



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)

or

Lima Beans (oven baked with fresh, tomato, onion, capsicum, herbs and parsley)

Loukaniko (traditional chargrilled sausage)

Seafood

Fresh fried calamari (lightly floured)

King prawns (chargrilled with lemon dressing)

** Served with Greek Salad*

Meat

Lamb Cutlets

Lamb Gyros

Chicken Gyros

** Served with Lemon Baked Potatoes*

Dessert Platter

(loukoumades with halva ice -cream)

Coffee/tea

\$49 per person

SPECIAL BANQUET

All of the above with extra chargrilled Octopus (included with the entrees) and Chargrilled fish fillets with the Seafood

\$56 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) **\$14.00**

Feta saganaki (fried feta cheese in filo with honey and sesame) **\$14.00**

Scallops pan fried (spring onion, garlic, white wine, olive oil and lemon) **\$19.00**

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) **\$16.50**

Piperiesournou (baked peppers with feta cheese, garlic and herbs) **\$13.00**

Loukanika (traditional chargrilled sausage) **\$12.00**

Kolokithokeftedes (zucchini fritters) **\$13.00**

Kolokithakia tiganita (zucchini chips served with tzatziki) **\$12.00**

Gigantes (oven baked lima beans with fresh tomato, onion, capsicum, herbs and parsley) **\$10.50**

Dolmades (homemade stuffed vine leaves with rice and herbs served with yoghurt) **\$13.00**

Souzoukakia (Greek marinated meatballs with a tomato based sauce) **\$17.50**

Handcut fresh fried chips **\$12.00**

Handcut fresh fried chips topped with graviera cheese **\$14.00**

Lemon roast potatoes **\$8.00**

Pitta bread **\$5.00**

SEAFOOD

Pan fried calamari (lightly floured) **\$28.00**

King prawns (chargrilled with parsley and lemon dressing, also served with horta) (5) **\$33.00**

Blue eye fillet (chargrilled fish with lemon dressing, served with horta) **\$32.00**

Seafood platter (calamari, 4 king prawns, fish fillet of the day, scallops, served with baked potatoes) **\$62.00**

Garlic Prawns pan fried (spring onion, garlic, white wine, olive oil and lemon) **\$33.00**

MEAT

Oven baked four point rack of lamb

Lamb Gyros on the spit (served with pitta & tzatziki and lemon potatoes) **\$29.00**

Chicken Gyros (served with pitta & tzatziki and lemon potatoes) **\$26.00**

Mixed Gyros (served with pitta & tzatziki and lemon potatoes) **\$28.00**

Souvlaki (chargrilled marinated fillet skewers, served with pitta & tzatziki and lemon potatoes) **\$32.00**

Pidakia (chargrilled lamb cutlets) (5) **\$32.00**

Four Point rack of lamb (served with haloumi cheese and smashed baked potatoes) **\$32.00**

Mix grill for 2 (Lamb and chicken gyros, lamb cutlets, Greek sausages served with chips, tzatziki and pitta bread) **\$58.00**

TRADITIONAL

ILIOS Special village style (slow cooked roast lamb served with lemon roast potatoes) **\$28.00**

Moussaka (eggplant and potato layers with beef mince and bechamel sauce) **\$26.00**

Gemista (v) (Stuffed vegetables with rice and fresh tomato) **\$25.00**

Pastitsio (Greek Lasagne - ground meat with béchamel sauce) **\$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) **\$13.50**

Green salad (cos lettuce, cucumber, green olives, spring onion, dill, olive oil and red wine vinegar dressing) **\$12.00**

ILIOS Grain Salad (bulgar, lentils, capers, slivered almonds, pine nuts, currents, red onion with green herbs and red wine vinegar, as well as pomegranate dressing) **\$13.50**

KIDS MENU (all served with chips)

Fried Calamari **\$13.50**

Fish Fillet **\$16.50**

Lamb Gyros **\$14.50**

Chicken Gyros **\$13.50**

DESSERTS (4 available every day)

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**

Ekmek Kataif (greek bread pudding with custard) **\$8.50**

ASK OUR FRIENDLY STAFF FOR GLUTEN FREE OPTIONS

