

desserts

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

coffee and tea

coffee 5

greek coffee 5

a selection of teas available on request 7

liqueur coffee

mexican | kahlua 14

irish | Irish whisky 14

jamaican | tia maria 14

french | grand marnier 14

roman | galliano 14

ports and fortified wines

grand commandaria 12

penfolds club 12

yalumba antique tawny 14

galway pipe 15

penfolds father 15

cognac

metaxa seven star 16

courvoisier napoleon 16

hennessy v.s.o.p. 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



all day menu

yiassou and welcome!

yes sir! this is the all day menu

bread and dips

garlic bread garlic, butter, parsley	7.9
freshly baked bread rolls served w/ butter	7.9
pita bread	7.9
tzatziki yoghurt, cucumber, garlic served w/ pita bread	12.9
taramasalata red caviar mousse served w/ pita bread	12.9

salates

greek salad horgiatiki	19
caesar salad cos lettuce, boiled egg, pancetta, croutons, parmesan, anchovies	19
french salad cos lettuce, tomato, cucumber, capsicum, onion	18
w/ chicken	25
w/ smoked salmon	26
w/ fresh king prawns	28

soup

seafood chowder served w/ bread roll	14
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cold appetisers

smoked salmon spinach, onion, capers, croutons	16.5
prawn paragon king prawns, cocktail sauce	17.9
avocado français onion, capsicum, vinegarette dressing	14
prawn avocado avocado, fresh king prawns, cocktail sauce	17.9
avocado seafood king prawn, oyster, scallop, baby octopus, mussel, fish	17.9
tuna sashimi fresh yellow fin tuna	18.5
five in one half bug, king prawns, smoked salmon, oysters natural, dolmathes	22.5

hot appetisers

lamb fillets garlic, mushrooms, white wine, cream	19.9
calamari lightly crumbed, garlic, butter	17
garlic prawns king prawns, garlic, white wine, brandy, cream	17
king prawns lightly battered, served with chilli plum sauce	17
barbecued baby octopus garlic, lemon, olive oil	17
scallops bacon, lemon meunière	17.5
saganaki barbecued haloumi, roasted capsicum	14.5
spanakopita filo pastry, spinach, fetta	14.5

mussels

mussels paragon mussels, king prawns, garlic, sherry, cream	19
mussels provencale tomato, parsley, garlic	17.5

oysters

	SIX	TWELVE
natural lemon, cocktail sauce	18	31
mornay cream cheese blanket	18.9	33
kilpatrick bacon, worcestershire, tomato, tabasco	18.9	33
three in one natural, kilpatrick, mornay	34	

seafood

atlantic salmon	23
schnapper	27
barramundi	26
whole sole	27
whiting lightly beer battered	25
tropicana fish, garlic, avocado, cream	25.5
skandali fish topped with garlic prawns	32
calamari lightly crumbed, garlic, butter	24
barbecued baby octopus garlic, lemon, olive oil, w/ french salad	24
barbecued prawns king prawns, cognac	27
garlic prawns king prawns, garlic, white wine, brandy, cream	27
seafood crêpe prawns, scallops, calamari, mussels, fish, béchamel sauce	26

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
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, bolognese, napolitana served w/ french salad	20
carbonara spaghetti, garlic, mushrooms, egg, bacon, white wine, cream	20
marinara spaghetti, prawns, scallops, mussels, fish, calamari, napolitana, garlic, cream	25
ravioli spinach, ricotta, garlic, napolitana	21
prawn fettuccine prawns, garlic, chilli, white wine, pesto cream, pine nuts	24
chicken fettuccine chicken filled with sun dried tomato, fetta cheese, yoghurt, chilli, cream, spinach, pine nuts	24
beef moussaka beef kokkinisto, eggplant, béchamel	20
vegetable moussaka eggplant, potatoes, layered with vegetable kokkinisto topped with béchamel	20

prime meats

eye of the fillet	33
steak dianne eye fillet medallions, garlic, worcestershire, brandy, cream	35
mignonettes eye fillet medallions, mushrooms, red wine	35
acropolis eye fillet topped with garlic prawns	42
souvlaki lamb, oregano, garlic, onion, capsicum, lemon, olive oil, w/ tzatziki and greek salad	30
lamb fillets garlic, mushrooms, white wine, cream	30
lamb cutlets pesto cream	32
veal funghi mushrooms, garlic, white wine, cream	27
veal parmigiana ham, asparagus, napolitana, cheese	28
veal oskar half barbecued bug, mushrooms, garlic, white wine, cream	29

poultry

chicken paragon chicken breast, camembert cheese, mango, cream	23
chicken parmigiana ham, napolitana, cheese	23
chicken olympus chicken breast, ricotta cheese, spinach, served w/ chive and horseradish cream sauce	23

sides

saucers pepper, dianne, mushroom, garlic cream	5
vegetables seasonal	10
dolmathes rice, herbs, vine leaves	10
french fries crumbled fetta, oregano	10
fetta cheese olive oil, oregano	10
black kalamata olives olive oil, oregano	10

george's special selection

greek hor's d'oeuvres for two calamari, octopus, haloumi cheese, souvlaki, spanakopita, taramasalata, tzatziki, dolmathes, fetta cheese, olives	57
additional per person for larger platter	27
barouti fish, prawns, scallops, bbq bugs, garlic, white wine, cream	45
kanoni fish, half bbq bug, king prawn	37
seafood paragon for one oysters natural, fresh king prawns, barbecued bugs, barbecued prawns, fish, calamari, garnish salad	65
ship and shore for one eye fillet steak, half lobster mornay, barbecued prawns, w/ seasonal vegetables	77
seafood platter for two fresh king prawns, smoked salmon, mixed oysters, barbecued bugs, barbecued prawns, garlic prawns, battered prawns, fish, calamari, lobster mornay, w/ fresh fruit	275
additional per person for larger platter	125

george's 3 course menu

paros	
e seafood chowder served w/ bread roll	
m chicken paragon	
d dessert of the day, coffee	55
naxos	
s garlic bread	
e calamari	
m fish	
d dessert of the day, coffee	60
mykonos	
s garlic bread	
e ravioli or calamari or prawn paragon	
m fish	
d dessert of the day, coffee	65
santorini	
s garlic bread	
e ravioli	
m fish and bugs	
d dessert of the day, coffee	69
corfu	
s garlic bread	
e lamb fillets	
m seafood paragon	
d dessert of the day, coffee	90
athena	
s greek salad	
e seafood chowder served w/ bread roll	
m ship and shore	
d dessert of the day, coffee	100

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

mkt = market price

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