



TRADING HOURS:

TUESDAY TO SATURDAY
Dinner from 5pm until 11pm

SUNDAY
Lunch from 12pm
Dinner from 5pm until late

ASK OUR FRIENDLY STAFF ABOUT OUR SPECIALS

www.iliostaverna.com.au



MENU

BANQUET

Entrees

- Mix Dips (served with homemade bread)
- Saganaki (grilled Greek cheese)
- Baked peppers (with feta cheese and herbs)
- Bean Salad (with herbs and olive oil)
- Loukaniko (traditional chargrilled sausage)

Seafood

- Fresh fried calamari (lightly floured)
- King prawns (chargrilled with lemon dressing)
- * Served with Greek Salad*

Meat

- Lamb Cutlets (French cut)
- Chefs Choice Of Lamb
- Chicken Gyros
- Lemon Baked Potatoes

Dessert Platter

- Loukoumades with Halva Ice-Cream
 - Coffee / Tea
- \$51 per person**

SPECIAL BANQUET

- All of the above with extra chargrilled Octopus and chargrilled (sh (llets)
- \$59 per person**

HOMEMADE DIPS (served with homemade bread)

- Tzatziki (Greek yoghurt with garlic, cucumber and herbs) \$8.00
- Taramosalata (fish roe caviar) \$8.00
- Melitzanosalata (smoked eggplant with herbs) \$8.00
- Tirokafteri (spicy capsicum with feta) \$8.00
- Mix Dip Platter \$16.50

SMALL DISHES

- Saganaki (Grilled Greek cheese) \$15.00
- Feta Saganaki (fried feta cheese in filo with honey and sesame) \$15.00
- Scallops pan fried (spring onion, garlic, white wine, olive oil and lemon) \$20.00
- Octopus (fresh chargrilled octopus with vinegar, olive oil and oregano) \$22.00
- Fresh calamari chargrilled (with fresh lemon dressing and oregano) \$22.00
- Fresh fried calamari (lightly floured) \$17.50
- Piperiesournou (baked peppers with feta, cheese, garlic and herbs) \$13.00
- Loukanika (traditional chargrilled sausage) \$13.00
- Kolokithokeftedes (zucchini fritters) \$15.00
- Freshly cooked beans served with herbs and olive oil \$12.00
- Halloumi cheese with balsamic glaze served with pomegranate \$17.00
- Pan fried assorted olives with ouzo and chilli garlic \$14.00
- Rissoles (Greek style) Lamb or Beef Patties with herbs (x3) \$18.00
- Dolmades (homemade stuffed vine leaves with rice, and herbs served with yoghurt) \$15.00
- Fried chips \$10.00
- add Graviera cheese \$14.00
- Lemon Roast potatoes \$10.00
- Pita Bread \$5.00
- Assorted Baked Veggies \$14.00

SEAFOOD

- Pan fried calamari (lightly floured) \$28.00
- King prawns (chargrilled with parsley and lemon dressing, served with bean salad) \$35.00
- Garlic Prawns pan fried (spring onion, garlic white wine, olive oil and lemon) \$36.00
- Fish of the day (served with bean salad) Market Price

MEAT

Oven baked four point rack of lamb

- Lamb Gyros on the spit (served with pita, tzatziki and lemon potatoes) \$29.00
- Chicken Gyros (served with pita, tzatziki and lemon potatoes) \$26.00
- Mixed Gyros (served with pita, tzatziki and lemon potatoes) \$28.00
- Lamb Souvlaki (chargrilled marinated fillet skewers, served with pita, tzatziki and lemon potatoes) \$34.00
- Paidakia (chargrilled lamb cutlets) (5) \$34.00
- Mix grilled for 2 (Lamb & Chicken gyros, Lamb cutlets, Greek sausages, rissoles, served with baked potatoes, salad, tzatziki and pita bread) \$65.00

TRADITIONAL

- ILIOS Special village style (slow cooked roast lamb served with lemon roast potatoes) \$33.00
- Moussaka (eggplant and potato layers with beef mince and bechamel sauce) \$26.00
- Gemista (v) (Stuffed vegetables with rice and fresh tomato) \$25.00

SALADS

- Greek Salad (lettuce, tomato, cucumber, red onion, capsicum, Greek feta cheese, olives, olive oil and red wine vinegar dressing) \$13.50
- Horiatiki (tomato, cucumber, red onion, capsicum, Greek feta cheese, olives, olive oil and oregano) \$16.00
- Green salad (cos lettuce, cucumber, green olives, spring onion, dill, olive oil and red wine vinegar dressing) \$12.00
- Beetroot salad (freshly cooked) \$14.00

KIDS MENU (all served with chips)

- Fried Calamari \$13.50
- Fish Fillet \$16.50
- Lamb Gyros \$14.50
- Chicken Gyros \$13.50

DESSERTS

- Baklava (pastry layers, filled with nuts and topped with syrup) \$8.50
- Galaktoboureko (semolina custard in filo topped with syrup) \$8.50
- Loukoumades (Greek donuts served hot with honey, walnuts and halva ice cream) \$8.50

**ASK OUR FRIENDLY STAFF
FOR GLUTEN FREE OPTIONS**

