

# Billy's Menu

## TO SHARE

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### **greek dips 20.5** (*gluten free bread available*)

by three tzatziki, taramasalata & dip of the week, w/ billy's village bread

### **single serve dip w/ billy's bread 9.5**

### **billy's village bread 5.0 v.**

baked daily, hot from the grill, served w/ balsamic & olive oil

### **garlic & rosemary bread 7.0 v.**

billy's house made bread w/ garlic butter & fresh rosemary

### **billy's bruschetta 14.5 v.**

billy's pita bread w/ sliced tomato, red onion, feta, torn basil, olive oil & sea salt

### **dolmathes 14.5 v.**

rice & fresh herbs wrapped in vine leaves

### **meze plate (antipasto) 19.5 v.**

dolmathes, piperies (mild peppers), rosemary and garlic mushrooms, semi-roasted tomatoes, artichokes, marinated capsicum, feta & olive tapenade, served w/ pita bread

### **feta & olive plate 14.5 v. gf.**

drizzled w/ virgin olive oil & greek oregano

### **kefalograviera** (*gluten free available*) **15.5 v.**

pan fried greek cheese w/ house made fig jam & fresh lemon

### **spanakopita 16.5 v.**

finely chopped spinach leaves, trio of cheese, folded in filo pastry, served w/ tzatziki dip

## SEAFOOD

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### **fish & chips 25.0**

battered or grilled fish w/ Greek salad and billy's chips

### **calamari** (*gluten free available*) e. **22.5**, m. **31.0**

tender pieces of calamari, lightly fried, served w/ petite salad

### **chargrilled octopus salad e. 24.5**, m. **34.5 gf**

tender octopus w/ petite salad & apple balsamic glaze

### **black lip mussels e. 19.5**, m. **29.5 gf.**

steamed open in a tomato, basil and chilli broth

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## SEAFOOD (cont.)

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### **saganaki prawns 34.5 gf.**

pan-fried w/ garlic, chilli, tomato, fresh herbs, finished w/ feta, served w/ rice

### **garlic prawns 34.5 gf.**

tossed in a creamy, garlic sauce, served w/ rice

### **grilled prawns 34.5 gf.**

chargrilled prawns w/ Greek salad

### **pasta marinara 32.5**

fresh seafood melded w/ a tomato, wine & chilli sauce

### **seafood bourani (greek paella) 34.5 gf.**

medley of fresh seafood pan-fried w/ garlic, chilli, tomato & fresh herbs, tossed w/ rice

## BEEF, LAMB, CHICKEN

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### **vegetarian moussaka 26.5 v.**

potato slices, zucchini, eggplant & quinoa, topped w/ béchamel served w/ a side greek salad

### **moussaka 27.5**

potato & eggplant layers, w/ beef bolognese, béchamel sauce, and a side greek salad

### **chicken souvlaki 31.5 or lamb souvlaki 32.5 gf.**

skewers of chicken or lamb grilled, served w/ greek salad & tzatziki dip

### **or souvlaki duo (chicken & lamb) 32.5 gf**

### **paithakia (lamb cutlets) 44.5 gf.**

cowra lamb cutlets grilled, served w/ tzatziki, & lemon, oregano & rosemary potatoes

### **lamb shank pasta 32.5 (gfa)**

bonesless lamb shank cooked slowly w/ tomato & basil sauce

### **souzoukakia (Greek meatballs) 29.5**

beef & herb meatballs on potato mash w/ tomato and herb concasse

### **bolognese 24.5**

rich and tasty beef bolognese w/ pasta, sprinkled w/ fresh parmesan

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## **sides – Greek salad, billy's chips 8.5**