

Welcome to George's Paragon.
We use only the best and freshest
ingredients possible.

All meals are prepared only when
ordered for maximum nourishment
and superb taste... **Kali Orexi**

Soup

- Seafood Chowder** 12.90
Chicken and Vegetable Soup 11.90

Cold Appetisers

- Tzatziki** – Yoghurt, Cucumber and
Garlic Dip served with Pita Bread 15.90
Taramasalata
Red Caviar Dip served with Pita Bread 17.50
Five in One – Two Oysters, two
King Prawns, Morton Bay Bugs,
Smoked Salmon and Dolmathes 29.00
Olitsika – Melon balls and fresh King
Prawns topped with sour cream 19.90
Smoked Salmon – Rich, mild and
cured slowly with great care to
achieve the ultimate in flavour 19.90
Prawn Cocktail – Fresh King
Prawns served with Cocktail Sauce 19.90
Avocat Athena – Avocado blended
with sour creme, seasoned and topped
with Caviar 17.90

Avocado Seafood

- Choice Avocado generously filled with
irresistible morsels of your favourite
Seafoods blended in the Chef's own
Thousand Island Dressing . . . 17.90
Avocado Francais – Beautifully ripe
Avocado with Vinégarette Dressing 15.90
Fresh Tuna Sashimi – Japanese
style, served with Japanese Horse-
radish & Soya Sauce (when available) 25.00

Hot Appetisers

- Keftedes** – Traditional Greek style
Meatballs 17.90
Calamari – Fresh Calamari, marinated,
lightly crumbed, then deep fried and
sauteed in light Garlic Butter (Delicious) 17.90
Barbecue Octopus
Baby Octopus marinated in Olive Oil
and Lemon Juice then barbecued 19.90
Barbecue Prawns
Tender Green King Prawns grilled,
then sauteed in the Chef's own
Barbecue Sauce and Cognac . . . 19.90
Barbecue Bugs – Fresh Moreton
Bay Bugs grilled then sauteed in
the Chef's own Barbecue Sauce
and Cognac M/P
Souvlaki – Marinated pieces of Meat
grilled on a skewer and served with
Tzatziki on a bed of Rice. 18.90
Spanakopita – Spinach and Fetta
Cheese in Filo Pastry then
baked in the oven 14.90
Garlic Prawns – Green King
Prawns cooked in Butter with Garlic
and Lemon Cream Sauce and
served on a bed of Rice 19.90
King Prawns
Deep fried Prawns in light Beer
Batter served on a bed of Rice. . . 19.90
Klarino – Scallops wrapped
in bacon on a skewer – grilled
and served with lemon butter sauce 19.90
Saganaki – Barbecued Haloumi
Cheese (Delicious) 17.80

Oysters

- Natural** – For the true . . . 1/2 Doz 1 Doz
purist, who take their
Oysters seriously 19.00 28.00
Mornay – Baked in a shell,
smothered in a Cream
Cheese Blanket 21.00 29.00
Kilpatrick – Chopped Bacon,
Worcestershire Sauce . . . 21.00 29.00
Three in One
Natural, Kilpatrick and Mornay . . 29.90

Mussels

- Mussels Cardinal** – Served with
Garlic in Cream and Sherry Sauce 18.90
Mussels Paragon – Fresh Mussels
and Green King Prawns in a Garlic,
Cream and Sherry Sauce served
on a bed of Rice 23.90
Mussels Provencale – Grilled with
Tomato and Garlic Parsley Sauce 20.00

Pasta

- Lasagne** – Layers of Pasta with Sauce
Bolognese and Parmesan Cheese,
alternated with Sauce Napolitana 24.90
Spaghetti Carbonara – Spaghetti
in a White Wine and Garlic Cream
sauce with Mushrooms, Eshallots
and Bacon bound with a touch
of egg 24.90
Spaghetti Marinara
Selected Seafood cooked in
traditional Napolitana Sauce . . . 28.90
Tortellini – Home made Pasta
Rings filled with tasty Meat and
topped with Provencale Sauce . . 24.90
Ravioli Napolitana – Home made
square Pasta filled with Spinach and
Ricotta Cheese served in a Garlic
and tasty Tomato Sauce 24.90
Fettuccine Prawns – Fettuccine
in a creamy Pesto Sauce tossed
through with Sauteed Chilli Prawns 28.90

Salads

- (Lunch & Dinner Same Price) For 1 For 2
Greek Salad 9.90 15.90
Caesar Salad 9.90 15.90
French Salad 9.90 15.90

Bread

- (Lunch & Dinner Same Price)
Herb Bread 5.90
Freshly Baked Bread Rolls . . . 5.90
Garlic Bread 5.90
Pita Bread 5.90

Extras (Lunch & Dinner Same Price)

- Vegetables** (per plate) 7.50
Dolmathes – (Rice & Herbs
wrapped in Vine Leaves) 7.50
French Fries 7.50
Black Kalamata Olives 7.50
Fetta Cheese 7.50

Please note: One account per table. We apologise
for any inconvenience this may cause.

Public Holidays are subject to a 20% surcharge.
Sunday lunch is subject to a 15% surcharge.

Seafood

- Barramundi** 33.80
Whole Sole 33.80
Jewfish 33.80
Schnapper 35.00
Atlantic Salmon 35.00
Perch 31.80
John Dory Meunière (when available)
Fresh Fillets of John Dory grilled in
butter with Lemon and Parsley . . . M/P
Whiting
Deep fried in light Beer Batter . . . 31.80
Fish Tropicana – Grilled Barramundi
with Avocado Cream Sauce 37.00
Kanoni – Grilled Schnapper with
1/2 barbecued Morton Bay Bug and
tender barbecued Green King Prawn 40.90
Calamari 29.90
Barbecue Octopus 29.90
Barbecue Moreton Bay Bugs M/P
Barbecue Prawns 35.50
Garlic Prawns 35.50
Chef's Ala Creole – Crepe filled with
irresistible morsels of your favourite
Seafood poached in a Seafood
Bechamel Sauce then topped with
Parmesan Cheese and lightly grilled 35.00
Barouti – Barramundi, Bugs, Prawns
and Scallops in Garlic Cream Sauce 49.00

Lobster (Lunch & Dinner Same Price)

- Lobster Mornay** M/P
Lobster Thermidor M/P
Lobster Grilled (Live) M/P
Mud Crabs (Live) M/P
M/P = Market Price

Steak

- Eye Of The Fillet**
Traditionally the Aristocrat of Steaks 34.90
Side Sauces (Lunch & Dinner Same Price)
Pepper, Dianne or Mushroom . . . 3.90
Mignonetes Papardeloum
Fillet of Tenderloin sauteed in butter with
shallots, mushrooms and Demi Glaze
Sauce and finished with Red Wine 37.80
Souvlaki – Marinated pieces of Meat
grilled on a skewer and served with a
Greek Salad and Tzatziki on a bed
of Rice 33.00
Lamb Paragon – Lamb Cutlets
marinated and served on a bed of
Rice, Spinach and Fresh Vegetables 33.00
Lamb Cutlets Risotto – Lamb Cutlets
grilled, served on a bed of Risotto and
topped with a creamy Pesto Sauce 33.00

Veal

- Veal Funghi** – Mushrooms & Cream Sauce 31.90
Veal Parmigiana – Pan fried Veal
topped with Tomato, Ham, Asparagus
and Mozzarella Cheese over a
Napolitana Sauce 31.90
Veal Oskar – Pan fried Veal in a
creamy Mushroom Sauce topped
with Sand Bay Bugs 35.00

Poultry

- Chicken Paragon**
Chicken Breast pan fried and topped
with Camenbert Cheese and a
delicious creamy Mango Sauce . . . 31.90
Chicken Olympus
Chicken Breast filled with Ricotta
Cheese and Spinach, served on a
Chive & Horseradish Cream Sauce . . 31.90
Kotopoulo Strigla
Slow baked Chicken Breast filled with
Sun Dried Tomato, Spinach, Roasted
Pine Nuts and Fetta with a Chilli Cream
Sauce served with Fettuccine Pasta . . 31.90

GEORGE'S SPECIAL SELECTION

(Lunch & Dinner Same Price)

- Greek Hor's D'oeuvres** (for two)
Selection of Calamari, Souvlaki,
Keftedes, Moussaka, Haloumi Cheese,
Spanakopita, Tarama, Tzatziki and
Dolmathes 45.90
Additional per person for larger platter . . 20.00
Moussaka – Sliced Eggplant, choice
Meat, sliced Potatoes, Zucchini,
selected Spices and Béchamel Sauce
baked in the oven 23.90
Seafood Paragon (for one) Oysters
Natural, fresh King Prawns, BBQ Bugs, BBQ
Prawns, Barramundi, Calamari. Garnished
with Salad - served with French Fries . . 49.90
Ship & Shore (for one)
Eye Fillet Steak, half BBQ Live
Lobster and two BBQ Prawns 65.00
Seafood Platter (for two)
Selected King Prawns, Smoked
Salmon, mixed Oysters, Bugs, Garlic
Prawns, deep fried Prawns, Fish,
Calamari and Lobster 210.00
Additional per person for larger platter . . 90.00

GEORGE'S SET MENU

(Lunch & Dinner Same Price)

- PAROS** • Seafood Chowder • Chicken
Paragon • Cheese Cake • Coffee . . . 37.00
NAXOS • Calamari, Garlic Bread and Greek
Salad • Barramundi • Pavlova • Coffee 41.00
MYKONOS • Ravioli or Calamari or Prawn
Cocktail, Garlic Bread and Greek Salad
• Barramundi or Chicken Paragon or
Veal Funghi • Baklava or Pavlova • Coffee 45.00
SANTORINI • Ravioli, Garlic Bread
and Greek Salad • Barramundi and
Bugs • Dessert of The Day • Coffee 59.00
CORFU • Souvlaki, Greek Salad and
Garlic Bread • Seafood Paragon
• Dessert of The Day • Coffee . . . 67.00
ATHENA • Chicken Soup and Greek
Salad • Ship and Shore
• Dessert of The Day • Coffee . . . 75.00

Kids Korner

(Lunch & Dinner Same Price)

- Steak and Chips 14.00
Schnitzel and Chips 14.00
Spaghetti Bolognese 14.00
Fish Cocktails and Chips 14.00
Calamari and Chips 14.00
Lasagne and chips 14.00