gin, fresh mint, cucumber & lime topped with tonic water

# WHITE

	<b>B</b>	<b>G</b>
<b>Forest Grove Chardonnay</b> Margaret River (WA)	<b>39.9</b>	<b>9.9</b>
<b>Whitebox Chardonnay</b> Yarra Valley (VIC)	<b>46.9</b>	<b>10.9</b>
<b>Audrey Wilkinson Chardonnay</b> Hunter Valley (NSW)	<b>47.9</b>	
<b>Stonefish Reserve Chardonnay</b> Margaret River (WA)	<b>46.9</b>	
<b>Cockfighter's Ghost Sauvignon Blanc</b> Adelaide Hills (SA)	<b>46.9</b>	<b>10.9</b>
<b>Charlotte Sounds Sauvignon Blanc</b> Marlborough (NZ)	<b>39.9</b>	<b>9.9</b>
<b>Eradus Sauvignon Blanc</b> Marlborough (NZ)	<b>39.9</b>	
<b>Domaine Jean D'auvergne</b> (FRA)	<b>47.9</b>	<b>11.9</b>
<b>50 Degrees Riesling</b> Troocken (GER)	<b>46.9</b>	<b>10.9</b>
<b>Villa Parini Pinot Grigio</b> (ITA)	<b>39.9</b>	<b>9.9</b>
<b>Audrey Wilkinson Moscato</b> Hunter Valley (NSW)	<b>47.9</b>	<b>11.9</b>
<b>Charlotte Sounds Pinot Gris</b> Marlborough (NZ)	<b>39.9</b>	<b>9.9</b>

# RED

	<b>B</b>	<b>G</b>
<b>Cockfighter's Ghost Cabernet Sauvignon</b> Langhorne Creek (SA)	<b>47.9</b>	<b>11.9</b>
<b>Seville Hills Estate Cabernet Sauvignon</b> Yarra Valley (VIC)	<b>49.9</b>	<b>12.9</b>
<b>Gibbs Road Shiraz</b> Heathcote (VIC)	<b>39.9</b>	<b>9.9</b>
<b>Tatiarra Shiraz</b> Heathcote (VIC)	<b>59.9</b>	
<b>Haan Shiraz</b> Barossa Valley (SA)	<b>53.9</b>	
<b>Audrey Wilkinson Merlot</b> Orange (NSW)	<b>46.9</b>	
<b>Knee Deep Cabernet Merlot</b> Margaret River (WA)	<b>49.9</b>	<b>12.9</b>
<b>Haan Merlot Cabernet Franc</b> Barossa Valley (SA)	<b>49.9</b>	<b>12.9</b>
<b>Whitebox Pinot Noir</b> Yarra Valley (VIC)	<b>47.9</b>	<b>11.9</b>
<b>Peninsula Panorama Pinot Noir</b> Mornington Peninsula (VIC)	<b>44.9</b>	
<b>Serristori Chianti Classico</b> Tuscany (ITA)	<b>54.9</b>	
<b>Belle Epine Rose</b> (FRA)	<b>47.9</b>	<b>11.9</b>

# SPARKLING

	<b>B</b>	<b>G</b>
<b>Billecart Salmon NV</b> (FRA)	<b>115</b>	
<b>Ernest Rapenau Brut</b> (FRA)	<b>150</b>	
<b>Louis Perdrier Brut NV</b> (FRA)	<b>39.9</b>	<b>9.9</b>
<b>Davina Sparkling NV</b> Mt Eliza (VIC)	<b>38.9</b>	<b>9.9</b>
<b>Dogarina Prosecco</b> (ITA)	<b>44.9</b>	<b>10.9</b>
<b>Villa Teresa Prosecco</b> Veneto (ITA)	<b>49.9</b>	

# DESSERT WINE

<b>Lily Pilly Nobel Harvest</b> Riverina (AUS)	<b>33.9</b>	<b>8.9</b>
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# BEER

James Boag's Premium (AUS)	<b>8.5</b>
Crown Lager (AUS)	<b>8.5</b>
James Boag's Premium Light (AUS)	<b>7.5</b>
Victoria Bitter (AUS)	<b>7.5</b>
Pure Blonde (AUS)	<b>7.5</b>
Hoegaarden (BEL)	<b>9.9</b>
Asahi Premium (JPN)	<b>9.9</b>
Peroni Nastro Azzuro (ITA)	<b>9.9</b>
Coldstream Golden Ale (AUS)	<b>8.5</b>
Heineken (NLD)	<b>8.5</b>
Coldstream Czech Pilsner (AUS)	<b>8.5</b>
Blue Moon Wheat Beer (AUS)	<b>8.5</b>
Coldstream Pale Ale (AUS)	<b>8.5</b>
Corona (MEX)	<b>8.5</b>

# CIDER

Rekorderlig (SWE)	<b>9.9</b>
Passionfruit or Strawberry & Lime	
Coldstream (AUS)	<b>8.5</b>
Apple	

# LIQUEURS

Amaretto	<b>8.9</b>
Baileys Irish Cream	<b>8.9</b>
Sambuca Black / White	<b>8.9</b>
Cointreau	<b>8.9</b>
Chambord	<b>8.9</b>
Dom Benedictine	<b>8.9</b>
Drambuie	<b>8.9</b>
Frangelico	<b>8.9</b>
Galliano	<b>8.9</b>
Kahlua	<b>8.9</b>
Malibu Caribbean Rum	<b>8.9</b>
Midori Melon	<b>8.9</b>
Mozart Chocolate	<b>8.9</b>
Peach Schnapps	<b>8.9</b>
Tia Maria	<b>8.9</b>

# APERITIFS

Campari	<b>8.9</b>
Aperol	<b>8.9</b>
Averna	<b>9.5</b>
Pernod	<b>8.9</b>
Pimms	<b>8.9</b>

# FORTIFIEDS

Morris Tawny Port	<b>8.9</b>
Morris Muscat	<b>8.9</b>
Morris Tokay	<b>8.9</b>

## HOUSE SPIRITS

Absolut Vodka	<b>7.9</b>
Bombay Sapphire Gin	<b>7.9</b>
Bacardi Rum	<b>8.9</b>
Bundaberg Rum	<b>8.9</b>
Bundaberg Rum	<b>7.9</b>
Chivas Regal Scotch	<b>7.9</b>
Black Bottle Brandy	<b>7.9</b>
Jose Cuervo Tequila	<b>7.9</b>
Ouzo #12	<b>7.9</b>
Southern Comfort	<b>7.9</b>
Wild Turkey Bourbon	<b>7.9</b>

## TOP SHELF SPIRITS

Canadian Club Whiskey	<b>8.9</b>
Belvedere Vodka	<b>9.9</b>
Grey Goose Vodka	<b>10.9</b>
Glenmorangie	<b>12.9</b>
Glenfiddich	<b>9.5</b>
Sailor Jerry Spiced Rum	<b>8.9</b>
Jack Daniels Bourbon	<b>8.9</b>
Jameson Irish Whiskey	<b>9.9</b>
Makers Mark Bourbon	<b>9.5</b>
Tanqueray # 10 Gin	<b>14.9</b>

## COGNAC

Hennessy XO	<b>19.5</b>
Hennessy VSOP	<b>5</b>

