



Catering



AN EPICUREAN JOURNEY

Olives (v) (vg) (gf) (lf) A mixture of Greek olives	500g \$20	Soutzoukakia (lf) Grilled beef meatballs accompanied by pita and mustard	Half \$60 Full \$100	Pork Belly (gf) Pork belly accompanied by broccolini, baked tomato and oven baked lemon potatoes	Half \$90 Full \$145
Olive Tapenade (v) (vg) (gf) (lf) Black Greek olives with olive oil	500g \$35	Gigantes Plaki (v) (vg) (gf) (lf) Giant Greek beans marinated in a tomato salsa with capsicum, onion and herbs	Half \$30 Full \$50	<i>Half Tray serves 6 people</i> <i>Full Tray serves 12 people</i>	
Tzatziki (v) (gf) Original Greek dip featuring Greek yogurt, cucumber, garlic, mint, dill and olive oil	500g \$35	Oven Baked Lemon Potatoes (v) (vg) (gf) (lf) Potatoes baked in the oven marinated with mustard, lemon, oregano, salt, pepper and olive oil	Half \$30 Full \$50		
Tirokafteri (v) (gf) Traditional Greek dip featuring feta, chilli, capsicum and olive oil	500g \$35	Yemista (v) (vg) (gf) (lf) Tomato and capsicums stuffed with rice marinated in garlic and herbs accompanied by baked lemon potatoes	Half \$35 Full \$60		
Taramosalata (lf) Authentic Greek dip featuring fish roe, lemon juice and olive oil	500g \$35	Pastitsio Baked pasta with mince accompanied by kefalograviera and béchamel sauce	Half \$40 Full \$60	Baklava Filo pastry layered with crushed walnuts and cinnamon then drizzled with a sugar and orange syrup	Half \$50 Full \$90
Melitzanosalata (v) (gf) (lf) Classic Greek dip featuring grilled eggplant, capsicum, shallots, honey, garlic, herbs and olive oil	500g \$35	Vegetarian Moussaka (v) Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce	Half \$55 Full \$90	<i>Half Tray serves 16 people</i> <i>Full Tray serves 32 people</i>	
Horiatikiki Salata (v) (gf) Traditional Greek salad featuring tomatoes, cucumber, feta, capsicum, pickled peppers, parsley, onions, oregano, olives and olive oil	Half \$36 Full \$60	Moussaka Baked layers of minced beef, eggplant potato, tomato salsa and Béchamel sauce	Half \$60 Full \$100		
Spanakopita (v) Traditional Greek filo pastry stuffed with spinach, leek, feta, dill, spring onion and parsley	Half \$50 Full \$80	Slow Cooked Lamb (gf) Lamb shoulder slow cooked accompanied by baked tomato and oven baked lemon potatoes	Half \$80 Full \$145	<i>All orders must be prepaid.</i> <i>Minimum of 48 hours' notice required.</i> <i>All orders to be collected at Avli Restaurant</i> <i>540A Cranebrook Road, Cranebrook NSW 2749.</i> <i>Delivery for orders can be arranged at an additional cost.</i> <i>(vg) Vegan (v) Vegetarian (gf) Gluten Free (lf) Lactose Free</i> <i>Halal meat available. Only extra virgin olive oil used.</i> <i>All products sourced from local suppliers and imported from Greece. Menu is subject to change without notice.</i>	