



GIORGIOS

Restaurant

Corner High Street & Glenferrie Road
Armadale Victoria Australia 3143

p - (03) 9822 4664

e - info@giorgiosrestaurant.com.au

www.giorgiosrestaurant.com.au

BREAKFAST

FREE RANGE EGGS <i>Gluten free toast add 2</i>	10.9
Your choice of free range eggs on toasted sourdough; scrambled, fried or poached	
BREAKFAST EXTRAS	
Bacon, sausages, ham, baked beans, avocado, hash browns, spinach, sautéed onions, tomatoes field mushrooms, Hollandaise sauce,	3.5 each
Smoked salmon 6.9 Cevapi sausage 5	
EGGS BENEDICT	19.9
Poached eggs on toasted sourdough, Virginian ham, topped with burnt butter Hollandaise sauce	
DUKKAH SCOTCH EGGS	18.9
Soft boiled eggs crusted with Middle Eastern herbs & spices on house baked beans and roquette	
GIORGIOS BIG BREAKFAST	24.9
Fried eggs, field mushrooms, bacon, chipolata sausages, hash browns, grilled onions & grilled tomato on toasted sourdough	
SPANISH OMELETTE	19.9
Potato, chorizo, bacon, capsicum, olives, mozzarella served with soft tortilla	
FRENCH TOAST B.L.T.	21.9
Bacon, lettuce & tomato between crispy sourdough French toast	
SMASHED AVOCADO TOAST <i>Gluten free toast add 2</i>	20.9
Avocado, Bulgarian feta cheese, tomatoes, beetroot medley & roquette with poached eggs served on seeded rye toast <i>Add bacon extra 3.5 Add smoked salmon extra 6.9</i>	
BIRCHER MUESLI	14.9
Organic muesli soaked in fresh orange juice with coconut, chia seed, lychee & berries	
APPLE & RHUBARB PORRIDGE	15.9
Warm porridge with poached apple & rhubarb, topped with honey & dried raisins	
BLUEBERRY WAFFLES	13.9
Belgian waffles topped with blueberries, maple syrup & ice cream	
FRESH FRUIT SALAD*	9.9
Mixed seasonal fruit, topped with passion fruit Extra yoghurt, ice cream or cream 1	

BREAKFAST SERVED UNTIL 3PM

BREAKFAST

FRUIT TOAST		6.9
Country style bake full of fruit, served with butter		
MUFFINS	Apple Crumble, Blueberry & White Forest	5.9
CROISSANTS & TOAST		
Your choice of fillings or spreads, jam, honey, marmalade, Vegemite		5.9
Cheese & tomato		7.9
Ham & cheese		8.9

FRESH FRUIT & VEGETABLE JUICES

APPLE JUICE		8.9
ORANGE JUICE		8.9
PINEAPPLE JUICE		8.9
TROPICAL FRUIT	This combination of ingredients is a powerhouse of immune protecting properties.	9.9
DETOX	Carrot, Celery, Beetroot, Ginger & Lemon. It's a great source of beta-carotene that is converted into vitamin A in the body which plays an essential role in regulating the digestive system. It contains vitamin A, vitamin B-6 & vitamin C	9.9
IMMUNE BOOSTER	Celery, Carrot, Apple & Ginger which independently contain immune boosting properties, vitamin C, vitamin A, vitamin E & folate	9.9
SUPER GREEN	Spinach, Pear, Celery, Cucumber & Apple provide a significant amount of antioxidants & nutrients including magnesium, folate, vitamin B-6 & vitamin C	9.9
VITAMIN C.	Orange, Grapefruit & Kiwi provide a significant amount of magnesium, vitamin C, vitamin A & zinc	9.9
WATERMELON COOLER	Watermelon is a great source of vitamin A which helps the body fight off infection. Orange & Lemon contain an ample amount of vitamin C	9.9
SMOOTHIES	<i>BANANA, MANGO, STRAWBERRY</i> Fresh fruit blended with yoghurt, honey & ice cream	9.5

STARTERS

SOUP OF THE DAY			10.9
Served with crusty bread			
BOWL OF CHIPS	Served with tomato sauce		7.9
BRUSCHETTA			12.9
Tomato, green olives, buffalo mozzarella & basil with balsamic on toasted ciabatta (2pc)			
TRIO OF DIPS			17.9
Served with wood fired sesame bread, carrot, olives & celery sticks			
CEVAPI SAUSAGES*			14.9
Skinless beef sausages served with Dijon mustard & cabbage salad (5pc)			
VEGETARIAN THAI ROLLS			15.9
Spring roll paper filled with julienne vegetables, rice noodles & Thai spices. Fried in cottonseed oil, served with lettuce leaves & sweet chilli soy (4pc)			
NATURAL OYSTERS*	With red wine vinegar & shallots	20.9	37.9
OYSTERS KILPATRICK	With hot crispy bacon & Worcestershire sauce	22.9	39.9
CHICKEN & MUSHROOM DUMPLINGS			14.9
Traditional steamed dumplings served with soy, sesame & spring onion dipping sauce (5pc)			
PRAWN SOFT SHELL TACO			18.9
Australian prawn cutlets marinated in garlic, chilli, lemon & lime zest served with guacamole, mayo & slaw			
SOUVLAKI			25.9
Lamb pieces marinated with fresh herbs, garlic & spring onion served with feta cheese, diced tomato, black olives, cos lettuce, pita bread & tzatziki			
SOUTHERN FRIED BUTTERMILK CHICKEN RIBS			15.9
Chicken ribs served with chipotle mayonnaise & hot potato chips (5pc)			

* DENOTES GLUTEN FREE OPTION

GIORGIOS HOUSE SPECIALS

VEGETARIAN ROLL	14.9
Roasted eggplant, zucchini, pumpkin, pesto, semi-dried tomato, roquette & house-made ricotta cheese served on 5 grain roll	
POACHED CHICKEN ROLL	15.9
Seeded mustard, walnuts, avocado, mixed cress & mayonnaise dressing served on 5 grain roll	
TANDOORI CHICKEN ROTI	16.9
Minted raita, cucumber, baby spinach leaves wrapped in roti served with chips	
SMOKED SALMON BAGEL	17.9
Spanish onion, roquette, capers, cucumber, cream cheese & dill pickle on bagel	
MOROCCAN CHICKEN BURGER	21.9
Moroccan spiced chicken fillet on brioche bun with tomato, lettuce & sweet mayonnaise served with chips	
GIORGIOS BEEF BURGER	22.9
Char-grilled beef patty on brioche bun with tomato, lettuce, American cheese, tomato sauce, mayonnaise & caramelised onion served with chips	
STEAK ROLL	24.9
Char-grilled marinated tenderloin fillet served with caramelised onion, Cos lettuce, cheese, tomato, Dijon mustard & mayonnaise on a French roll served with chips	

KIDS MENU

BACON & EGGS	Scrambled, fried or poached	* Served until 3pm	8.9
SAUSAGES & EGGS	Scrambled, fried or poached	* Served until 3pm	8.9
CHICKEN PARMIGIANA	Served with chips		15.9
BATTERED FISH	Served with chips		15.9
CHEESE BURGER	Served with chips		13.9
BOLOGNESE	Penne or Linguine		9.9
NAPOLI	Penne or Linguine		7.9
CARBONARA	Penne or Linguine		9.9

EXTRAS CHARGED ACCORDINGLY

SALADS

THAI BEEF SALAD*	24.9
Thinly sliced beef with mixed Asian cress, tomato, cucumber, bean shoots, papaya, coriander, roasted peanuts & Spanish onion finished with palm sugar & lemongrass dressing	
MEXICAN CHICKEN SALAD*	22.9
Organic spicy thigh fillet, mixed salad, quinoa, red beans, peas, corn, mint, coriander, lime & jalapeno vinaigrette	
BETROOT QUINOA & WALNUT SALAD*	18.9
Roasted beetroot, puffed quinoa, kale, walnuts & feta with pomegranate dressing	Add lamb 8.9
CAESAR SALAD	17.9
Cos lettuce, crispy bacon, shaved parmesan & croûtons tossed in Giorgios Caesar dressing topped with a poached egg & anchovies	Add chicken 6.9
GREEK SALAD *	17.9
Cos lettuce, olives, Spanish onion, cucumber, tomato & parsley tossed with lemon, mint & thyme dressing topped with feta cheese	Add chicken 6.9 Add lamb 8.9
MEDITERRANEAN LAMB SALAD*	27.9
Crisp iceberg lettuce, grilled haloumi cheese, soft lentils, char-grilled eggplant, zucchini & capsicum tossed with balsamic dressing	
SPICED SQUID SALAD	26.9
Flash fried flour dusted calamari on a bed of mixed Asian cress, tomato, coriander, cucumber, bean shoots tossed with yuzu dressing and topped with fried rice noodles and Japanese mayonnaise	
GREEN TEA SOBA NOODLE SALAD	28.9
Australian prawn cutlets, carrot, cucumber, capsicum, asparagus, sugar peas, spring onion & nori tossed with ponzu & dashi dressing topped with wasabi mayonnaise	

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PASTA & RISOTTO

LINGUINE MARINARA	36.9
Australian tiger prawns, scallops, squid, Morten Bay bug & local mussels sautéed in garlic & white wine finished with parsley & olive oil	
SPANNER CRAB LINGUINE	31.9
Crab meat sautéed with garlic, chilli, shallots, olive oil, cherry tomatoes & a touch of Napoli topped with roquette leaves	
PENNE ALLA GENOVESE	24.9
Penne pasta, organic chicken, feta cheese, olives, pesto & semi dried tomatoes cooked in virgin olive oil topped with grana reggiano	
LASAGNA	19.9
Layers of fresh pasta & ground beef, mozzarella cheese, béchamel & Napoli sauce	
CARBONARA OR BOLOGNESE	19.9
Served with your choice of pasta; linguine, gnocchi or penne	
AGNOLOTTI	25.9
Giant pasta pillows, filled with pumpkin & ricotta cheese, in burnt butter sauce, roasted pine nuts, sage, topped with shaved grana reggiano	
JAMBALAYA*	FOR TWO 59.9 FOR ONE 36.9
Creole hot pot of mussels, prawns, calamari, blue swimmer crab, chicken, chorizo, smoked paprika, rice & tomato	
SEAFOOD RISOTTO *	36.9
Arborio rice combined with tiger prawns, local mussels, scallops, calamari & Moreton Bay bug, flamed in olive oil, garlic, fish stock, parsley, white wine & a touch of Napoli	
OXTAIL GNOCCHI	25.9
Wood oven roasted oxtail (3 Hours) & vegetables combined with potato dumplings topped with grana reggiano	
GLUTEN FREE PASTA	ADD 3

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MAINS

KING SALMON*	36.9
Tasmanian King salmon served with new season potatoes, asparagus spears, dill, lemon butter sauce & crispy prosciutto	
WILD BARRAMUNDI*	37.9
Steamed wild barramundi in banana leaf served with rice pilaf, broccolini, bok choy & green apple salsa	
HAINANESE CHICKEN*	27.9
Poached organic chicken breast served with steamed fragrant rice, pickled cucumber, chilli, garlic & soy, ginger jam & chicken broth	
KANGAROO	33.9
Kangaroo fillet char-grilled medium rare with sweet potato chips, beetroot mash, silverbeet & port jus	
EYE FILLET	36.9
250g Grain fed Angus served with potato & pumpkin gratin, Dutch carrots, green beans & red wine jus	
HOUSE-MADE PIE	SEE DAILY SPECIALS
8 hour slow cooked pie of the day	
PORK BELLY*	32.9
Twice cooked pork belly served on creamy parsnip mash, kai-lan and sticky apple sauce	
CHICKEN PARMIGIANA	27.9
Organic chicken breast panko crumbed & topped with ham & home-made Napoli sauce, mozzarella cheese served with chips & Chef's Salad	
CHEF'S CURRY OF THE DAY	SEE DAILY SPECIALS
SLOW BAKED LAMB SHANK	28.9
Slow baked lamb shank served on creamy mash potatoes and wilted baby spinach	

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WOOD-FIRED PIZZAS

1 MEAT LOVERS PIZZA	20.9
Tomato, mozzarella cheese, onion, spiced beef, sausage, bacon, ham & salami topped with BBQ sauce	
2 PUMPKIN & PESTO PIZZA	17.9
Pesto, mozzarella cheese, pine nuts & roast pumpkin topped with roquette & feta cheese	
3 TANDOORI PIZZA	19.9
Tomato, mozzarella cheese, tandoori chicken breast, spring onion, capsicum & yoghurt	
4 SEAFOOD PIZZA	25.9
Tomato, mozzarella cheese, spinach, marinated tiger prawns, squid, scallops, fresh mussels, garlic, parsley & lemon	
5 GIORGIOS SPECIAL PIZZA	20.9
Tomato, mozzarella cheese, feta cheese, artichokes, sun-dried tomatoes, black olives topped with roquette, parmesan & olive oil	
6 VOLCANO PIZZA	19.9
Tomato, mozzarella cheese, capsicum, spinach, hot salami, sun-dried tomatoes, olives & chilli	
7 TROPICAL DELIGHT PIZZA	18.9
Tomato, mozzarella cheese, Virginian ham & pineapple	
8 CAPRICCIOSA PIZZA	19.9
Tomato, mozzarella cheese, Virginian ham, hot salami, olives, mushrooms & mixed herbs	
9 SMOKED SALMON PIZZA	25.9
Tomato, mozzarella cheese, spinach, onion, pesto & capers topped with Tasmanian smoked salmon	
10 VEGETARIAN PIZZA	18.9
Tomato, mozzarella cheese, spinach, Spanish onions, grilled eggplant, zucchini, mushrooms & garlic	
11 MARGHERITA PIZZA	15.9
Tomato, mozzarella cheese & herbs	
12 GARLIC PIZZA	12.9
Mozzarella cheese, garlic & fresh parsley	
13 HERB DUKKAH PIZZA	12.9
Mozzarella cheese with Middle Eastern herbs & spices	
GARLIC BREAD Oven baked white French roll with garlic, butter, parsley & sea salt	6.9

PIZZA NOT AVAILABLE BEFORE 11AM EXTRAS CHARGED ACCORDINGLY

COCKTAILS

CAIPIROSKA	16.9
Absolut vodka, fresh lime, brown sugar, muddled with fresh mint, topped with soda	
LYCHEE COOLER	16.9
Muddled fresh strawberry & lychee on ice topped with Absolut vodka, lychee liqueur, sparkling cuvée	
ROSE MOJITO	15.9
Havana Club rum, Absolut vodka, fresh strawberries, lime & mint muddled with brown sugar & rose syrup	
APEROL SPRITZ	12.9
Aperol, fresh orange, Prosecco & a dash of soda	
STRAWBERRY KISS	15.9
Absolut vanilla vodka, strawberry liqueur, cranberry & pineapple juice topped with champagne	
FRUIT TINGLE	13.5
Absolut vodka & blue curacao topped with lemonade & a dash of raspberry	
COSMOPOLITAN	14.9
Absolut vodka, Cointreau, fresh lime juice & cranberry	
PIÑA COLADA	15.9
Havana Club rum, Malibu rum, pineapple juice & cream	
NEGRONI	15.9
Campari, Bombay gin, vermouth, fresh orange slices, topped with soda	
ESPRESSO MARTINI	15.9
Absolut vodka, white crème de cacao, Kahlua liqueur with a double shot of espresso	
CHAMBORD DELIGHT	16.9
Absolut vodka, Chambord liqueur, cranberry juice, fresh lime & passionfruit pulp	
BLONDE SANGRIA	15.9
Peach Schnapps, apple juice & fresh mint with orange & lemon slices on ice, topped with pink Moscato	

DESSERTS

STICKY DATE PUDDING

Steamed pudding served with butterscotch sauce & double whipped cream or ice cream **12.9**

TIRAMISU

Layers of coffee liqueur soaked savoiardi biscuits with mascarpone cheese & mocha cream **11.9**

SPANISH CHURROS

Lightly sugared long cinnamon doughnuts served with hot chocolate ganache **12.9**

LIME CRÈME BRÛLÉE*

French creamy custard dessert topped with caramelised sugar, served with peanut butter ice cream **12.9**

MIXED GELATI

Trio of home-made Italian sorbet & ice cream **15.9**

ETON MESS*

Layers of soft meringue, whipped cream & fresh berries topped with spun sugar candy **13.9**

HOME-MADE CAKES **8.9**

MINI CAKES 6.9

CUP CAKES 5.5

COOKIES 3.5

HOT DRINKS

AFFOGATO 5.9

CAFE LATTE 4.2

CAPPUCCINO 4.2

MOCHA LATTE / CHINO 4.2

CHAI LATTE 4.7

ESPRESSO 4.2

HOT CHOCOLATE 4.5

FRANGELICO AFFOGATO 12.5

LIQUEUR COFFEE 12.5

VIENNA COFFEE OR CHOCOLATE 5.5

LARGE GLASS OR MUG 0.9

DECAFFEINATED

SOY MILK 0.5

ALMOND MILK 0.5

HONEY 0.2

*** DENOTES GLUTEN FREE OPTION**

DRINKS

COLD DRINKS (NON ALCOHOLIC)

JUICES	SEE FRESH FRUIT & VEGETABLE JUICE PAGE
CHINOTTO	4.9
MINERAL WATERS SPARKLING, STILL, LEMON, BLOOD ORANGE, ORANGE	4.9
SPARKLING MINERAL WATER 1LTR	12.5
DIET COKE 330ML BTL	4.9
COCA COLA 330ML BTL	4.9
COKE ZERO 330ML BTL	4.9
MILK SHAKES CHOCOLATE, CARAMEL, STRAWBERRY, LIME, BLUE HEAVEN, COFFEE, VANILLA, BANANA	6.9
THICK SHAKES CHOCOLATE, CARAMEL, STRAWBERRY, LIME, BLUE HEAVEN, COFFEE, VANILLA, BANANA	7.9
ICED COFFEE, CHOCOLATE, MOCHA, CHAI	6.5
PEACH ICED TEA	5.5
LEMON ICED TEA	5.5
SPIDERS COLA, LIME, RASPBERRY, LEMONADE, BLUE HEAVEN	6.9
SOFT DRINKS COKE, SODA, RASPBERRY, LEMONADE, LEMON SQUASH, DRY GINGER ALE	4.5

ORGANIC TEAS

ENGLISH BREAKFAST	4.9
Full bodied, with a smooth finish pure black tea	
SUPREME EARL GREY	4.9
Elegantly balanced with a twist of citrus, pure black tea, marigold flowers, citrus peel & natural bergamot flavour	
MALABAR CHAI	4.9
A spicy & complex body, with a deliciously smooth finish of the pure black tea, cardamon, cloves, cinnamon, star anise, rose petals, ginger & natural chai	
HONEY DEW GREEN	4.9
Ripe, luscious apricot flavour green tea with highlights of melon & apricot	
SPRING GREEN	4.9
A refined and balanced green wafting through a moonlit laneway at midnight	
LEMONGRASS & GINGER	4.9
Citrus overtones with a subtle spicy finish. Lemongrass, ginger, rosehip & hibiscus	
PEPPERMINT	4.9
Refreshing, summery and crisp, recline in the shade with this flavour explosion	
CHAMOMILE BLOSSOMS	4.9
Our combination of chamomile, lavender & rose is delicate and beautifully floral; as calming as a breeze through fresh linen	

CHARDONNAY

HOLE IN THE WATER	MARLBOROUGH NZ	35.9	8.9
WHITEBOX	YARRA VALLEY VIC	44.9	10.9
AUDREY WILKINSON	HUNTER VALLEY NSW	46.9	

SAUVIGNON BLANC

COCKFIGHTER'S GHOST	ADELAIDE HILLS SA	46.9	10.5
KONRAD <small>ORGANIC PRESERVATIVE FREE</small>	MARLBOROUGH NZ	39.9	9.5
DOMAINE JEAN D'AUVERGNE	FRANCE	37.9	9.0

RIESLING

KAPAI	MARLBOROUGH NZ	37.9	9.0
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VARIETALS

42 DEGREES <i>PINOT GRIGIO</i>	ITALY	35.9	8.9
AUDREY WILKINSON <i>ROSE</i>	HUNTER VALLEY NSW	46.9	10.5
AUDREY WILKINSON <i>MOSCATO</i>	HUNTER VALLEY NSW	46.9	10.5
HOLE IN THE WATER <i>PINOT GRIS</i>	MARLBOROUGH NZ	39.9	9.5

CABERNET SAUVIGNON

RAW VINE ESTATE <small>ORGANIC PRESERVATIVE FREE</small>	COONAWARRA SA	45.9	10.0
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PINOT NOIR

WHITEBOX	YARRA VALLEY VIC	47.9	10.9
KONRAD	MARLBOROUGH NZ	39.9	

SHIRAZ

GIBBS ROAD	HEATHCOTE VIC	39.9	9.5
HAAN	BAROSSA VALLEY SA	49.9	

MERLOT

AUDREY WILKINSON	ORANGE NSW	46.9	
HAAN <i>MERLOT CABERNET FRANC</i>	BAROSSA VALLEY SA	49.9	11.9

FOR SOMETHING SPECIAL ASK TO SEE THE CELLAR LIST

CHAMPAGNE

BILLECART SALMON NV	FRANCE	115
MOET & CHANDON VINTAGE	FRANCE	150

SPARKLING WHITE

LOUIS PERDRIER <i>BRUT</i> NV	FRANCE	39.9	9.5
DOGARINA <i>PROSECCO</i>	ITALY	37	8.5
DAVINA SPARKLING CUVEE NV	MT ELIZA VIC	37.9	9.0

DESSERT WINE

MOUNT FISHTAIL LATE HARVEST 500ML	MARLBOROUGH NZ	33.9	8.9
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BEER

JAMES BOAG'S PREMIUM	AUS	7.5	CROWN LAGER	AUS	7.5
JAMES BOAG'S PREMIUM LIGHT	AUS	6.5	VICTORIA BITTER	AUS	7.0
PURE BLONDE	AUS	7.0	HOEGAARDEN	BEL	8.9
ASAHI PREMIUM	JPN	8.5	PERONI NASTRO AZZURO	ITA	8.5
COLDSTREAM Golden Ale	AUS	8.5	HEINEKEN	NLD	8.5
COLDSTREAM Czech Pilsner	AUS	8.5	BLUE MOON Wheat Beer	AUS	8.5
COLDSTREAM Pale Ale	AUS	8.5	CORONA	MEX	8.5

CIDER

COLDSTREAM Apple	AUS	7.9	REKORDERLIG	SWE	8.9
			Passionfruit or Strawberry & Lime		