

## ❧. *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](http://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!



## 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

138 Norton St Leichhardt, New South Wales  
[www.georgias-koutouki.com](http://www.georgias-koutouki.com) | 0437 864 493

# 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.



## Banquet

### SET MENU 1 68P

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 78PP

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 12

Semolina custard in filo pastry with honey syrup

### KARIDOPITA (GF) 13

Walnut syrup cake

### BAKLAVA 13

Filo pastry with walnuts and syrup

### KREMA YIAOURTI PANACOTTA (GF) 12

Greek yoghurt honey and walnuts or sour cherry compote

### YPOVRIXIO MASTICHA 6

Spoon of vanilla mastic in ice cold water

### GREEK YOGHURT 10

Served with walnuts and honey or glyko kerasi

## Meze

GF pita bread available

### TRIO OF DIPS (4) (GF OPT) 28.50

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

### TARAMA 18.50

Cod roe dip, served with pita bread

### TZATZIKI 16.80

Yoghurt, garlic, cucumber dip, served with pita bread

### TIROKAFTERI 18.50

Spicy feta dip, served with pita bread

### MELITZANOSALATA 18.50

Eggplant dip, served with pita bread

### LIMA BEANS & SAUSAGES (GF, VG, V OPT) 23.40

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

### IMAM BALDI (GF, VG, V) 24.50

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

### SPANAKOPITA 25.60

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

### ZUCCHINI FRITTERS 25.60

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

### MUSHROOMS (GF, VG OPT) 24.50

Mushrooms with truffle oil, shallots, lemongrass  
and grated kefalograviera

### HALOUMI (GF) 25.60

Olive oil and lemon. (Serving of 4)

### SAGANAKI (GF) 28.70

Kefalograviera cheese, lemon, honey, sesame seeds

### GRILLED OCTOPUS (GF) 31.00

Oregano, lemon and olive oil

### CALAMARI (GF) 29.80

Fried calamari with salt and pepper

### WHITEBAIT (GF) 26.50

Sweet paprika, salt, pepper and garlic aioli

### CHICKEN LIVERS (GF) 25.50

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

### KOUTOUKI CHIPS (GF, VG/V OPT) 16.50

Tossed with oregano and feta

### LAHANODOLMADES (GF) 29.50

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) 39.70

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

### CHICKEN SOUVLAKIA 36.50

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

### PORK SOUVLAKIA 37.50

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

### LAMB SOUVLAKIA 39.50

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

### LAMB SHOULDER (GF) 40.60

Slow baked lamb shoulder served with lemon potatoes

### PAN FRIED BARRAMUNDI (GF) 39.50

Served with salad

### WHOLE GRILLED SNAPPER 40.00

Served with salad

### MOUSSAKA (GF) 39.50

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

### VEGETARIAN MOUSSAKA (GF, VG) 37.50

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

### KOKINISTO (GF) 36.50

Beef in red sauce, tomatoes, herbs with chips

### YEMISTA (GF, VG, V) 34.50

Stuffed peppers and tomatoes with rice, herbs and spices