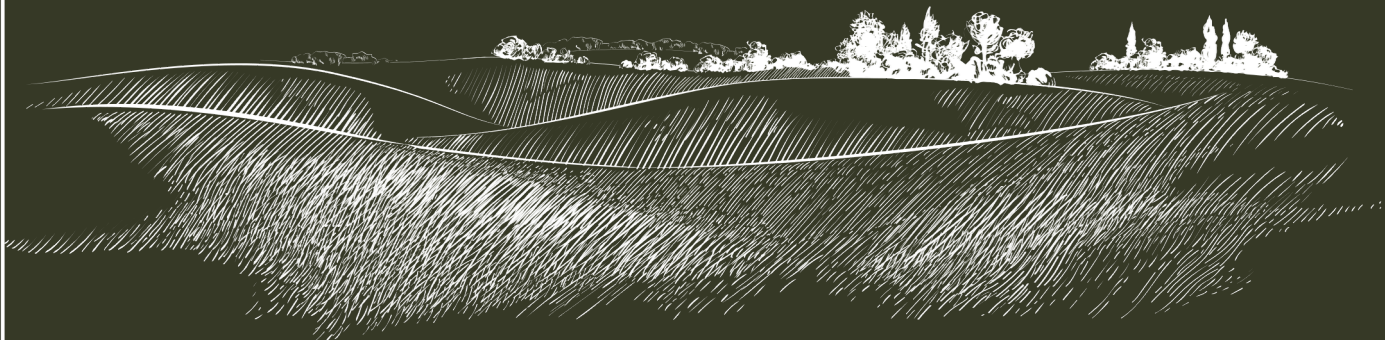


Liváđi

Botany Golf Club ●

Menu



E: Livadi.botanygolfclub@gmail.com | Ph: 02 9666 4892

1436 Botany Road, Banksmeadow, NSW, 2019

ENTREES

GARLIC BREAD (2 pcs)	5
CHEESY GARLIC BREAD (2 pcs)	6
PITA BREAD	6
CHIPS	8
BBQ CHORIZO & PITA	19
GRILLED HALOUMI & PITA	17
TIROPITAKIA	16
TRIO DIPS	17
TARAMOSALATA & PITA	9
TZATZIKI & PITA	9
HOMUS & PITA	9
FRESH PRAWNS & COCKTAIL SAUCE	25

SALADS

GREEK SALAD	19
CAESAR SALAD	19
ADD:	
GRILLED CHICKEN BREAST	9
SMOKED SALMON	9

OYSTERS

	½ DOZ.	DOZ
NATURAL	27	39
MORNAY	29	41
KILPATRICK	29	41
MEDLEY	31	43

PASTA

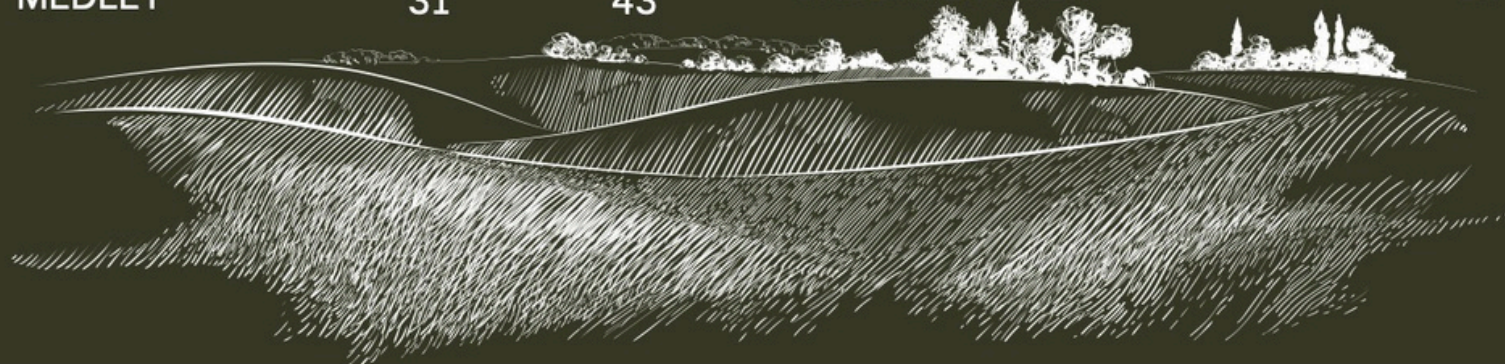
SPAGHETTI BOLOGNESE	21
PENNE BOSCAIOLA	21
Creamy bacon & mushroom sauce	
PENNE MATRICIANA	21
Bacon & mushroom salsa with mild chilli	
SPAGHETTI MARINARA	38
salmon, calamari & prawns	
LOBSTER PASTA	HALF WHOLE
Creamy Neapolitan Sauce	40 60

BURGERS

CLUB BEEF BURGER	19
Cheese, bacon, beetroot, onion & bbq sauce	
GRILLED STEAK BURGER	22
PERI PERI CHICKEN BURGER	19
SCHNITZEL BURGER	19
FISH FILLET BURGER	19

KIDS CORNER

SPAGHETTI BOLOGNESE	12
BATTERED FISH & CHIPS	12
CHICKEN SCHNITZEL & CHIPS	12
CHICKEN NUGGETS & CHIPS	12
CALAMARI RINGS & CHIPS	12
CHEESE BURGER	16



SEAFOOD

SERVED WITH CHIPS & SALAD

LOBSTER (Mornay or Thermidor)	
HALF \$42 WHOLE \$61	
GRILLED BARRAMUNDI FILLET	38
GRILLED SALMON FILLET	38
GRILLED JOHN DORY FILLET	38
GRILLED WHOLE SNAPPER	39
GRILLED WHOLE LEMON SOLE	36
BEER BATTERED FISH	24
BBQ KING PRAWNS	39
GRILLED PRAWNS	38
Topped w/ Creamy garlic sauce served w/ rice & salad	
PRAWN CUTLETS	33
MEDITERRANEAN BBQ OCTOPUS	38
KALYMNOS BASKET	39
Grilled Octopus, Prawns & Calamari Rings	
LIVADI FISHERMAN'S BASKET	36
Beer battered fish cocktails, Prawn cutlets, Calamari rings	
SALT & LEMON PEPPER CALAMARI	30
CRUMBED CALAMARI	28

HOT & COLD SEAFOOD PLATTER

\$49 PER PERSON

MINIMUM ORDER: 2 PEOPLE (\$98 TOTAL)

NATURAL OYSTERS, FRESH COOKED
PRAWNS, SMOKED SALMON, BBQ
OCTOPUS, GRILLED PRAWNS,
CRUMBED & SALT AND LEMON
PEPPER CALAMARI RINGS, BEER
BATTERED FISH COCKTAILS, CHIPS &
SALAD

MEAT

SERVED WITH CHIPS & SALAD

SURF & TURF	45
Eye Fillet, King Prawns, Creamy garlic sauce	
EYE FILLET (Diane or Peppato)	39
RUMP STEAK	25
Add: Gravy Mushroom Pepper Diane	
SLOW ROASTED LAMB SHOULDER	39
Served vegetables & potato	
CHICKEN FILLET PESCARA	38
Topped w/ prawns & creamy garlic sauce	
KYPRO CHICKEN FILLET	37
Topped w/ Grilled haloumi & creamy lemon sauce	
MOUSSAKA	25
Layers of eggplant, zucchini, potato & beef salsa w/ Mornay	
SOUVLAKIA TRIO	33
Lamb, Pork & Chicken skewers served w/ pita bread, tzatziki, chips & salad	
LAMB SOUVLAKIA	26
PORK SOUVLAKIA	25
CHICKEN SOUVLAKIA	24
CHICKEN SCHNITZEL	24
CHICKEN PARMIGIANA	25
SCHNITZEL BOSCAIOLA	25
SCHNITZEL MATRICIANA	25

TAVERNA

**\$49 PER PERSON
MINIMUM 4 PERSON**

BREAD & PITA
TARAMA & TZATZIKI DIPS
GREEK SALAD
TIROPITAKIA, HALOUMI, DOLMADES
MINI CHICKEN SOUVLAKIA
MINI LAMB SOUVLAKIA
BBQ CHORIZO
BEER BATTERED FISH COCKTAILS
CALAMARI RINGS
POTATO CHIPS

DESSERT & COFFEE

TIRAMISU 11

Coffee, mascarpone cheese, brandy, cocoa

BLACK FOREST CAKE 11

Chocolate & Cherries

COOKIES & CREAM CHEESECAKE 11

MANGO CHEESECAKE 11

SUMMERTIME CHEESECAKE 11

Vanilla, passion fruit, edible flowers

HONEY MACADAMIA CHEESECAKE 13

Macadamia nuts & honeycomb

TRIPLE CHOCOLATE SIN 13

CREME BRULEE 11

ADD : VANILLA ICE CREAM \$2/SCOOP

GALAKTOBOUREKO 15

Greek custard in filo pastry w/ scoop of vanilla ice cream

BAKLAVA 15

Filo pastry, nuts & sweet syrup w/ scoop of vanilla ice cream

TEAS 4

ESPRESSO 4

LONG BLACK 4

FLATWHITE 5

CAPPUCCINO 5

LATTE 5

CHAI LATTE 6

AFFOGATO 8

+ \$1

- **LARGE**
- **ALMOND**
- **SOY**
- **OAT**

1 SCOOP \$6

2 SCOOPS \$10

- BELGIAN CHOCOLATE
- BON BON ROCHER
- SALTED CARAMEL
- MANGO SORBET
- LEMON SORBET
- GAYTIME
- BUBBGLEGUM
- VANILLA

SMOOTHIES \$10

CHOCOLATE | STRAWBERRY | CARAMEL

