

## desserts

items below are not included in the half price special

**dessert of the day** | please ask your waiter

**baklava** | filo pastry, walnuts and honey  
syrup made in the traditional greek style 16

**pavlova** | traditional aussie melt-in-the-  
mouth dessert with a thin, crisp outer  
shell and soft marshmallow centre  
topped with whipped cream and fruit 16

**crème brûlée** | homemade daily 16

**sticky date** | moist texture and divine  
flavoured pudding coated with a  
caramelised butterscotch sauce 16

**cheese cake** | homemade daily 16

**mud cake** | moist, rich, dark chocolate  
cake with lashings of chocolate ganache 16

**strawberries romanoff** |  
fresh strawberries and whipped cream  
with strawberry syrup and orange liqueur 16

**dessert platter** | a variety of mixed desserts 50

**cheese board** | for two  
trio of selected cheese 29

## coffee and tea

**coffee** 5

**greek coffee** 5

**a selection of teas 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

**para grand** 12

**galway pipe** 15

**grandfather** 20

## 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 Pendeli 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...  
ylassou

welcome to the number 1  
seafood restaurant

# all day menu



yiassou and welcome!

yes sir! this is the half price all day menu

please note the prices displayed below have already been discounted

breads and dips		
items below are not included in the half price special		
garlic bread	garlic, butter, parsley	7.5
freshly baked bread rolls	served w/ butter	7.5
pita bread		7.5
tzatziki	yoghurt, cucumber, garlic served w/ pita bread	12.9
taramasalata	red caviar mousse served w/ pita bread	12.9

salates		
items below are not included in the half price special		
greek salad	horgiatiki	18
caesar salad	cos lettuce, boiled egg, pancetta, croutons, parmesan, anchovies	18
french salad	cos lettuce, tomato, cucumber, capsicum, onion	17
	w/ chicken	24
	w/ smoked salmon	25
	w/ fresh king prawns	27

soup		
seafood chowder	served w/ bread roll	12.5

cold appetisers		
smoked salmon	spinach, onion, capers, croutons	16
prawn paragon	king prawns, cocktail sauce	16.9
avocado français	onion, capsicum, vinegarette dressing	13
prawn avocado	avocado, fresh king prawns, cocktail sauce	16.9
avocado seafood	king prawn, oyster, scallop, baby octopus, mussel, fish	16.9
tuna sashimi	fresh yellow fin tuna	17
five in one	half bug, king prawns, smoked salmon, oysters natural, dolmathes	20

hot appetisers		
lamb fillets	garlic, mushrooms, white wine, cream	18.5
calamari	lightly crumbed, garlic, butter	16
garlic prawns	king prawns, garlic, white wine, brandy, cream	16
king prawns	lightly battered, served with chilli plum sauce	16
barbecued baby octopus	garlic, lemon, olive oil	16
scallops	bacon, lemon meunière	16
saganaki	barbecued haloumi, roasted capsicum	13.9
spanakopita	filo pastry, spinach, fetta	13.9

please note, saturdays and sundays subject to 15% surcharge, public holidays 20%.

mussels		
mussels paragon	mussels, king prawns, garlic, sherry, cream	18
mussels provencale	tomato, parsley, garlic	16.5
oysters		
	SIX	TWELVE
natural	lemon, cocktail sauce	17 30
mornay	cream cheese blanket	17.9 32
kilpatrick	bacon, worcestershire, tomato, tabasco	17.9 32
three in one	natural, kilpatrick, mornay	32

seafood		
atlantic salmon		23
schnapper		25
barramundi		24
whole sole		25
whiting	lightly beer battered	24
tropicana	fish, garlic, avocado, cream	24.5
skandali	fish topped with garlic prawns	30.9
calamari	lightly crumbed, garlic, butter	22
barbecued baby octopus	garlic, lemon, olive oil, w/ french salad	22
barbecued prawns	king prawns, cognac	25
garlic prawns	king prawns, garlic, white wine, brandy, cream	25
seafood crêpe	prawns, scallops, calamari, mussels, fish, béchamel sauce	24

crustaceans		
items below are not included in the half price special		
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		
items below are not included in the half price special		
fish cocktails 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	19
carbonara	spaghetti, garlic, mushrooms, egg, bacon, white wine, cream	19
marinara	spaghetti, prawns, scallops, mussels, fish, calamari, napolitana, garlic, cream	23
ravioli	spinach, ricotta, garlic, napolitana	19.5
prawn fettuccine	prawns, garlic, chilli, white wine, pesto cream, pine nuts	23
chicken fettuccine	fillet chicken, sun dried tomato, fetta cheese, yoghurt, chilli, cream, spinach, pine nuts	22.5
beef moussaka	beef kokkinisto, eggplant, béchamel	19
vegetable moussaka	eggplant, potatoes, layered with vegetable kokkinisto topped with béchamel	19

prime meats		
eye of the fillet		32
steak dianne	eye fillet medallions, garlic, worcestershire, brandy, cream	34
mignonettes	eye fillet medallions, mushrooms, red wine	34
acropolis	eye fillet topped with garlic prawns	41
souvlaki	lamb, oregano, garlic, onion, capsicum, lemon, olive oil, w/ tzatzaki and greek salad	28.5
lamb fillets	garlic, mushrooms, white wine, cream	28.5
lamb cutlets	pesto cream	29
veal funghi	mushrooms, garlic, white wine, cream	26
veal parmigiana	ham, asparagus, napolitana, cheese	26
veal oskar	half barbecued bug, mushrooms, garlic, white wine, cream	28

poultry		
chicken paragon	chicken breast, camembert cheese, mango, cream	21.5
chicken parmigiana	ham, napolitana, cheese	21.5
chicken olympus	chicken breast, ricotta cheese, spinach, served w/ chive and horseradish cream sauce	21.5

sides		
items below are not included in the half price special		
sauc	pepper, dianne, mushroom, garlic cream	5
vegetables	seasonal	10
dolmathes	rice, herbs, vine leaves	10
french fries	crumbled feta, oregano	10
fetta cheese	olive oil, oregano	10
black kalamata olives	olive oil, oregano	10

mkt = market price

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

george’s special selection		
items below are not included in the half price special		
greek hor’s d’oeuvres	for two calamari, octopus, haloumi cheese, souvlaki, spanakopita, taramasalata, tzatziki, dolmathes, fetta cheese, olives	55
	additional per person for larger platter	25
barouti	fish, prawns, scallops, bbq bugs, garlic, white wine, cream	43
kanoni	fish, half bbq bug, king prawn	35
seafood paragon	for one oysters natural, fresh king prawns, barbequed bugs, barbequed prawns, fish, calamari, garnish salad	63
ship and shore	for one eye fillet steak, half lobster mornay, barbequed prawns, w/ seasonal vegetables	75
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	265
	additional per person for larger platter	115

george’s 3 course menu		
items below are not included in the half price special		
paros		
e	seafood chowder served w/ bread roll	
m	chicken paragon	
d	dessert of the day, coffee	53
naxos		
s	garlic bread	
e	calamari	
m	fish	
d	dessert of the day, coffee	57
mykonos		
s	garlic bread	
e	ravioli or calamari or prawn paragon	
m	fish	
d	dessert of the day, coffee	63
santorini		
s	garlic bread	
e	ravioli	
m	fish and bugs	
d	dessert of the day, coffee	66
corfu		
s	garlic bread	
e	lamb fillets	
m	seafood paragon	
d	dessert of the day, coffee	85
athena		
s	greek salad	
e	seafood chowder served w/ bread roll	
m	ship and shore	
d	dessert of the day, coffee	95