

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

f @koutoukisydney | @koutouki_sydney

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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.

Group Bookings

Available Friday and Saturday Nights in our Front Room

ORDER FROM SET MENU OPTION ONLY
GROUPS OF 6+ MORE

LIVE MUSIC WEEKLY!

FRIDAY & SATURDAY
FROM 8PM

Live music available for private functions.
Booking information and prices available by request

Delivery & pick up

Koutouki offers pick up orders through our website at
www.georgias-koutouki.com

Delivery available through our delivery partners

Sign up to our newsletter!

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



Banquet

SET MENU 1 65PP

Greek salad, mixed dips and pita bread,
lima beans, spanakopita, haloumi, grilled octopus
Choice of mixed grill or souvlaki platters both with chips
Greek dessert

SET MENU 2 75PP

Greek salad, politiki salata, mixed dips and pita bread,
haloumi, spanakopita, calamari, grilled octopus, prawn skewers
Choice of mixed grill or souvlaki platters with chips
Greek dessert

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

Desserts

GALAKTOBOUREKO 11

Semolina custard in filo pastry with honey syrup

KARIDOPITA (GF) 12

Walnut syrup cake

BAKLAVA 12

Filo pastry with walnuts and syrup

KREMA YIAOURTI PANACOTTA (GF) 11

Greek yoghurt honey and walnuts or sour cherry compote

YPOVRIXIO MASTICHA 6

Spoon of vanilla mastic in ice cold water

GREEK YOGHURT 6

Served with walnuts and honey or glyko kerasi

Meze

GF pita bread available

MIXED DIPS (4) (GF OPT) 26.50

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

TARAMA 14.50

Cod roe dip, served with pita bread

TZATZIKI 14.50

Yoghurt, garlic, cucumber dip, served with pita bread

TIROKAFTERI 14.50

Spicy feta dip, served with pita bread

MELITZANOSALATA 14.50

Eggplant dip, served with pita bread

LIMA BEANS & SAUSAGES (GF, VG, V OPT) 21.50

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

IMAM BALDI (GF, VG, V) 22.50

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

SPANAKOPITA 23.50

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

ZUCCHINI FRITTERS 23.50

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

MUSHROOMS (GF, VG OPT) 22.50

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

HALOUMI (GF) 23.50

Olive oil and lemon. (Serving of 4)

SAGANAKI (GF) 24.50

Kefalograviera cheese, lemon, honey, sesame seeds

GRILLED OCTOPUS (GF) 28.50

Oregano, lemon and olive oil

CALAMARI (GF) 26.50

Fried calamari with salt and pepper

WHITEBAIT (GF) 23.50

Sweet paprika, salt, pepper and garlic aioli

CHICKEN LIVERS (GF) 22.50

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

KOUTOUKI CHIPS (GF, VG/V OPT) 12.50

Tossed with oregano and feta

LAHANODOLMADES (GF) 22.50

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

Ask our staff about our blackboard specials

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

Salads

GREEK SALAD (GF) 24.50

Tomatoes, cucumber, onion feta and olives

POLITIKI SALATA (GF, VG, V) 23.50

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

GREEN SALAD (GF) 24.50

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

Mains

PRAWN SAGANAKI (GF) 36.50

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

CHICKEN SOUVLAKIA 31.50

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

PORK SOUVLAKIA 32.50

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

LAMB SOUVLAKIA 34.50

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

LAMB SHOULDER (GF) 39.50

Slow baked lamb shoulder served with lemon potatoes

PAN FRIED BARRAMUNDI (GF) 36.50

Served with salad

WHOLE GRILLED SNAPPER 38.50

Served with salad

MOUSSAKA (GF) 35.50

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

VEGETARIAN MOUSSAKA (GF, VG) 32.50

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

KOKINISTO (GF) 32.50

Beef in red sauce, tomatoes, herbs with chips

YEMISTA (GF, VG, V) 32.50

Stuffed peppers and tomatoes with rice, herbs and spices