

START

billy's village bread 5.0

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

assorted house dips (gfa) 21.5

tzatziki, taramasalata & dip of the week
w/ billy's house made bread

single dip w/ billy's bread 9.5

garlic & rosemary pita bread 7.0 v.

billy's bruschetta 16.5 v.

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

feta & olive plate 14.5 v.

drizzled w/ virgin olive oil & greek oregano, served w/ pita bread

ENTREE

kefalograviera 15.5 v. (gfa)

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

dolmathes 15.5 v. gf.

rice & fresh herbs wrapped in vine leaves

spanakopita 18.5 v

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

meze plate (antipasto) 20.5 v.

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

melinzana stack 19.5 v. gf.

chargrilled eggplant, zucchini, roasted capsicum cooked in a
rich tomato sauce, layered w/ halloumi, finished w/ pesto

FROM THE OCEAN

atlantic salmon 34.5 gf.

served w/ creamy potatoes, fresh asparagus & drizzled with pesto

calamari e. 22.5, m. 31.0 (gfa)

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

black lip mussels e. 24.5, m. 34.5 gf.

steamed open in a tomato, basil, chilli broth,
served w/ village bread

seafood hot pot 38.5 gf.

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

saganaki prawns 39.5 gf.

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

garlic prawns 39.5 gf.

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

chargrilled prawns 39.5 gf.

king prawns grilled, served w/ a rocket & cherry tomato salad

pasta marinara 34.5

fresh seafood melded w/ a tomato, wine & fresh herb sauce,
and a hint of chilli

SIDES - greek salad, chips 9.5, mediterranean vegetables 10.5

FROM THE FARM

twice baked lamb shanks 34.5 gf.

w/ carrot & celery, cooked in a red wine & orange sauce,
served w/ potato mash

paithakia (lamb cutlets) 46.5 gf.

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

moussaka 28.5

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

vegetarian moussaka 28.5 v.

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

souzoukakia (greek meatballs) 31.5

beef & herb meatballs on potato mash w/ tomato concasse

marinated chicken tenderloins 32.5 gf.

served w/ a vegetable ragu, drizzled w/ basil pesto

lamb souvlaki 33.5 gf.

lamb skewers chargrilled, served w/ rosemary potatoes & tzatziki dip

or souvlaki duo (chicken & lamb) 33.5 gf

lamb shank pasta 32.5

boneless lamb shank cooked slowly w/ tomato & basil sauce

vegetarian pasta 29.5 v.

mediterranean vegetables tossed w/ a rich tomato sauce

pasta bolognese 26.5

sprinkled w/ fresh parmesan

SIDES - greek salad, chips 9.5, mediterranean vegetables 10.5

BANQUET MENU

\$60 per person (min. 2 persons)

Starting with

Billy's house baked bread with assorted dips

Cheese (v) *(gfa)*

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) Souzoukakia

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"

Please advise if you have any food allergies! Our menu may
include nut, dairy, or eggs.

Please note: 10% surcharge on Sundays & Public holidays.
All prices inclusive of GST.