MEZETHES (SMALL PLATES)

billy's house made bread & trio of dips (gfa) tzatziki, taramasalata & dip of the week	23.5
single dip w/ billy's bread	11.5
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.
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	19.5 v.
saganaki cheese (gfa) 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 (gfa)	26.5 v.
melinzana stack – chargrilled eggplant & zucchini, semi-dried tomato, red capsicum layered w/ a rich tomato salsa, topped w/ wild rocket & crumbled feta	22.5 gf. v.
greek village salad w/ olive oil & oregano	17.5 gf.
	17.5 gf.
greek village salad w/ olive oil & oregano	17.5 gf. 36.5 gf.
greek village salad w/ olive oil & oregano LARGER PLATES psari plaki (fish) barramundi fillet, served on potatoes, carrot, onion & celery	·
greek village salad w/ olive oil & oregano LARGER PLATES psari plaki (fish) barramundi fillet, served on potatoes, carrot, onion & celery cooked in a tomato & basil sauce seafood plate (for one)	36.5 gf.
greek village salad w/ olive oil & oregano LARGER PLATES psari plaki (fish) barramundi fillet, served on potatoes, carrot, onion & celery cooked in a tomato & basil sauce seafood plate (for one) fish fillet (battered or grilled), prawn cutlets, calamari, chips, salad & tartare calamari (gfa) e.	36.5 gf. 36.5 25.5
greek village salad w/ olive oil & oregano LARGER PLATES psari plaki (fish) barramundi fillet, served on potatoes, carrot, onion & celery cooked in a tomato & basil sauce seafood plate (for one) fish fillet (battered or grilled), prawn cutlets, calamari, chips, salad & tartare calamari (gfa) tender calamari, lightly fried, served w/ petite salad bourani (paella) medley of fresh seafood pan-fried w/ garlic, chilli, tomato	36.5 gf. 36.5 25.5 35.0
greek village salad w/ olive oil & oregano LARGER PLATES psari plaki (fish) barramundi fillet, served on potatoes, carrot, onion & celery cooked in a tomato & basil sauce seafood plate (for one) fish fillet (battered or grilled), prawn cutlets, calamari, chips, salad & tartare calamari (gfa) e. tender calamari, lightly fried, served w/ petite salad m. bourani (paella) medley of fresh seafood pan-fried w/ garlic, chilli, tomato & fresh herbs, tossed w/ rice	36.5 gf. 36.5 25.5 35.0

LARGER PLATES		
billy's meat platter (for 2 persons) pork fillet, grilled lamb souvlaki, chicken, beef meatballs, greek sausage, salad, chips & pita bread		99.5
cowra lamb backstrap w/ oven baked lemon & rosemary potatoes, tzatzik greek salad & pita bread	αi,	49.5 gf.
chicken tenderloins chargrilled, w/ a creamy pumpkin risoni, finished w/ and wild rocket	feta	37.5 gf.
pork cutlet served on sweet potato fries, w/ broccolini, apple compote & apple glaze		38.5
souzoukakia – beef & herb meatballs on potato mash w/ a rich tomato sa	uce	37.5
beef moussaka – potato & eggplant layers, bolognaise, béchamel & greek	salad	33.5 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
penne w/ chorizo, spanish onion, garlic & chilli, cooked in a tomato & cre	am 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
chips	large	17.5 10.0
		44 5

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,

sweet potato fries

11.5