

Banquet Menu

\$60 per person (min. 2 persons)

Starting with

Billy's house baked bread with trio of traditional dips

Kefalogravaria Cheese (v) *(gluten free available)*

Pan-fried Greek cheese served with lemon

Spanakopita (v)

Spinach and three cheese parcels wrapped in filo pastry

Calamari *(gluten free available)*

Lightly floured and fried tender calamari

To follow: Platters of the following:

Lamb Cutlets (Gf) Chicken (Gf) Souzoukalia

Marinated Cowra lamb cutlets, tender chicken pieces
and beef and herb meatballs

The above platters are accompanied by:

Traditional Greek Salad and Rosemary Potatoes
(Gf, Vg)

\$65.00 per head includes Greek Desserts

House made Baclava

Almonds and walnuts crushed and layered between filo pastry

Galaktabouriko

Semolina Custard slice, both drizzled with warm honey syrup

"Our banquet menu may be adjusted for Vegetarian or GF"