

Georgio's

seafood & steak house

FOOD & WINE MENU

FREE WIFI NOW AVAILABLE. PLEASE ASK STAFF FOR INSTRUCTIONS
DIETARY REQUIREMENTS OR ALLERGIES TO BE MADE CLEAR AT TIME OF PLACING ORDER

APPETISERS & BREAD

WARM CONTINENTAL ROLLS	2 ROLLS \$5	4 ROLLS \$8
Served with Balsamic, herb infused olive oil and house whipped butter		
CHEESEY GARLIC BREAD - HOT FROM OVEN (4 PIECES)		\$9
FLASH FRIED CALAMARI RINGS		\$17
Served golden with lemon and homemade tartare sauce		
CRUMBED PRAWNS		\$17
With lemon and homemade tartare sauce		
SMOKEY PAPRIKA CHICKEN STRIPS		\$14
House crumbed chicken strips served with sweet chilli sauce		
SAGANAKI		\$14
Pan fried cheese (traditional Greek delicacy) served with lemon and creamy garlic aioli		
DIPS PLATTER		\$16
Selection of three Greek dips and grilled pita bread, garnished with cucumber, tomato and carrot julienne		
SALMON FUMÉ		\$18
Shelled prawns wrapped in Tasmanian smoked salmon served on mixed lettuce with capers, Spanish onion and cocktail sauce		
GARLIC PRAWNS		\$18
Queensland King Prawns peeled and tossed in a creamy garlic and spring onion sauce. Served on baked basmati rice		
ESCARGOTS		\$16
Dozen snails out of the shell, baked with garlic butter, served on rice		
OYSTERS KILPATRICK	5 FOR	\$20
Large Australian Oysters, Georgio's style with grilled bacon and thick Worcestershire sauce		
OYSTERS NATURAL	5 FOR	\$20
Large Australian oysters in the shell with lemon and cocktail sauce		
OYSTERS PARISI	5 FOR	\$20
Large Australian Oysters natural topped with a cool tarragon vinegar, touch of chilli and spring onion		
COMBINATION - ANY TWO STYLES OF OYSTERS OR SCALLOPS	10 FOR	\$38
GARLIC SCALLOPS	5 FOR	\$20
Served in the shell with creamy garlic and spring onion sauce		
CRUMBED SCALLOPS	5 FOR	\$20
Served golden in the shell with lemon and homemade tartare sauce		

EXTRAS

SMOKEY PAPRIKA FAT CHIPS (SERVES 2-4) with garlic aioli	\$7
MIXED GREEK SALAD (SERVES 2-3) with olives and fetta cheese	\$7
SAUTÉED SEASONAL VEGETABLES (SERVES 2-4)	
please refer to specials list	\$7

CHILDREN'S MENU

UNDER 12 YEARS OF AGE

LINGUINE NAPOLITANA	\$13	CALAMARI & CHIPS	\$15
CRUMBED CHICKEN & CHIPS	\$15	STEAK & CHIPS	\$18
CRUMBED FISH & CHIPS	\$15	KIDS ICE CREAM & SPRINKLES	
		(Complimentary with Children's Menu)	\$5

MAINS *Pasta, Salads & Pilaf*

AT GEORGIO'S WE USE AUTHENTIC ITALIAN PASTA

GRILLED CALAMARI SALAD	\$28
With mixed lettuce leaves, carrot julienne, tomato, cucumber, shaved parmesan with a lightly spiced dressing and grilled rings of calamari	
MEDITERRANEAN BEEF SALAD	\$32
With olives, fetta cheese, Spanish onion and grilled marinated medallions of eye fillet on fresh salad with tzatziki dressing and grilled pita bread	
GRILLED CHICKEN SALAD	\$27
Grilled chicken breast fillets on fresh mixed leaf salad with all the trimmings and creamy garlic aioli	
CHICKEN AND MUSHROOM PILAF	\$28
Diced Chicken breast sautéed with sliced mushrooms in a creamy garlic sauce and then simmered in the pan with baked basmati rice	
SEAFOOD PILAF	\$34
Prawn, scallops, fish fillets, calamari and mussels simmered in the pan with crushed tomato and baked basmati rice, and topped with semi-peeled king prawns	
SMOKED SALMON LINGUINE	\$32
Tasmanian smoked salmon sautéed with spring onion, sliced mushrooms, touch of garlic, parmesan cheese in a creamy sauce, then tossed with linguine	
LINGUINE MARINARA	\$34
Prawn, scallops, fish, calamari and mussels sautéed with touch of garlic and crushed tomatoes then tossed with linguine and parmesan cheese and topped with semi-peeled king prawns	
CHICKEN ROMANO LINGUINE	\$28
Chicken breast pieces sautéed with sliced mushrooms, bacon pieces, creamy crushed tomato sauce then tossed with linguine	

Vegetarian menu available on request, please ask our friendly staff.

MAINS *Seafood, Steaks & Chicken*

FILLETS ARE BUTTERFLY CUT FOR MAXIMUM TENDERNESS AND FLAVOUR. OUR STEAKS ARE GRILLED YEARLING CUTS. ALL SERVERD WITH POTATOES OF THE DAY AND SALAD GARNISH.

STEAK GUIDE *HOW IT'S DONE*



BLUE
Seared on the outside. Completely red throughout.



MEDIUM RARE
Seared with 50% red centre. .



MEDIUM WELL
A slight hint of pink.



RARE
Seared on the outside. 75% red through centre.



MEDIUM
Seared with 25% showing on the inside.



WELL DONE
Cooked until 100% brown.

SIRLOIN STEAK 350G \$39

Better known as Porterhouse, succulent free range pasture fed yearling beef, grilled to your liking and served with your choice of mushroom gravy, creamy peppercorn sauce or béarnaise sauce

EYE FILLET STEAK 300G \$46

Lean and tender pasture-fed yearling beef cooked to your liking and topped with your choice of mushroom gravy, creamy peppercorn sauce or béarnaise sauce

KING RIB EYE 600G \$49

For a big appetite! Tender and juicy pasture-fed yearling beef served with your choice of mushroom gravy, creamy peppercorn sauce or béarnaise sauce

GEORGIO'S STEAK 300G \$49

Eye fillet topped with shelled prawns and scallops in a creamy garlic sauce

GRILLED SEAFOOD PLATTER \$42

Fish Fillets, Scallops, Calamari, Mussels and peeled Australian King Prawns, Grilled and served with house made tartare sauce

SALMON AND PRAWNS \$39

Skinless Tasmanian Atlantic Salmon fillets grilled and topped with creamy garlic prawns. Served pink **or** cooked through on baked basmati rice

CRUMBED SEAFOOD PLATTER \$34

Fish fillets, prawns, scallops and calamari served golden brown in lemon and homemade tartare sauce

FISH OF THE DAY (REFER TO SPECIALS LIST) FROM \$29

Served on a bed of baked basmati rice with lemon and homemade tartare sauce

GEORGIO'S CHICKEN \$34

Chicken breast fillets with prawns & scallops, in a creamy garlic sauce served on baked basmati rice

BEE-STING CHICKEN \$32

Chicken breast fillets sautéed with a touch of chilli, honey, dash of cream and spring onions served on baked basmati rice

GEORGIO'S PARMA \$27

Chicken breast fillets grilled and topped with our own parma sauce, peeled prawns **or** grilled ham and cheese then baked till golden

CHICKEN SCALLOPINI \$32

Chicken breast fillets sautéed with bacon & mushrooms then finished in a creamy garlic sauce, served on baked basmati rice

EYE FILLET CHASSEUR - Pan Cooked \$39

A classic French dish meaning 'Hunters Steak' Eye Fillet medallions pan cooked with mushrooms, bacon, in a demi-glaze and red wine, served on baked basmati rice

BEEF MADRAS - Pan Cooked \$39

Medallions of eye fillet sautéed with mild madras curry, mushrooms and finished with a dash of cream served on baked basmati rice

SWEET CHILLI BEEF - Pan Cooked \$39

Medallions of eye fillet sautéed with spring onion, garlic, sweet chilli and crushed tomatoes, served on baked basmati rice

DESSERTS

BERRY PAVLOVA \$12

Served with berry compote and double cream

BAKED ALASKA \$12

Oven baked raspberry swirl sponge, ice cream and meringue

CREAM BRULEE – VANILLA BEAN \$12

Creamy French Vanilla Bean classic, Glazed with Caramelised Sugar

CHOCOLATE & CARAMEL INDULGENCE \$12

Warm chocolate mud cake, ice cream and caramel sauce

HOME MADE ICE CREAM \$12

Honeycomb and chocolate sauce

COCONUT PANNA COTTA \$12

Traditional creamy Italian dessert with the exotic taste of coconut then smothered with a wild berry compote

CHOCOLATE CREPES \$15

Warm french crepes smothered in rich chocolate sauce, strawberries and vanilla ice-cream.

AFFOGATO \$15

With Ice Cream and choice of Liqueur – Amaretto, Frangelico, Baileys or Kahlua

Dietary requirements or allergies are to be made clear at the time of placing order.

SPARKLING WINE

1.	LOUIS PERDRIER	BRUT 200ML	France	\$13
2.	ROTHBURY ESTATE	SPARKLING CUVÉE	S.E. Aust.	\$26
3.	T’GALLANT	SPARKLING PROSECCO	Victoria	\$34
4.	LOUIS PERDRIER	BRUT 750ML	France	\$39

SWEET & ROSÉ WINE

5.	ROSEMOUNT ESTATE	ENCORE MOSCATO	S.E. Aust.	\$34
6.	BLOSSOM HILL	MOSCATO	S.E. Aust.	\$36
7.	SQUEALING PIG	PINOT NOIR ROSÉ	Central Otago, NZ	\$36
8.	MAISON DE GRAND ESPRIT	ROSÉ	Provence, France	\$39
9.	WOLF BLASS GOLD LABEL	BOTRYTIS SEMILLON	Adelaide Hills, SA	\$39

WHITE WINE

10.	ROTHBURY ESTATE	SAUVIGNON BLANC	S.E. Aust.	\$26
11.	821 SOUTH	SAUVIGNON BLANC	Marlborough, NZ	\$34
12.	SECRET STONE	SAUVIGNON BLANC	Marlborough, NZ	\$36
13.	RUN RIOT	SAUVIGNON BLANC	Marlborough, NZ	\$38
14.	UPSIDE DOWN	SAUVIGNON BLANC	NZ	\$38
15.	ROTHBURY ESTATE	CHARDONNAY	S.E. Aust.	\$26
16.	SEPPELT THE DRIVES	CHARDONNAY	Victoria	\$34
17.	YARRA RIDGE	CHARDONNAY	Yarra Valley, VIC	\$36
18.	PARINI	PINOT GRIGIO BLUSH	Italy	\$38
19.	CAPE SCHANCK BY T’GALLANT	PINOT GRIGIO	Mornington Peninsula, VIC	\$36

PREMIUM WINES BY THE GLASS



#11. 821 SOUTH
SAUVIGNON BLANC
Marlborough, NZ
Fresh & lively with
tropical fruits & citrus
notes. Clean & fresh.

\$9
 \$34



#16. SEPPELT
THE DRIVES
CHARDONNAY
Victoria
A crisp & vibrant
Chardonnay balanced
with fine acid and
a lingering finish.

\$9
 \$34



#19. CAPE SCHANCK
BY T’GALLANT
PINOT GRIGIO
Mornington
Peninsula, VIC
Lovely spiced pear aromas
mix with a racy red apple
acidity on the palate.
A great crisp drink.

\$9
 \$36



#5. ROSEMOUNT
ESTATE ENCORE
MOSCATO
S.E. Aust.
Encore Moscato is
well balanced, light-
bodied and aromatic
- a delicious drop!

\$9
 \$34



#7. SQUEALING PIG
PINOT NOIR ROSÉ
Central Otago, NZ
This Rosé has a nose
of fruity aromas and
a palate of stonefruit,
watermelon and
strawberries.

\$9
 \$36



#9. WOLF BLASS
GOLD LABEL
BOTRYTIS SEMILLON
Adelaide Hills, SA
A complex mix of aromas
layered with orange
peel, ripe apricots,
honey and pot-pourri.

60mL \$15
 \$39



#34. WOLF BLASS
PRIVATE RELEASE
SHIRAZ
Barossa, SA
A soft, plush wine bursting
with flavours of dark
berries, chocolate and
warm spices. Mouth
watering, generous and
eminently drinkable.

\$10
 \$36



#25. WYNNS
COONAWARRA
ESTATE THE
GABLES CABERNET
SAUVIGNON
Coonawarra, SA
Concentrated blackberry,
licorice and plum.
Subtle varietal notes of
lavender and sage.

\$10
 \$36



#20. ST HUBERTS
THE STAG
PINOT NOIR
Victoria
Berries that jump out of
the glass, a light bodied,
fresh and vibrant wine.

\$10
 \$36

RED WINE

20.	ST HUBERTS THE STAG	PINOT NOIR	Victoria	\$36
21.	FICKLE MISTRESS	PINOT NOIR	Marlborough, NZ	\$38
22.	ABEL'S TEMPEST BY HEEMSKERK	PINOT NOIR	Tasmania	\$44
23.	RAW VINE	MERLOT (ORGANIC & PRESERVATIVE FREE)	South Australia	\$36
24.	2010 ROSEMOUNT ESTATE FLAGSHIPS	GSM	McLaren Vale, SA	\$49
25.	WYNNS COONAWARRA ESTATE THE GABLES	CABERNET SAUVIGNON	Coonawarra, SA	\$36
26.	PENFOLDS MAX'S	CABERNET SAUVIGNON	SA	\$49
27.	2006 DE BORTOLI MELBA RESERVE	CABERNET SAUVIGNON	Yarra Valley, VIC	\$69
28.	ROTHBURY ESTATE	CABERNET SAUVIGNON MERLOT	S.E. Aust.	\$26
29.	2014 PENFOLDS BIN 138	GRENACHE SHIRAZ MATARO	Barossa Valley, SA	\$59
30.	2012 LINDEMAN'S TRIO PYRUS	CABERNET SAUVIGNON MERLOT CABERNET FRANC	Coonawarra, SA	\$89
31.	2012 LINDEMAN'S TRIO ST GEORGE	CABERNET SAUVIGNON	Coonawarra, SA	\$89
32.	ROTHBURY ESTATE SHIRAZ	CABERNET SAUVIGNON	S.E. Aust.	\$26
33.	ST HUBERTS THE STAG	SHIRAZ	Victoria	\$36
34.	WOLF BLASS PRIVATE RELEASE	SHIRAZ	Barossa, SA	\$36
35.	WYNNS COONAWARRA ESTATE 'THE BANKER'	SHIRAZ	Coonawarra, SA	\$38
36.	SEPPELT CHALAMBER	SHIRAZ	Victoria	\$38
37.	PEPPERJACK	SHIRAZ	Barossa Valley, SA	\$44
38.	2012 WOLF BLASS GREY LABEL	SHIRAZ	McLaren Vale, SA	\$59
39.	2010 PENFOLDS KALIMNA BIN 28	SHIRAZ	South Australia	\$59

PREMIUM WINES BY THE BOTTLE



#8. MAISON DE GRAND ESPRIT ROSÉ

Provence, France

Elegant and pale salmon in colour with refined cherry, raspberry and strawberry fruit flavours.



\$39



#22. ABEL'S TEMPEST BY HEEMSKERK PINOT NOIR

Tasmania

Packed with red berry fruit on the nose and palate. The texture is velvety and infinite.



\$44



#21. FICKLE MISTRESS PINOT NOIR

Marlborough, NZ

This wine is beautifully textural with a balanced and elegant finish.



\$36



#24. ROSEMOUNT ESTATE FLAGSHIPS GSM

McLaren Vale, SA

A seductive blend of ripe raspberry, black cherry and lifted floral spice with a long finish.



\$49



#33. THE STAG BY ST HUBERTS SHIRAZ

Victoria

Ripe dark berries, spice and a hint of oak support velvety tannins and a vibrant finish.



\$36



#35. WYNNS COONAWARRA ESTATE THE BANKER SHIRAZ

Coonawarra, SA

Elegant and easy-going with soft tannins and gentle cool climate acidity that keeps your palate refreshed.



\$38



#36. SEPPELT CHALAMBAR SHIRAZ

Victoria

Lifted with a delightful blend of sweet fruits and savoury spice.



\$38



#37. PEPPERJACK SHIRAZ

Barossa Valley, SA

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.



\$44



#26. PENFOLDS MAX'S CABERNET SAUVIGNON

South Australia

Rich, dark and full with savoury, varietal fruits and a substantial mid-palette.



\$49

Vintages are subject to change without notice depending on availability.

BEERS & CIDER

CASCADE PREMIUM LIGHT	\$7
CARLTON DRAUGHT	\$8
VICTORIA BITTER	\$8
CROWN LAGER	\$8
BUDVAR Czech Republic	\$8
ASAHI Japan	\$9
CORONA EXTRA Mexico	\$9
SCHÖFFERHOFER AMBER WHEAT BEER 500ML Germany	\$13
ERDINGER KRISTALL CLEAR WHEAT BEER 500ML Germany	\$13
CIDER – CLASSIC APPLE	\$7

SPARKLING WATER & JUICES

SPARKLING MINERAL WATER 500ML BOTTLE	\$7
JUICES Tomato, Apple, Orange, Pineapple	\$5
LEMON, LIME & BITTERS	\$7
CARAFE OF SOFT DRINK	\$13

SPIRITS & COGNAC (30MLS)

MANY MORE TO CHOOSE FROM AT THE BAR

STANDARD Red Label, Smirnoff Vodka, Gordons Gin, Ouzo, Bacardi, Bundaberg	\$9
SPIRITS WITH MIXERS PREMIUM Black Label, Jim Beam, Jack Daniels, Makers Mark, Chambord, Jameson, Wild Turkey, Jose Cuervo Tequila, Chivas Regal, Glenfiddich	\$11
SPIRITS MIDDLE SHELF Gold Label, V.S.O.P Cognac, Metaxa, Macallan, Calvados, Chartreuse, Absinth, Dimple	\$15
SPIRITS TOP SHELF Blue Label, X.O Cognac, Patron	\$19

COCKTAILS

CHAMPAGNE COCKTAIL With tropical liqueur	\$16
MIMOSA French Champagne, orange juice and a dash of grenadine	\$16
BLUE LAGOON Blue Curacao, vodka and lemonade	\$16
BLACK RUSSIAN Vodka, Kahlua, coke and cream	\$18
FLUFFY DUCK Galliano, Advocaat, orange juice and cream	\$18
BRANDY ALEXANDER Brandy, Crème de Cacao and cream	\$18
GRASSHOPPER Crème de Menthe, Crème de Cacao and cream	\$18
ESPRESSO MARTINI Vodka, espresso and Kahlua	\$18
JAMES BOND MARTINI Vodka, Gin and Lillet Blanc. Shaken not stirred	\$18

LIQUEUR COFFEES

FRENCH Napoleon Brandy	\$13
ATHENIAN Ouzo	\$13
IRISH Irish Whisky	\$13
ROMAN Galliano	\$13
MEXICAN Kahlua	\$13
CALYPSO Tia Maria	\$13
AFFOGATO With Ice Cream and choice of Liqueur - Amaretto, Frangelico, Baileys or Kahlua	\$15
COFFEE	\$5
CHAI LATTE	\$6
HOT CHOCOLATE	\$6
TEA SELECTION Earl Grey, Chamomile, Green and English Breakfast	\$4

FORTIFIED WINE (60MLS)

MANY MORE TO CHOOSE FROM AT THE BAR

1. PENFOLDS CLUB TAWNY	S.E. Aust.	\$9
2. BAILEYS OF GLENROWAN FOUNDER SERIES MUSCAT	Glenrowan, VIC	\$11
3. WOLF BLASS GOLD LABEL BOTRYTIS SEMILLON (SERVED CHILLED)	Adelaide Hills, SA	\$15
4. PENFOLDS GRANDFATHER RARE TAWNY	Barossa Valley, SA	\$19