

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 CIABATTA ROLLS	2 ROLLS \$3.90	4 ROLLS \$5.90
Served with Balsamic, herb infused olive oil and house whipped butter		
CHEESEY GARLIC BREAD - HOT FROM OVEN (4 PIECES)		\$7.90
FLASH FRIED CALAMARI RINGS		\$15.90
Served golden with lemon and homemade tartare sauce		
CRUMBED PRAWNS		\$15.90
With lemon and homemade tartare sauce		
SMOKEY PAPRIKA CHICKEN STRIPS		\$12.90
House crumbed chicken strips served with plum sauce		
SAGANAKI		\$12.90
Pan fried cheese (traditional Greek delicacy) served with lemon and creamy garlic aioli		
DIPS PLATTER		\$14.90
Selection of three Greek dips and grilled pita bread, garnished with cucumber, tomato and carrot julienne		
SALMON FUMÉ		\$17.90
Shelled prawns wrapped in Tasmanian smoked salmon served on mixed lettuce with capers, Spanish onion and cocktail sauce		
GARLIC PRAWNS		\$17.90
Queensland King Prawns semi peeled and tossed in a creamy garlic and spring onion sauce. Served on baked basmati rice		
ESCARGOTS		\$15.90
Dozen snails out of the shell, baked with garlic butter, served on rice		
OYSTERS KILPATRICK	½ DOZ	\$17.90
Georgio's style with bacon and thick Worcestershire sauce		
OYSTERS NATURAL	½ DOZ	\$17.90
Large South Australian oysters in the shell with lemon and cocktail sauce		
OYSTERS PARISI	½ DOZ	\$17.90
Oysters natural topped with a cool tarragon vinegar, touch of chilli and spring onion		
COMBINATION - ANY TWO STYLES OF OYSTERS OR SCALLOPS	DOZ	\$34.90
GARLIC SCALLOPS	½ DOZ	\$17.90
Served in the shell with creamy garlic and spring onion sauce		
CRUMBED SCALLOPS	½ DOZ	\$17.90
Served golden in the shell with lemon and homemade tartare sauce		

CHILDREN'S MENU

UNDER 12 YEARS OF AGE

LINGUINE NAPOLITANA	\$12.90
CRUMBED CHICKEN & CHIPS	\$14.90
CRUMBED FISH & CHIPS	\$14.90
CALAMARI & CHIPS	\$14.90
STEAK & CHIPS	\$17.90
KIDS ICE CREAM & SPRINKLES	Complimentary with Children's Menu \$4.90

MAINS

Pasta, Salads & Pilaf

AT GEORGIO'S WE USE AUTHENTIC ITALIAN PASTA

CALAMARI SALAD	\$26.90
With mixed lettuce leaves, carrot julienne, tomato, cucumber, shaved parmesan with a lightly spiced dressing and golden rings of calamari	
MEDITERRANEAN BEEF SALAD	\$29.90
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	\$26.90
Grilled chicken breast fillets on fresh mixed leaf salad with all the trimmings and creamy garlic aioli	
CHICKEN AND MUSHROOM PILAF	\$26.90
Diced Chicken breast sautéed with sliced mushrooms in a creamy garlic sauce and then simmered in the pan with baked basmati rice	
SEAFOOD PILAF	\$32.90
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	\$29.90
Tasmanian smoked salmon sautéed with baby spinach leaves, mushrooms, touch of garlic, parmesan cheese and cream, then tossed with linguine	
LINGUINE MARINARA	\$32.90
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	\$26.90
Chicken breast pieces sautéed with mushrooms, bacon, crushed tomato and a touch of cream then tossed with linguine	

Vegetarian menu available on request, please ask our friendly staff.
Dietary requirements or allergies are to be made clear at the time of placing order.

EYE FILLETS ARE BUTTERFLY CUT FOR MAXIMUM TENDERNESS AND FLAVOUR.
OUR STEAKS ARE GRILLED YEARLING CUTS. ALL SERVED
WITH FRENCH STYLE ESCALOPE POTATOES AND SALAD GARNISH

SIRLOIN 350G	\$34.90
Better known as Porterhouse, succulent free range pasture fed yearling beef, grilled to your liking and served with your choice of mushroom or pepper sauce	
EYE FILLET BÉARNAISE 300G	\$38.90
Lean and tender pasture-fed yearling beef cooked to your liking and topped with a classic French béarnaise sauce	
KING RIB EYE 500G	\$42.90
For a big appetite! Tender and juicy pasture-fed yearling beef served with your choice of mushroom or pepper sauce	
SIRLOIN AND KING PRAWNS 350G	\$42.90
Sirloin cooked to your liking & topped with semi peeled King Prawns in a creamy garlic Sauce	
GEORGIO'S STEAK 300G	\$42.90
Eye fillet topped with prawns and scallops in a creamy garlic sauce	
MUSHROOM STEAK 300G	\$39.90
Eye fillet topped with sautéed mushrooms in a rich red wine gravy	
PEPPER STEAK 300G	\$39.90
Eye fillet topped with a creamy peppercorn and sweet sherry sauce	
GRILLED SEAFOOD PLATTER	\$38.90
Fish Fillets, Scallops, Calamari, Mussels and whole semi peeled Australian King Prawns, Grilled and served with Lemon and Plum sauce	
SALMON AND PRAWNS	\$34.90
Skinless Tasmanian Atlantic Salmon fillets grilled and topped with creamy garlic prawns. Served pink or cooked through on baked basmati rice	
CRUMBED SEAFOOD PLATTER	\$32.90
Fish fillets, prawns, scallops and calamari served golden brown with lemon and homemade tartare sauce	
BARBECUED KING PRAWNS	\$42.90
Australian semi-peeled King Prawns barbecued to perfection and served with lemon and plum sauce	
FISH OF THE DAY (REFER TO SPECIALS LIST)	FROM \$29.90
Served on a bed of baked basmati rice with lemon and homemade tartare sauce	
GEORGIO'S CHICKEN	\$32.90
Chicken breast fillets with prawns & scallops, in a creamy garlic sauce served on baked basmati rice	
BEE-STING CHICKEN	\$29.90
Chicken breast fillets sautéed with a touch of chilli, honey, dash of cream and spring onions served on baked basmati rice	
GEORGIO'S PARMA	\$26.90
Chicken breast fillets grilled and topped with our own parma sauce, large shelled prawns or grilled ham and cheese then baked till golden	
CHICKEN SCALLOPINI	\$29.90
Chicken breast fillets sautéed with bacon & mushrooms then finished in a creamy garlic sauce, served on baked basmati rice	
BEEF MADRAS - Pan Cooked	\$32.90
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	\$32.90
Medallions of eye fillet sautéed with spring onion, garlic, sweet chilli and crushed tomatoes served on rice	
EXTRAS	
FAT CHIPS (SERVES 2-4) with garlic aioli	\$6.90
MIXED GREEK SALAD (SERVES 1-2) with olives and fetta cheese	\$6.90
SEASONAL VEGETABLES (SERVES 2-4) please refer to specials list	\$6.90

DESSERTS

BERRY CREPES	\$14.90
French Crepes topped with fresh strawberries, wild berry compote and vanilla ice cream	
BAKED ALASKA	\$12.90
Oven baked raspberry swirl sponge, ice cream and meringue	
CREAM BRULEE – VANILLA BEAN	\$12.90
Creamy French Vanilla Bean classic, Glazed with Caramelised Sugar	
STRAWBERRY BRANDY SNAPS	\$12.90
Crispy brandy snap basket filled with fresh strawberries, vanilla ice cream and wild berry compote	
CHOCOLATE & CARAMEL INDULGENCE	\$12.90
Warm chocolate mud cake, ice cream and caramel sauce	
HOME MADE ICE CREAM	\$12.90
Honeycomb and chocolate sauce	
COCONUT PANNA COTTA	\$12.90
Traditional creamy Italian dessert with the exotic taste of coconut then smothered with a wild berry compote	
AFFOGATO	\$12.50
With Ice Cream and Amaretto Almond Liqueur	

BEERS & CIDER

CASCADE PREMIUM LIGHT		\$7.00
ERDINGER NON ALCOHOLIC 330ML	Germany	\$7.00
CARLTON DRAUGHT		\$7.50
VICTORIA BITTER		\$7.50
VERAS 1866 330ML	France	\$7.50
CROWN LAGER		\$8.50
CORONA EXTRA 355ML	Mexico	\$8.50
SCHÖFFERHOFER AMBER WHEAT BEER 500ML	Germany	\$12.50
ALTENMUNSTER LAGER SWING TOP 500ML	Germany	\$12.50
ERDINGER KRISTALL CLEAR WHEAT BEER 500ML	Germany	\$12.50
CIDER – CLASSIC APPLE		\$7.00

WATER & JUICES

SPARKLING MINERAL WATER BOTTLE	\$4.50
JUICES Tomato, Apple, Orange, Pineapple	\$4.50
LEMON, LIME & BITTERS	\$6.50
CARAFE OF SOFT DRINK	\$12.50

SPIRITS & COGNAC (30MLS)

MANY MORE TO CHOOSE FROM AT THE BAR

SPIRITS WITH MIXERS STANDARD Red Label, Smirnoff Vodka, Gordons Gin, Ouzo, Bacardi, Bundaberg	\$8.00
SPIRITS WITH MIXERS PREMIUM Black Label, Jim Beam, Jack Daniels, Makers Mark, Chambord, Jameson, Wild Turkey, Jose Cuervo Tequila, Chivas Regal, Glenfiddich	\$10.00
SPIRITS MIDDLE SHELF Gold Label, V.S.O.P Cognac, Metaxa, Macalian, Boulard Calvados, Chartreuse, Absinth, Dimple	\$14.00
SPIRITS TOP SHELF Blue Label, X.O Cognac, Patron	\$18.00

COCKTAILS

CHAMPAGNE COCKTAIL With tropical liqueur	\$14.50
BLACK RUSSIAN Vodka, Kahlua, coke and cream	\$14.50
BLUE LAGOON Blue Curacao, vodka and lemonade	\$14.50
FLUFFY DUCK Galliano, Advocaat, orange juice and cream	\$14.50
GEORGIO’S SPECIAL Apricot brandy, parfait amour cream and grenadine	\$14.50
BRANDY ALEXANDER Brandy, Crème de Cacao and cream	\$14.50
GRASSHOPPER Crème de Menthe, Crème de Cacao and cream	\$14.50
ESPRESSO MARTINI Vodka, espresso and Kahlua	\$14.50
JAMES BOND MARTINI Shaken not stirred	\$14.50

LIQUEUR COFFEES

FRENCH Napoleon Brandy	\$12.50
ATHENIAN Ouzo	\$12.50
IRISH Irish Whisky	\$12.50
ROMAN Galliano	\$12.50
MEXICAN Kahlua	\$12.50
CALYPSO Tia Maria	\$12.50
AFFOGATO with Ice Cream and Amaretto Almond Liqueur	\$12.50
COFFEE	\$4.50
CHAI LATTE	\$5.50
TEA SELECTION	\$4.00
Earl Grey, Chamomile, Green and English Breakfast	

SPARKLING WINE

1.	LOUIS BRUT 200ML	France	\$12
2.	ROTHBURY ESTATE SPARKLING CUVÉE	S.E. Aust.	\$26
3.	WOLF BLASS BILYARA SPARKLING BRUT	S.E. Aust.	\$36
4.	LES PETITES VIGNETTES BRUT	Burgundy, France	\$56
5.	2000 DOM PERIGNON	France	\$490
6.	1990 DOM PERIGNON		\$690

SWEET & ROSÉ WINE

7.	ROSEMOUNT ESTATE ENCORE MOSCATO	S.E. Aust.	\$32
8.	SQUEALING PIG PINOT NOIR ROSÉ	Central Otago, NZ	\$34
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	\$32
12.	YARRA RIDGE SAUVIGNON BLANC	Yarra Valley	\$34
13.	ROSEMOUNT ESTATE LITTLE BERRY SAUVIGNON BLANC	Adelaide Hills, SA	\$32
14.	ROTHBURY ESTATE CHARDONNAY	S.E. Aust.	\$26
15.	SEPPELT THE DRIVES CHARDONNAY	Victoria	\$32
16.	FIFTH LEG TREASURE HUNTER CHARDONNAY	Margaret River, WA	\$34
17.	CAPE SCHANCK BY T’GALLANT PINOT GRIGIO	Mornington Peninsula, VIC	\$34
18.	SHARK POINT PINOT GRIS	Mornington Peninsula, VIC	\$36

PREMIUM WINES BY THE GLASS

	<p>821 SOUTH SAUVIGNON BLANC Marlborough, NZ Fresh & lively with tropical fruits & citrus notes. Clean & fresh.</p>		<p>SEPPELT THE DRIVES CHARDONNAY Victoria A crisp & vibrant Chardonnay balanced with fine acid and a lingering finish.</p>		<p>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.</p>
GLASS BOTTLE	\$8.5 \$32	GLASS BOTTLE	\$8.5 \$32	GLASS BOTTLE	\$9.5 \$34
	<p>ROSEMOUNT ESTATE ENCORE MOSCATO S.E. Aust. Encore Moscato is well balanced, light- bodied and aromatic - a delicious drop!</p>		<p>SQUEALING PIG PINOT NOIR ROSÉ Central Otago, NZ This Rosé has a nose of fruity aromas and a palate of stonefruit, watermelon and strawberries</p>		<p>ST HUBERTS THE STAG PINOT NOIR Yarra Valley, VIC Attractive dark fruits with a hint of spice. Medium bodied & soft.</p>
GLASS BOTTLE	\$8.5 \$32	GLASS BOTTLE	\$9.5 \$34	GLASS BOTTLE	\$10 \$36
	<p>MATUA HAWKES BAY MERLOT Hawkes Bay, NZ An aromatic nose of plum, raspberry and spice, with ripe berry fruit flavours.</p>		<p>WOLF BLASS PRIVATE RELEASE SHIRAZ Barossa, SA A soft, plush wine bursting with flavours of dark berries, chocolate and warm spices. Mouthwatering, generous and eminently drinkable.</p>		<p>WYNNS COONAWARRA ESTATE THE GABLES CABERNET SAUVIGNON Coonawarra, SA Concentrated blackberry, licorice and plum. Subtle varietal notes of lavender and sage.</p>
GLASS BOTTLE	\$8.5 \$32	GLASS BOTTLE	\$9.5 \$34	GLASS BOTTLE	\$10 \$36

Vintages are subject to change without notice depending on availability.

RED WINE

19.	ST HUBERTS THE STAG	PINOT NOIR	Yarra Valley, VIC	\$36
20.	FICKLE MISTRESS	PINOT NOIR	Central Otago, NZ	\$38
21.	PENINSULA PANORAMA	PINOT NOIR	Mornington Peninsula, VIC	\$34
22.	MATUA HAWKES BAY	MERLOT	Hawkes Bay, NZ	\$32
23.	SHARK POINT	MERLOT	Mornington Peninsula, VIC	\$38
24.	2010 ROSEMOUNT ESTATE FLAGSHIPS	GSM	McLaren Vale, SA	\$44
25.	WYNN'S COONAWARRA ESTATE			
	THE GABLES CABERNET	SAUVIGNON	Coonawarra, SA	\$36
26.	2006 DE BORTOLI			
	MELBA RESERVE	CABERNET SAUVIGNON	Yarra Valley, VIC	\$69
27.	ROTHBURY ESTATE	CABERNET SAUVIGNON MERLOT	S.E. Aust.	\$26
28.	2012 LINDEMAN'S TRIO PYRUS			
	CABERNET SAUVIGNON MERLOT CABERNET FRANC	Coonawarra, SA	\$89	
29.	2005 PENFOLDS BIN 707	CABERNET SAUVIGNON	South Australia	\$290
30.	2012 LINDEMAN'S			
	TRIO ST GEORGE	CABERNET SAUVIGNON	Coonawarra, SA	\$89
31.	2002 PENFOLDS BIN 389	CABERNET SHIRAZ	South Australia	\$149
32.	ROTHBURY ESTATE SHIRAZ	CABERNET SAUVIGNON	S.E. Aust.	\$26
33.	2006 WOLF BLASS BLACK LABEL	CABERNET SHIRAZ MALBEC		
		Barossa Valley, Langhorne Creek, McLaren Vale, SA	\$149	
34.	ROSEMOUNT ESTATE			
	LITTLE BERRY MCLAREN VALE	SHIRAZ	McLaren Vale, SA	\$32
35.	PENINSULA PANORAMA	SHIRAZ	Mornington Peninsula, VIC	\$34
36.	ST HUBERTS THE STAG	SHIRAZ	Victoria	\$36
37.	WOLF BLASS PRIVATE RELEASE	SHIRAZ	Fleurieu Barossa, SA	\$34
38.	BAILEYS OF GLENROWAN ORGANIC	SHIRAZ	Glenrowan, VIC	\$39
39.	2012 WOLF BLASS GREY LABEL	SHIRAZ	McLaren Vale, SA	\$59
40.	2010 PENFOLDS KALIMNA BIN 28	SHIRAZ	South Australia	\$59
41.	2004 PENFOLDS ST. HENRI	SHIRAZ	South Australia	\$199
42.	1993 PENFOLDS GRANGE	SHIRAZ	South Australia	\$720
43.	1996 PENFOLDS GRANGE	SHIRAZ	South Australia	\$820

FORTIFIED WINE (60MLS)

MANY MORE TO CHOOSE FROM AT THE BAR

44.	PENFOLDS FORTIFIED	CLUB TAWNY	S.E. Aust.	\$8
45.	BAILEYS OF GLENROWAN			
	FOUNDER SERIES	MUSCAT	Glenrowan, VIC	\$10
46.	WOLF BLASS			
	GOLD LABEL	BOTRYTIS SEMILLON (SERVED CHILLED)	Adelaide Hills, SA	\$14
47.	PENFOLDS FORTIFIED			
	GRANDFATHER	RARE TAWNY	Barossa Valley, SA	\$18

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