

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** 6.45
Chicken and Vegetable Soup 5.95

Cold Appetisers

- Tzatziki** – Yoghurt, Cucumber and
Garlic Dip served with Pita Bread 7.95

Taramasalata

- Red Caviar Dip served with Pita Bread 8.75

- Five in One** – Two Oysters, two
King Prawns, Morton Bay Bugs,
Smoked Salmon and Dolmathes 14.50

- Olitsika** – Melon balls and fresh King
Prawns topped with sour cream 9.95

- Smoked Salmon** – Rich, mild and
cured slowly with great care to
achieve the ultimate in flavour 9.95

- Prawn Cocktail** – Fresh King
Prawns served with Cocktail Sauce 9.95

- Avocat Athena** – Avocado blended
with sour creme, seasoned and topped
with Caviar 8.95

Avocado Seafood

- Choice Avocado generously filled with
irresistible morsels of your favourite
Seafoods blended in the Chef's own
Thousand Island Dressing 8.95

- Avocado Francais** – Beautifully ripe
Avocado with Vinégarette Dressing 7.95

- Fresh Tuna Sashimi** – Japanese
style, served with Japanese Horse-
radish & Soya Sauce (when available) 12.50

Hot Appetisers

- Keftedes** – Traditional Greek style
Meatballs 8.95

- Calamari** – Fresh Calamari, marinated,
lightly crumbed, then deep fried and
sauteed in light Garlic Butter (Delicious) 8.95

- Barbecue Octopus**
Baby Octopus marinated in Olive Oil
and Lemon Juice then barbecued 9.95

- Barbecue Prawns**
Tender Green King Prawns grilled,
then sauteed in the Chef's own
Barbecue Sauce and Cognac 9.95

- 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. 9.45

- Spanakopita** – Spinach and Fetta
Cheese in Filo Pastry then
baked in the oven 7.45

- Garlic Prawns** – Green King
Prawns cooked in Butter with Garlic
and Lemon Cream Sauce and
served on a bed of Rice 9.95

- King Prawns**
Deep fried Prawns in light Beer
Batter served on a bed of Rice. 9.95

- Klarino** – Scallops wrapped
in bacon on a skewer – grilled
and served with lemon butter sauce 9.95

- Saganaki** – Barbecued Haloumi
Cheese (Delicious) 8.90

Oysters

- Natural** – For the true . 1/2 Doz 1 Doz
purist, who take their
Oysters seriously 9.50 14.00

- Mornay** – Baked in a shell,
smothered in a Cream
Cheese Blanket 10.50 14.50

- Kilpatrick** – Chopped Bacon,
Worcestershire Sauce 10.50 14.50

- Three in One**
Natural, Kilpatrick and Mornay 14.95

Mussels

- Mussels Cardinal** – Served with
Garlic in Cream and Sherry Sauce 9.45

- Mussels Paragon** – Fresh Mussels
and Green King Prawns in a Garlic,
Cream and Sherry Sauce served
on a bed of Rice 11.95

- Mussels Provencale** – Grilled with
Tomato and Garlic Parsley Sauce 10.00

Pasta

- Lasagne** – Layers of Pasta with Sauce
Bolognaise and Parmesan Cheese,
alternated with Sauce Napolitana 12.45

- Spaghetti Carbonara** – Spaghetti
in a White Wine and Garlic Cream
sauce with Mushrooms, Eshallots
and Bacon bound with a touch
of egg 12.45

- Spaghetti Marinara**
Selected Seafood cooked in
traditional Napolitana Sauce 14.45

- Tortellini** – Home made Pasta
Rings filled with tasty Meat and
topped with Provencale Sauce 12.45

- Ravioli Napolitana** – Home made
square Pasta filled with Spinach and
Ricotta Cheese served in a Garlic
and tasty Tomato Sauce 12.45

- Fettuccine Prawns** – Fettuccine
in a creamy Pesto Sauce tossed
through with Sauteed Chilli Prawns 14.45

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** 16.90

- Whole Sole** 16.90

- Jewfish** 16.90

- Schnapper** 17.50

- Atlantic Salmon** 17.50

- Perch** 15.90

- 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 15.90

- Fish Tropicana** – Grilled Barramundi
with Avocado Cream Sauce 18.50

- Kanoni** – Grilled Schnapper with
1/2 barbecued Morton Bay Bug and
tender barbecued Green King Prawn 20.45

- Calamari** 14.95

- Barbecue Octopus** 14.95

- Barbecue Moreton Bay Bugs** M/P

- Barbecue Prawns** 17.75

- Garlic Prawns** 17.75

- 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 17.50

- Barouti** – Barramundi, Bugs, Prawns
and Scallops in Garlic Cream Sauce 24.50

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Poultry

- Chicken Paragon**
Chicken Breast pan fried and topped
with Camenbert Cheese and a
delicious creamy Mango Sauce 15.95

- Chicken Olympus**
Chicken Breast filled with Ricotta
Cheese and Spinach, served on a
Chive & Horseradish Cream Sauce 15.95

- 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 15.95

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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 Bolognaise 14.00

- Fish Cocktails and Chips 14.00

- Calamari and Chips 14.00

- Lasagne and chips 14.00