

Host your event at Koutouki!

BIRTHDAYS | CHRISTENINGS | WEDDINGS | BRIDAL SHOWERS
BABY SHOWERS | MEMORIALS | CORPORATE

All events are organised to fit your personal needs, with the best prices, variety of menus to choose from all created to personalise your event.

OUR SPACE

Front room - up to 70 guests | Back room - up to 50 guests
+ Sound system, screen and live music available upon request.

Greece the endless blue pelages and vast mountains that carry with it mythology, tradition and history. Our changing borders have created recipes and music, which encompass all this and more.

Music that endures through time, music that reveals secrets, fears, sadness, hardship, joy and hope. From the Balkans from Asia Minor, the Ionian, Epirus, Macedonia, Crete many more, too many to mention.

Our food will feed the body but our music will feed your soul.
We are proud to share our culture to share all this with song and always always with respect and above all love.

Koutouki

Greek Traditional Cuisine

*Transporting you
to Greece!*



Bright sun, shady beaches, crystal waters, olive trees, aromas that tantalize your tastebuds and bright smiles that welcome you as one of the family. If you have ever been lucky enough to visit **Greece**, you will know that this perfectly describes the country. Greece is famous all over the world, not just because of its natural beauty, but also for the treasured Greek concept of 'Filoxenia.' Filoxenia originates from Ancient Greece, where guest and host were treated with the utmost respect and honour. Its generosity of spirit has endured – guests in Greece are treated as one of the family, and are welcomed warmly with kind smiles.

Late Night Menu

Friday and Saturday from 10pm

MIXED COLD MEZE PLATTERS 40PP
VARIETY GREEK PIZZA, MEDIUM 25

Ask our staff for the selection of platters and pizza!

LIVE MUSIC WEEKLY!

FRIDAY & SATURDAY FROM 8PM

Delivery & pick up

Available through our website at
www.georgias-koutouki.com

Sign up to our newsletter!

Be the first to know about current promotions,
what's on, specials offers & more!



Koutouki

Greek Traditional Cuisine

f @koutoukisydney | @koutouki_sydney

138 Norton St Leichhardt, New South Wales
www.georgias-koutouki.com | 0437 864 493

Banquet

SET MENU 1

Greek salad, mixed dips and pita bread, lima beans, spanakopita, haloumi, grilled octopus

Mixed grill or souvlaki platters both with chips

Assorted Greek desserts

60PP

SET MENU 2

Greek salad, politiki salata, mixed dips and pita bread, haloumi, spanakopita, calamari, grilled octopus

Prawn skewers, mixed grill or souvlaki platters with chips

Assorted Greek desserts

75PP

Available for groups of 6 or more. Vegetarian options available.
No changes or substitutions. *Conditions apply.

Greek Feed Me

Every Wednesday | BYO wine, no corkage

5 COURSES • 50PP | 8 COURSES • 60PP

Desserts

GALAKTOBOUREKO

Semolina custard in filo pastry with honey syrup

11

KARIDOPITA (GF)

Walnut syrup cake

12

BAKLAVA

Filo pastry with walnuts and syrup

12

KREMA YIAOURTI PANACOTTA (GF)

Greek yoghurt honey and walnuts or sour cherry compote

11

YPOVRIXIO MASTICHA

Spoon of vanilla mastic in ice cold water

6

GREEK YOGHURT

Served with walnuts and honey or glyko kerasi

6

Meze

GF pita bread available

MIXED DIPS (4) (GF OPT)

Tarama (cod roe dip), Tirokafteri (spicy feta), Melitzanosalata (eggplant dip) and tzatziki. Served with pita bread
+2 for GF pita

24.50

TARAMA

Cod roe dip, served with pita bread

12.50

TZATZIKI

Yoghurt, garlic, cucumber dip, served with pita bread

10.50

TIROKAFTERI

Spicy feta dip, served with pita bread

11.50

MELITZANOSALATA

Eggplant dip, served with pita bread

10.50

LIMA BEANS & SAUSAGES (GF, VG, V OPT)

Lima beans, carrots, red capsicum, English spinach, onions, tomato salsa

18.50

IMAM BALDI (GF, VG, V)

Potatoes, sweet potato, eggplant, zucchini, turnip, carrots and mushrooms

18.50

SPANAKOPITA

Spinach and cheese filo pastry rolls. (Serving of 4)

19.50

ZUCCHINI FRITTERS

Pan fried zucchini fritters served with tzatziki. (Serving of 4)

19.50

MUSHROOMS (GF, VG OPT)

Mushrooms with truffle oil, shallots, lemongrass, parmesan and grated kefalograviera

19.50

HALLOUMI (GF)

Balsamic reduction, olive oil and lemon. (Serving of 4)

19.50

SAGANAKI (GF)

Kefalograviera cheese, lemon, honey, sesame seeds

19.50

GRILLED OCTOPUS (GF)

Oregano, lemon and olive oil

25.50

CALAMARI (GF)

Fried calamari with salt and pepper

24.50

WHITEBAIT (GF)

Sweet paprika, salt, pepper and garlic aioli

18.50

CHICKEN LIVERS (GF)

Fried chicken livers, garlic, sage, green olives and lemon juice

18.50

KOUTOUKI CHIPS (GF, VG/V OPT)

Tossed with oregano and feta

11.50

LANAHANODOLMADES (GF)

Cabbage rolls, spring onions, ground beef, parsley, dill, avgolemono sauce and mint (Serving of 4)

23.50

Ask our staff about our blackboard specials

V - Vegan | VG - Vegetarian | GF - Gluten Free | Opt - Option

Salads

GREEK SALAD (GF)

Tomatoes, cucumber, onion feta and olives

21.50

POLITIKI SALATA (GF, VG, V)

Green and purple cabbage, florinis peppers, garlic, carrot, celery, parsley olive oil, vinegar

21.50

GREEN SALAD (GF)

Lettuce, mixed green salad, cucumber, parsley, grated parmesan, honey, mustard, vinegar and olive oil dressing

20.50

Mains

PRAWN SAGANAKI (GF)

Prawns, Koutouki tomato salsa, feta served with two pieces of lagana bread

34.50

CHICKEN SOUVLAKIA

Served with pita bread, tzatziki, grilled capsicum and chips
+2 for GF pita

28.50

PORK SOUVLAKIA

Served with pita bread, tzatziki, grilled capsicum and chips
+2 for GF pita

29.50

LAMB SOUVLAKIA

Served with pita bread, tzatziki, grilled capsicum and chips
+2 for GF pita

30.00

LAMB SHOULDER (GF)

Slow baked lamb shoulder served with lemon potatoes

36.50

PAN FRIED BARRAMUNDI (GF)

Served with salad

34.50

WHOLE GRILLED SNAPPER

Served with salad

36.50

MOUSSAKA (GF)

Ground beef, eggplant, potato, tomato salsa, béchamel sauce, served with a side salad

32.50

VEGETARIAN MOUSSAKA (GF, VG)

Potato, eggplant, zucchini, sweet potato, capsicum in a mushroom tomato sauce topped with béchamel sauce. Served with a side salad

30.50

KOKINISTO (GF)

Beef in red sauce, tomatoes, herbs with chips or rice

29.50

YEMISTA (GF, VG, V)

Stuffed peppers and tomatoes with rice, herbs and spices

29.50