

BILLY'S

MEZETHES (SMALL PLATES)

billy's house made bread - hot from the grill, served w/ balsamic & olive oil		6.0
billy's bread w/ garlic & rosemary		8.5 v.
assorted house dips w/ billy's house made bread (<i>gfa</i>) tzatziki, taramasalata & dip of the week		23.5
single dip w/ billy's bread		11.5
billy's bruschetta - pita w/ tomato, red onion, feta, basil, olive oil & sea salt		19.5 v.
feta & olive plate drizzled w/ virgin olive oil & oregano served w/ pita bread		18.5 v.
saganaki cheese (<i>gfa</i>) w/ house made fig jam & fresh lemon		17.5 v.
sweet potato fries, served w/ aioli		11.5 v.
spanakopita - spinach & cheese filo pastry parcels, served w/ tzatziki dip		19.5 c.
meze plate (antipasto) dolmathes, piperies (mild peppers), rosemary & garlic mushrooms, semi-roasted tomatoes, artichokes, marinated capsicum, feta, olive tapenade, served w/ pita bread (<i>gfa</i>)		25.5 v.
greek village salad w/ olive oil & oregano		16.5 gf.

LARGER PLATES

fish (grilled or battered) w/ chips, greek salad & tartare		33.5
seafood plate (for one) fish fillet (battered or grilled), prawn cutlets, calamari, chips, salad & tartare		32.5
calamari (<i>gfa</i>)	e.	24.5
tender calamari, lightly fried, served w/ petite salad	m.	34.0
grilled octopus salad	e.	29.5 gf.
finished w/ apple balsamic glaze	m.	39.5 gf.
bourani medley of fresh seafood pan-fried w/ garlic, chilli, tomato & fresh herbs tossed w/ RICE OR PASTA		43.5 gf.
black lip mussels steamed open in a tomato, basil, chilli broth, served w/ village bread	e. m.	29.5 gf. 39.5 gf.
saganaki prawns pan-fried w/ garlic, chilli, tomato, fresh herbs, finished w/ feta, served w/ rice		43.5 gf.

LARGER PLATES

billy's meat platter (for 2 persons) crispy pork belly, grilled lamb souvlaki & chicken, beef meatballs, greek sausage, salad, chips & pita bread	99.5
tender lamb backstrap w/ tzatziki, greek salad & pita bread	49.5 gf.
chicken tenderloins chargrilled, w/ greek salad, pita bread & tzatziki	36.5 gf.
pork cutlet served on sweet potato fries, w/ broccolini, apple compote & apple glaze	37.5
souzoukakia - beef & herb meatballs on potato mash w/ a rich tomato sauce	36.5
beef moussaka - potato & eggplant layers, bolognese, béchamel & greek salad	32.5 gf.
vegetarian moussaka - potato slices, pumpkin, zucchini, quinoa, eggplant & w/ béchamel, served w/ greek salad	34.5 v.gf.
prawn al a spaghetti tossed w/ cherry tomatoes, garlic, chilli, white wine & fresh herbs	39.5
chicken & mushroom pasta w/ semi dried tomato, spinach, cooked in a white wine, cream & garlic sauce	34.5
lamb shank pasta cooked slowly w/ tomato & basil sauce	34.5
pasta bolognese w/ parmesan cheese	30.5

SIDES

greek salad	small	10.0
	large	16.5
chips		10.0
sweet potato fries		11.0.

Please advise staff if you have any dietary intolerances or allergies.
All prices are GST Inclusive.
Please note: 10% Surcharge for Sundays & 15% on Public Holidays,

BANQUET MENU

\$70.00 per person (min. 2 persons)

Starting with
Billy's house baked bread with assorted dips

Cheese (v) (gf)
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 Skewers (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 & Galaktoboureko

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

Billy's Restaurant Dural

(Previously named Billy the Greek)

New Trading Hours:

Tuesday - Sunday evenings from 5.30pm

Friday - Sunday lunch from 12.00 Noon