



# Catering



AN EPICUREAN JOURNEY

**Olives (v) (vg) (gf) (lf)** 500g \$20  
A mixture of marinated Greek olives

**Olive Tapenade (v) (vg) (gf) (lf)** 500g \$35  
Black Greek olive spread with herbs and olive oil

**Tzatziki (v) (gf)** 500g \$35  
Original Greek dip featuring Greek yoghurt, cucumber, herbs and olive oil

**Taramosalata (lf)** 500g \$35  
Authentic Greek dip featuring fish roe and olive oil

**Melitzanosalata (v) (gf) (lf)** 500g \$40  
Classic Greek dip featuring smoked eggplant, capsicum, honey, garlic, herbs and olive oil

**Tirokafteri (v) (gf)** 500g \$45  
Traditional Greek dip featuring feta, chilli, capsicum and olive oil

**Horiatiki Salata (v) (gf)** Half \$45 Full \$80  
Traditional Greek salad featuring tomato, cucumber, feta, capsicum, pickled peppers, parsley, onions, oregano, olives and olive oil

**Tiropita (v)** Half \$40 Full \$75  
Puff pastry stuffed with feta cheese

**Spanakopita (v)** Half \$60 Full \$100  
Puff pastry filled with spinach, feta and herbs

**Gigantes Plaki (v) (vg) (gf) (lf)** Half \$50 Full \$90  
Giant Greek lima beans marinated in tomato, capsicum, onion and oregano

**Soutzoukakia (lf)** Half \$60 Full \$100  
Grilled beef meatballs accompanied by pita

**Patates Sto Forno (v)** Half \$30 Full \$50  
Oven baked lemon potatoes

**Yemista (v) (vg) (gf) (lf)** Half \$55 Full \$100  
Tomato and capsicum stuffed with herb infused rice accompanied by oven baked lemon potatoes

**Pastitsio** Half \$60 Full \$100  
Baked pasta with minced beef and bechamel sauce topped with kefalograviera

**Vegetarian Moussaka (v)** Half \$60 Full \$100  
Baked layers of eggplant, zucchini, carrot, capsicum, potato, tomato salsa and bechamel sauce topped with kefalograviera

**Moussaka** Half \$60 Full \$100  
Baked layers of minced beef, eggplant potato, tomato salsa and béchamel sauce topped with kefalograviera

**Arni Sto Forno (gf)** Half \$95 Full \$180  
9 hour roasted lamb shoulder accompanied by oven baked lemon potatoes

**Pork Belly (gf)** Half \$95 Full \$180  
9 hour roasted pork belly accompanied by oven baked lemon potatoes

**Chicken Souvlaki** RAW COOKED  
Chicken fillet marinated and skewered  
Half (12pc): \$50 Full (24pc): \$95  
RAW COOKED \$65 \$110

**Lamb Souvlaki** RAW COOKED  
Lamb back strap marinated and skewered  
Half (12pc): \$80 Full (24pc): \$150  
RAW COOKED \$95 \$165

*Half Tray serves 6 people  
Full Tray serves 12 people*

**Baklava (v)** Half \$80 Full \$150  
Filo pastry layered with crushed walnuts and cinnamon glazed in syrup

**Galaktoboureko (v)** Half \$50 Full \$90  
Vanilla custard coated in filo pastry glazed in syrup

*Half Tray serves 16 people  
Full Tray serves 32 people*

*All orders must be prepaid. Minimum of 48 hours' notice required. All orders to be collected at Avli Restaurant - 540A Cranebrook Road, Cranebrook NSW 2749.  
(vg) Vegan (v) Vegetarian (gf) Gluten Free (lf) Lactose Free. Halal meat available. All Dairy Products are pasteurised. Only extra virgin olive oil used.  
All products sourced from local suppliers and imported from Greece. Menu is subject to change without notice.*

