

Banquet Menu

\$70.00 per person (min. 2 persons)

Starting with

Billy's house baked bread with assorted dips

Cheese (v) (gfa)

Pan-fried halloumi served with lemon & house made fig jam

Spanakopita (v)

Spinach & cheese filo parcels

Calamari (gluten free available)

Lightly floured and fried tender calamari

To follow: Platters of the following:

Lamb Souvlaki & Chicken Tenderloins (Gf)

The above platters are accompanied by:

Traditional Greek Salad and Rosemary Potatoes
(Gf, Vg)

\$75.00 per head includes Greek Desserts

House made Baclava

Almonds and walnuts crushed and layered between filo pastry

Galaktoboureko

Semolina Custard layered w/ filo pastry, both drizzled with warm
honey syrup

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

Billys Lunch Menu

village bread w/ olive oil & balsamic 6.0 v. or
garlic & rosemary bread 8.5 v.

greek dips trio 22.5 (gfa) or single dip 11.5
tzatziki, taramasalata & dip of the week w/ village bread

bruschetta 19.5 v.

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

feta & olive plate 18.5 v. gf.

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

greek cheese (gfa) 17.5 v.

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

spanakopita 23.5 v.

spinach & cheese filo pastry parcels, served w/ greek salad
& tzatziki dip

village salad 15.5 gf.

traditional greek salad w/ olive oil & oregano

fish & chips 17.5 sml, 27.5 lge

battered or grilled fish fillet w/ greek salad and chips

prawn cutlets 26.0

4 x battered prawns w/chips & salad

seafood plate 29.5 (for one)

fish fillet (battered or grilled), prawn cutlets, calamari, chips, salad &
tartare

Billys Lunch Menu

octopus salad 29.5 gf

grilled octopus tossed w/ a mixed leaf salad, drizzled w/ apple balsamic glaze

calamari (gfa) 29.5

tender pieces of calamari, lightly fried, served w/ chips & salad

saganaki prawns 37.5 gf.

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

black lip mussels 28.5 gf.

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

prawn al a spaghetti 39.5

prawns tossed w/ cherry tomatoes, garlic, chilli, white wine & fresh herbs

gyros 22.0 (not wrapped)

tender lamb or chicken or halloumi w/ salad, chips & tzatziki, served on pita bread

chicken souvlaki 31.5 or lamb souvlaki 32.5 gf

w/ chips, greek salad & tzatziki dip ADD: PITA BREAD 2.5

beef moussaka 32.5 gf

potato & eggplant layers, w/ beef bolognaise, bechamel sauce, and a side greek salad

vegetarian moussaka 34.5 v.gf

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

Billys Lunch Menu

creamy chicken pasta 29.5

penne pasta w/ chicken, mushrooms, semidried tomato & spinach, cooked in a white wine cream & garlic sauce

lamb shank pasta 29.5

boneless lamb shank cooked slowly w/ tomato & basil sauce & a hint of chilli

pasta bolognese 28.5

in a rich tomato & herb sauce

Billys Desserts

Baklava 16.0

Walnuts & almond layered w/ filo pastry, drizzled w/ honey syrup

Galaktoboureko 16.0

Semolina custard slice made w/ filo pastry, w/ honey, lemon syrup

Chocolate Brownie 16.0 gf.

Delicious brownie w/ chocolate ganache & vanilla ice cream

Sticky Date Pudding 16.0

Rich and delicious, w/ butterscotch sauce & ice cream

Crème Brulé 16.0 gf.

Creamy coconut custard w/ a toffee crunch

Dairy & Gluten Free Option available 16.0 df. Gf.

Affogato w/ Frangelico 19.0 gf.

(or spirit of your choice) Espresso shot, ice cream & spirit

Greek Affogato w/ Metaxa Brandy 19.0 gf.

Espresso shot, Halva & Greek Brandy