

<b>Olives</b> (v) (vg) (gf) (lf) A mixture of Greek olives	<b>500g \$20</b>	<b>Soutzoukakia</b> (lf) Grilled beef meatballs accompanied by pita and mustard	<b>Half \$60</b> <b>Full \$100</b>	<b>Pork Belly</b> (gf) 9 hour roasted pork belly accompanied by broccolini, baked tomato and oven baked lemon potatoes	<b>Half \$95</b> <b>Full \$180</b>
<b>Olive Tapenade</b> (v) (vg) (gf) (lf) Black marinated Greek olive spread with olive oil	<b>500g \$35</b>	<b>Gigantes Plaki</b> (v) (vg) (gf) (lf) Giant Greek beans marinated in a tomato salsa with capsicum, onion and herbs	<b>Half \$50</b> <b>Full \$90</b>	<i>Half Tray serves 6 people</i> <i>Full Tray serves 12 people</i>	
<b>Tzatziki</b> (v) (gf) Original Greek dip featuring Greek yogurt, cucumber, garlic, mint, dill and olive oil	<b>500g \$35</b>	<b>Oven Baked Lemon Potatoes</b> (v) (vg) (gf) (lf) Potatoes baked in the oven marinated with mustard, lemon, oregano, salt, pepper and olive oil	<b>Half \$30</b> <b>Full \$50</b>	<hr/>	
<b>Taramosalata</b> (lf) Authentic Greek dip featuring fish roe, lemon juice and olive oil	<b>500g \$35</b>	<b>Yemista</b> (v) (vg) (gf) (lf) Tomato and capsicum stuffed with rice marinated in garlic and herbs accompanied by oven baked lemon potatoes	<b>Half \$55</b> <b>Full \$100</b>	<b>Baklava</b> Filo pastry layered with crushed walnuts and cinnamon then drizzled with a sugar, cinnamon and orange syrup	<b>Half \$80</b> <b>Full \$150</b>
<b>Melitzanosalata</b> (v) (gf) (lf) Classic Greek dip featuring grilled eggplant, capsicum, honey, garlic, parsley and olive oil	<b>500g \$40</b>	<b>Pastitsio</b> Baked pasta with minced beef accompanied by kefalograviera and béchamel sauce topped with kefalograviera	<b>Half \$60</b> <b>Full \$100</b>	<b>Galaktoboureko</b> Vanilla custard coated in filo pastry accompanied by a sugar and lemon syrup	
<b>Tirokafteri</b> (v) (gf) Traditional Greek dip featuring feta, chilli, capsicum and olive oil	<b>500g \$45</b>	<b>Vegetarian Moussaka</b> (v) Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce topped with kefalograviera	<b>Half \$60</b> <b>Full \$100</b>	<i>Half Tray serves 16 people</i> <i>Full Tray serves 32 people</i>	
<b>Horiatiki Salata</b> (v) (gf) Traditional Greek salad featuring tomato, cucumber, feta, capsicum, pickled peppers, parsley, onions, oregano, olives and olive oil	<b>Half \$45</b> <b>Full \$80</b>	<b>Moussaka</b> Baked layers of minced beef, eggplant potato, tomato salsa and béchamel sauce topped with kefalograviera	<b>Half \$60</b> <b>Full \$100</b>	<hr/> <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>	
<b>Spanakopita</b> (v) Traditional Greek filo pastry stuffed with spinach, leek, feta, dill, spring onion and parsley	<b>Half \$50</b> <b>Full \$90</b>	<b>Slow Cooked Lamb</b> (gf) 8 hour slow cooked lamb shoulder accompanied by baked tomato, oven baked lemon potatoes and tzatziki	<b>Half \$95</b> <b>Full \$180</b>	<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.</i> <i>Menu is subject to change without notice.</i>	