



GIORGIOS

BREAKFAST

Monday – Friday 7.00am – 12noon

Saturday – Sunday 7.00am – 2.00pm

Acai Bowl (Super Food) (GF) 15.9

Fresh fruit, toasted coconut, Medjool dates, roasted nuts

French Toast 19.9

House made croissant, grilled pineapple, passionfruit caramel, sesame seed tuille, white chocolate ice cream

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, dark rye

Tasmanian Benedict 21.9

Two poached eggs, house cured salmon, kale, salmon roe, hollandaise

Layered Detox Smoothie (GF) 18.9

Activated charcoal, banana, avocado, mango,raspberry, spinach, kale, charred fruit skewers

Chilli Eggs 21.9

Chilli & Sujuk sausage folded eggs, house made corn bread, salted ricotta

Eggs of your choice 10.9

Poached, scrambled or fried

Extras

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

4

Smoked salmon

6.9

Fruit Toast, Croissants & Toast 7.9

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

Fruit Salad (GF) 14.9

Natural yoghurt & granola

SMOOTHIES & FRESH JUICE

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

STARTERS

Soup of the day 11.9
With crusty bread

Dips (V) 17.9
House made dips, sesame bread, vegetable sticks

Classic Bruschetta (V) 12.9
Tomato, feta, basil, Spanish onion, olive oil

Thai Rolls (V) 16.9
Vegetable & tofu spring rolls, crispy iceberg, nuoc cham

Japanese Gyoza 14.9
Grilled chicken and mushroom dumplings, Sriracha chilli soy

Hokkaido Scallops (GF) 21.9
Seared Japanese scallops, sticky wild rice, crushed nuts, Pernod

Ceviche (GF) 22.9
Marinated kingfish hiramasa, ocean trout, watermelon, citrus 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 (GF) **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 (V) (GF) **17.9**

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

Mediterranean Salad (V) **19.9**

Halloumi chips, roasted vegetables, chickpeas, roquette, chermoula dressing

Yellow Fin Tuna Niçoise Salad (GF) **34.9**

Green beans, onions, potato, green olives, tomato, cucumber, boiled egg

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, cashews, fresh rice noodles, julienne vegetables, Vietnamese dressing

Super Food Salad (V) (GF) **22.9**

Edamame, tofu, avocado, quinoa, wild rice, beetroot, baby spinach, macadamia nuts, chimichurri dressing

PASTA & RISOTTO

Linguine Marinara **37.9**

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

Crab Linguine **36.9**

Spanner crab, cherry tomatoes, garlic, chilli, vongole, Napoli

Jambalaya **39.9**

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

Spinach & Ricotta Agnolotti (V) **25.9**

Filled pasta pocket, pine nuts, pumpkin puree, sage, burnt butter sauce

Rigatoni Forestiere **25.9**

Smoked chicken, field mushrooms, avocado, cream

Mafaldine Paesano (V) **26.9**

Broccoli floret, potato, roasted garlic, pesto, semi dried tomato, olive oil, touch of cream

Chicken & Beetroot Risotto **27.9**

Chicken, roasted beetroot, baby spinach, kale, ricotta

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 style, 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

Pork Belly **32.9**

Twice cooked pork belly, roasted apple, Kai-lan plum mustard, pork jus

Gold Band Snapper **38.9**

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

Kangaroo **33.9**

Char grilled fillet medium rare, beetroot pureé, parsnip crisps, brussel sprouts, pepperberry, Pedro Ximenez jus

Pie **27.9**

House made, slow cooked lamb shoulder, sweet potato wedges, pea mash, red wine jus

Veal Cutlet **37.9**

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

1. New Smoked Salmon Pizza on Charcoal Base **26.9**

Tomato, mozzarella cheese, spinach, onion, pesto, capers, Tasmanian smoked salmon, salted ricotta

2. Seafood Pizza **26.9**

Tomato, mozzarella cheese, marinated tiger prawns, squid, scallops, fresh mussels, garlic, parsley, lemon

3. Mediterranean Chicken Pizza **21.9**

Tomato, mozzarella cheese, feta cheese, artichokes, sun-dried tomatoes, black olives, chicken, roquette

4. Volcano Pizza **20.9**

Tomato, mozzarella cheese, capsicum, spinach, hot salami, sun-dried tomatoes, olives, chilli

5. Aussie Pizza **19.9**

Tomato, mozzarella cheese, onion, bacon, ham, egg

6. Capricciosa Pizza **20.9**

Tomato, mozzarella cheese, Virginian ham, olives, mushrooms

7. Tandoori Lamb Pizza **20.9**

Tomato, mozzarella cheese, tandoori lamb, spring onion, capsicum, yoghurt

8. Vegetarian Pizza **19.9**

Tomato, mozzarella cheese, spinach, mushrooms, Spanish onions, capsicum, olives, garlic, mixed herbs topped with cottage cheese

9. Margherita Pizza **17.9**

Tomato, mozzarella cheese, herbs

10. Tropical Pizza **20.9**

Tomato, mozzarella cheese, Virginian ham, pineapple

11. Garlic Or Herb Pizza **13.9**

Mozzarella cheese, garlic or herbs & fresh parsley

HOUSE SPECIALS

Vegetarian Multi Grain Sandwich **16.9**

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

Custard Berry Crepes

16.9

Traditional rolled French crepes, mixed berries, custard

Deep Fried Ice Cream

14.9

Caramelised pineapple, Brandy caramel sauce

Trio of Gelati

10.9

Lemon, Mango, Strawberry, Chocolate or Vanilla

COLD DRINKS (NON ALCOHOLIC)

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

ORGANIC TEAS

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

HOT DRINKS

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

Extras

Mug	0.9
Hazelnut	0.5
Vanilla	0.5
Caramel	0.5
Decaffeinated	0.0
Strong	0.5
Soy Milk	0.5
Almond Milk	0.5
Honey	0.5

COCKTAILS

Caipiroska **16.9**

Absolut vodka, lime, brown sugar, muddled with fresh mint

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

RED

	B	G
Cockfighter's Ghost Cabernet Sauvignon Langhorne Creek (SA)	47.9	11.9
Seville Hills Estate Cabernet Sauvignon Yarra Valley (VIC)	49.9	12.9
Gibbs Road Shiraz Heathcote (VIC)	39.9	9.9
Tatiarra Shiraz Heathcote (VIC)	59.9	
Haan Shiraz Barossa Valley (SA)	53.9	
Audrey Wilkinson Merlot Orange (NSW)	46.9	
Fraser Gallop Cabernet Merlot Margaret River (WA)	49.9	12.9
Haan Merlot Cabernet Franc Barossa Valley (SA)	49.9	12.9
Whitebox Pinot Noir Yarra Valley (VIC)	47.9	
Underground Black & White Pinot Noir Mornington Peninsula (VIC)	44.9	10.9
Serristori Chianti Classico Tuscany (ITA)	54.9	
Belle Epine Rose (FRA)	47.9	11.9

SPARKLING

	B	G
Billecart Salmon NV (FRA)	115	
Ernest Rapenau Brut (FRA)	150	
Louis Perdrier Brut NV (FRA)	39.9	9.9
Davina Sparkling NV Mt Eliza (VIC)	38.9	9.9
Dogarina Prosecco (ITA)	44.9	10.9
Guerrieri Rizzardi Prosecco Veneto (ITA)	49.9	

DESSERT WINE

Lily Pilly Nobel Harvest Riverina (AUS)	33.9	8.9
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BEER

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

CIDER

Rekorderlig (SWE)	9.9
Passionfruit or Strawberry & Lime	
Coldstream (AUS)	8.5
Apple	

LIQUEURS

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

APERITIFS

Campari	8.9
Aperol	8.9
Averna	9.5
Pernod	8.9
Pimms	8.9

FORTIFIEDS

Morris Tawny Port	8.9
Morris Muscat	8.9
Morris Tokay	8.9

HOUSE SPIRITS

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

TOP SHELF SPIRITS

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

COGNAC

Hennessy XO	19.5
Hennessy VSOP	5

