

desserts

dessert of the day | please ask your waiter

baklava | filo pastry, walnuts and honey syrup made in the traditional greek style 15.8

crème caramel | baked vanilla egg custard with a caramel glaze 15.8

pavlova | traditional aussie melt-in-the-mouth dessert with a thin, crisp outer shell and soft marshmallow centre topped with whipped cream and fruit 15.8

crème brûlée | homemade daily 15.8

sticky date | moist texture and divine flavoured pudding coated with a caramelised butterscotch sauce 15.8

cheese cake | homemade daily 15.8

mud cake | moist, rich, dark chocolate cake with lashings of chocolate ganache 15.8

strawberries romanoff
fresh strawberries and whipped cream with strawberry syrup and orange liqueur 15.8

dessert platter | (a variety of mixed desserts) 49

cheese board | for two
trio of selected cheese 28

coffee and tea

coffee 5

greek coffee 5

tea (selection is available on request) 7

liqueur coffee

mexican | kahlua 12.9

irish | irish whisky 12.9

jamaican | tia maria 12.9

french | grand marnier 12.9

roman | galliano 12.9

ports and fortified wines

grand commandaria 12

penfolds club 12

seppeltsfield grand tawny 12

para grand 12

galway pipe 15

grandfather 20

seppeltsfield grand muscat 12

seppeltsfield grand tokay 12

cognac

metaxa seven star 16

courvoisier napoleon 16

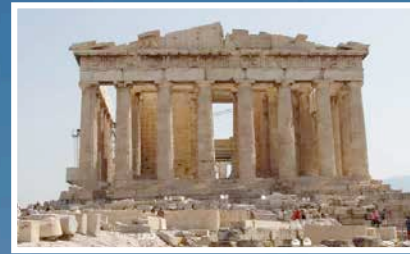
hennessy v.s.o.p. 16

x.o. janneau 16

remy martin 16

martell cordon bleu 34

a selection of liqueurs is available on request.



The photograph on the cover is the Greek city of Athens dominated by the renowned Acropolis with the immortal 2,500 year old Parthenon on its summit.

The Parthenon, or the Temple of Athena was built between 447 and 438 BC in the Doric style under the leadership of Pericles.

The Acropolis had been the site of an older temple and other monuments which had been destroyed by the Persians when the people of Athens evacuated the city. When the Persians were defeated columns from the older buildings were used in the construction of the Acropolis walls as a reminder of what Athens had suffered.

The Parthenon was designed by the architects Ictinos and Callicrates, built of local marble from Mount Penteli and built by a large number of sculpturers, masons, painters and other craftsmen.



GEORGE'S PARAGON SEAFOOD RESTAURANT

t h e b e s t



george tassis invites you to
enjoy the freshest of seafoods...
yiassou

*welcome to the number 1
seafood restaurant*

dinner menu

yiassou and welcome to george's paragon...
we use only the best and freshest ingredients possible.

bread and dips

garlic bread garlic, butter, parsley	7
freshly baked	
bread rolls served w/ butter	7
pita bread	7
tzatziki yoghurt, cucumber, garlic served w/ pita bread	12.9
taramasalata red caviar mousse served w/ pita bread	12.9

salates

greek salad cos lettuce, tomato, cucumber, onion, feta, olives	16
caesar salad cos lettuce, boiled egg, pancetta, croutons, parmesan, anchovies	16
french salad cos lettuce, tomato, cucumber, capsicum, onion	15
w/ chicken	22
w/ smoked salmon	22
w/ fresh king prawns	25

soup

seafood chowder cream seafood velouté	19.8
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cold appetisers

smoked salmon spinach, onion, capers, croutons	27
prawn paragon king prawns, cocktail sauce	29
avocado français onion, capsicum, vinaigrette dressing	21
prawn avocado avocado, fresh king prawns, cocktail sauce	29.8
avocado seafood king prawn, oyster, scallop, baby octopus, mussel, barramundi	29
tuna sashimi fresh yellow fin tuna	30
five in one half bug, king prawns, smoked salmon, oysters natural, dolmathes	34

hot appetisers

lamb fillets garlic, mushrooms, white wine, cream	29.8
calamari lightly crumbed, garlic, butter	25
garlic prawns king prawns, garlic, white wine, brandy, cream	27
king prawns lightly battered, served with chilli plum sauce	27
barbecued baby octopus garlic, lemon, olive oil	27
scallops bacon, lemon meunière	27.8
saganaki barbecued haloumi, roasted capsicum	22
spanakopita filo pastry, spinach, feta	22

mussels

mussels paragon mussels, king prawns, garlic, sherry, cream	29
mussels provencale tomato, parsley, garlic	26

oysters

natural lemon, cocktail sauce	30	SIX	NINE
mornay cream cheese blanket	31		
kilpatrick bacon, worcestershire, tomato, tabasco	31		
three in one natural, kilpatrick, mornay	42		

seafood

perch	40
atlantic salmon	40
schnapper	44
barramundi	40
whole sole	40
whiting lightly beer battered	40
tropicana fish of the day, garlic, avocado, cream	42
skandali fish of the day, topped with garlic prawns	54
calamari lightly crumbed, garlic, butter	37
barbecued baby octopus garlic, lemon, olive oil, w/ french salad	37
barbecued prawns king prawns, cognac	41
garlic prawns king prawns, garlic, white wine, brandy, cream,	41
seafood crêpe prawns, scallops, calamari, mussels, barramundi, béchamel sauce	41

crustaceans

barbecued bugs entrée or main	mkt
lobster live	mkt
whole lobster mornay	mkt
whole lobster thermidor	mkt
mud crab live	mkt
fresh king prawns kilo or half kilo	mkt

children's menu

fish cocktails and chips	15
lasagne and chips	15
ravioli	15
schnitzel and chips	15
steak and chips	15
calamari and chips	15

all meals are prepared only when ordered for maximum nourishment and superb taste using only the best and freshest ingredients possible... kali orexi

pasta

lasagne pasta, bolognaise, napolitana served w/ french salad	33
carbonara spaghetti, garlic, mushrooms, egg, bacon, white wine, cream	33
marinara spaghetti, prawns, scallops, mussels, fish, calamari, napolitana, garlic, cream	38
ravioli spinach, ricotta, garlic, napolitana	33
prawn fettuccine prawns, garlic, chilli, white wine, pesto cream, pine nuts	38
chicken fettuccine filled chicken, sun dried tomato, feta cheese, yoghurt, chilli, cream, spinach, pine nuts	37

vegetarian of the day please ask your waiter	mkt
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prime meats

eye of the fillet	44
steak dianne eye fillet medallions, garlic, worcestershire, brandy, cream	44
mignonettes eye fillet medallions, mushrooms, red wine	44
acropolis eye fillet topped with garlic prawns	54
souvlaki lamb, oregano, garlic, onion, capsicum, lemon, olive oil, w/ tzatziki and greek salad, served w/ pita bread	44
lamb fillets garlic, mushrooms, white wine, cream	44
lamb cutlets pesto cream	44
veal funghi mushrooms, garlic, white wine, cream	42
veal parmigiana ham, asparagus, napolitana, cheese	42
veal oskar half barbecued bug, mushrooms, garlic, white wine, cream	44

poultry

chicken paragon chicken breast, camembert cheese, mango, cream	37
chicken parmigiana ham, napolitana, cheese	37
chicken olympus chicken breast, ricotta cheese, spinach, served w/ chive and horseradish cream sauce	37

sides

sauces pepper, dianne, mushroom, garlic cream	5
vegetables seasonal	9
salad garden	9
dolmathes rice, herbs, vine leaves	9
french fries served w/ aioli	9
feta cheese olive oil, oregano	9
black kalamata olives olive oil, oregano	9

george's special selection

greek hor's d'oeuvres for two calamari, octopus, haloumi cheese, souvlaki, spanakopita, taramasalata, tzatziki, dolmathes, feta cheese, olives	52.5
additional per person for larger platter	23
barouti fish of the day, prawns, scallops bbq bugs, garlic, white wine cream	37
kanoni fish of the day, half bbq bug, king prawn	32
seafood paragon for one oysters natural, fresh king prawns, barbequed bugs, barbequed prawns, fish, calamari, garnish salad	59
ship and shore for one eye fillet steak, half lobster mornay, barbequed prawns, w/ seasonal vegetables	71
seafood platter for two fresh king prawns, smoked salmon, mixed oysters, barbequed bugs, barbequed prawns, garlic prawns, battered prawns, fish, calamari, lobster mornay, w/ fresh fruit	255
additional per person for larger platter	105

george's 3 course menu

paros	
e seafood chowder	
m chicken paragon	
d dessert of the day, coffee	40
naxos	
s garlic bread, greek salad	
e calamari	
m fish of the day	
d dessert of the day, coffee	44
mykonos	
s garlic bread, greek salad	
e ravioli or calamari or prawn paragon	
m fish of the day or chicken paragon or veal funghi	
d dessert of the day, coffee	50
santorini	
s garlic bread, greek salad	
e ravioli	
m fish of the day and bugs	
d dessert of the day, coffee	61
corfu	
s garlic bread, greek salad	
e lamb fillets	
m seafood paragon	
d dessert of the day, coffee	69
athena	
s greek salad	
e seafood chowder	
m ship and shore	
d dessert of the day, coffee	79

one account per table, we apologise for any inconvenience this may cause.