

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 | 0422 736 072

Group Bookings

Available Every Night in our Front Room or Back Room

ORDER FROM SET MENU OPTION ONLY

GROUPS OF 4+ MORE

LIVE MUSIC WEEKLY!

FRIDAY & SATURDAY

FROM 8PM

Live music available for private functions.

Booking information and prices
available by request

Sign up to our newsletter!

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



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 mixed souvlakia 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 mixed souvlakia both with chips

Greek dessert

Available for groups of 4 or more. Vegetarian options available. Half price for kids under 12. No changes or substitutions. *Conditions apply. Strictly Fri/Sat

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

Sides

CHIPS 8

LEMON POTATOES 10

PITA BREAD 6

GF PITA BREAD 12

BREAD 6

BOILED VEGETABLES 9

V - Vegan | VG - Vegetarian | GF - Gluten Free | OPT - Option
(10% Sunday Surcharge | 15% Public Holidays)

Mezedes

GF pita bread available

MIXED DIPS (A CHOICE OF 3) (GF OPT) 24.00

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

TARAMA (GF) 15.50

Cod roe dip, served with pita bread

TZATZIKI (GF, VG) 14.50

Yoghurt, garlic, cucumber dip, served with pita bread

TIROKAFTERI (GF, VG) 15.50

Spicy feta dip, served with pita bread

MELITZANOSALATA (GF, VG) 15.00

Eggplant dip, served with pita bread

LIMA BEANS & SAUSAGES (GF, VG, V OPT) 21.00

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

IMAM BALDI (GF, VG, V) 22.00

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

SPANAKOPITA (VG) 24.00

Spinach and cheese filo pastry rolls (Serving of 4)

ZUCCHINI FRITTERS (VG) 22.50

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) 24.00

Olive oil and lemon. (Serving of 4)

SAGANAKI (GF) 25.00

Kefalograviera cheese, lemon, honey, sesame seeds

GRILLED OCTOPUS (GF) 28.00

Oregano, lemon and olive oil

CALAMARI (GF) 28.00

Fried calamari with salt and pepper

WHITEBAIT (GF) 18.50

Sweet paprika, salt, pepper and garlic aioli

CHICKEN LIVERS (GF) 25.50

Fried chicken livers, garlic, sage, green olives and lemon juice served with bread

CHIPS (GF, VG/V OPT) 12.00

Tossed with oregano and feta

LAHANODOLMADES (GF) 25.00

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

Ask our staff about our blackboard specials

Salads

GREEK SALAD (GF, VG) 22.00

Tomatoes, cucumber, onion, feta cheese, olives and green peppers

POLITIKI SALATA (GF, VG, V) 23.50

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

HORTA (GF, V, VG) 14.00

Traditional Greek boiled greens with olive oil and lemon

BOILED VEGETABLES (VRASTA) (GF, V, VG) 18.00

Seasonal vegetables

Mains

PRAWN SAGANAKI (GF) 35.00

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

CHICKEN SOUVLAKIA 34.50

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

PORK SOUVLAKIA 34.50

Served with pita bread, tzatziki, chips and salad

LAMB SOUVLAKIA 37.50

Served with pita bread, tzatziki, chips and salad

LAMB SHOULDER (GF) 40.60

Slow baked grass fed, grass finished lamb shoulder served with lemon potatoes

PAN FRIED BARRAMUNDI (GF) 36.50

Served with salad and chips

WHOLE GRILLED SNAPPER (GF) 39.50

Served with salad or horta (OPT)

MOUSSAKA (GF) 34.50

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

VEGETARIAN MOUSSAKA (GF, VG) 32.50

Potato, eggplant, koutouki tomato sauce topped with béchamel sauce. Served with a side salad

KOKINISTO (GF) 34.50

Slow cooked beef in red wine sauce, mushrooms, herbs and chips

YEMISTA (GF, VG, V) 29.50

Stuffed seasonal vegetables with rice, herbs, spices and feta cheese (OPT)