PIE, PASTY & SAUSAGE ROLL SELECTION.

“Taste the difference”

Enquires & Orders Ph 08 8234 5711
Visit our web site at www.vilis.com

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BEEF PIE
Our no.1 seller using 100% minced beef and our unique rich gravy & flaky pastry.

CURRY BEEF PIE
Tender lean beef and tasty dry spices, including cumin, coriander, chilli, fenugreek, turmeric, fennel, garlic and ginger. Not too hot.

CHUNKY BEEF & MUSHROOM
Chunky steak, fresh Swiss brown mushrooms & sautéed onion.

BEEF, CHEESE & BACON PIE
A delicious beef pie with a generous serve of diced bacon and melted cheese.

STEAK & GREEN PEPPERCORN PIE
Chunky steak pieces in delicious real green peppercorn gravy. A very aromatic filling incased in golden flaky pastry topped with ground peppercorns.

POTATO PIE (COTTAGE PIE)
Filled with premium minced beef, this pie is topped with whipped, buttery mash potato and melted cheese.

BEEF RENDANG PIE
Tender chunks of steak cooked with coconut milk, chilli, cardamom, coriander seeds, cumin and lemongrass.

HOT CHILLI BEEF PIE
Lean minced beef combined with onion, chilli and tomato in rich gravy. A perfect balance of flavours.

GOULASH PIE
A genuine Hungarian recipe containing chunky steak, onion, potato and red capsicum. Traditionally cooked with paprika powder, but not spicy.

CHUNKY BEEF PIE
Chunks of top quality beef in rich beef gravy with a hint of pepper, encased in Vili’s famous golden, flaky pastry.
SATAY CHICKEN PIE
A delicious chicken satay recipe with tender chunky chicken and a mild Asian peanut satay flavour.

DROVER PIE
Big 200g premium pie with a chunky steak and onion filling. Great tasting rich gravy, vitamin enriched and made with golden, flaky wholemeal pastry.

GOURMET CHICKEN PIE
Premium thigh fillet, spiced to perfection with fresh vegetables & braised in coconut cream.

THAI GREEN CURRY CHICKEN PIE
Tender chicken thigh in a spicy coconut Thai curry with fresh basil and kaffir lime leaf.

CURRY CHICKEN PIE
A warm chicken and vegetable curry. Made with cumin, coriander, chilli, fenugreek, turmeric, fennel, garlic and ginger.

LAMB, MINT & ROSEMARY PIE
Tender chunks of lamb in rich gravy with potato, peas and traditional flavours of rosemary and mint.

SATAY CHICKEN PIE
A delicious chicken satay recipe with tender chunky chicken and a mild Asian peanut satay flavour.

ROAST VEGETABLE PIE
A blend of oven roasted vegetables presented in flaky pastry and topped with a delicious macadamia crumble.

PASTY
This Vili’s classic is brim-full potato, trombone, onion, carrot, turnip and swedes. With premium minced beef and spiced to perfection.

VEGETARIAN PASTY
Full of delicious flavour from six different vegetables and the perfect balance of spice. All wrapped up in Vili’s famous flaky pastry.

CORNISH PASTY
Filled with seven fresh vegetables, delicious minced beef and spiced with salt and pepper. The Cornish pasty never tasted this good. Sure to satisfy the biggest appetite.

“Taste the difference”
QUICHE RANGE
Full to the brim with delicious quiche filling, made from real egg and fresh cream. All wrapped up in Vili’s famous flaky pastry.

SAUSAGE ROLL
A unique blend of beef sausage meat, herbs and spices. All wrapped up in Vili’s famous flaky pastry.

SPINACH & RICOTTA ROLL
The vegetarian classic wrapped in Vili’s famous flaky pastry filled with garden fresh spinach, roasted pine nuts all brought together with layers of creamy ricotta cheese.

CHICKEN SAUSAGE ROLL
Premium chicken mince wrapped in Vili’s flaky pastry.

CHILLI VILI DOG
A hand-wrapped chilli kransky sausage with a cracked pepper top. The kranskys are made especially for Vili’s by Wintulichs in the Barossa Valley.

CHEESE VILI DOG
A hand-wrapped, smoky cheese kransky sausage with a sesame seed top. The kranskys are made especially for Vili’s by Wintulichs in the Barossa Valley.

CHICKEN VILI DOG
A hand-wrapped chicken kransky sausage with a steamed pastry top. The kranskys are made especially for Vili’s by Wintulichs in the Barossa Valley.

LARGE SAUSAGE ROLL
A unique blend of beef sausage meat, herbs and spices. All wrapped up in Vili’s famous flaky pastry.

SAUSAGE ROLL
A unique blend of beef sausage meat, herbs and spices. All wrapped up in Vili’s famous flaky pastry.

BACON & CHEESE SAUSAGE ROLL
Quality bacon and tasty cheese are blended with our delicious sausage mixture and all wrapped up in Vili’s flaky pastry.

LITE PIES & PASTIES
Containing delicious quality beef and fresh veggies, but with only half the pepper of our standard products. For people who like their food to be “Lite on Spice.”

When the Milisits family escaped the Hungarian revolution in 1956 and set out for Adelaide, South Australia, they had no idea their son Vilmos, or Vili as he came to be known, would revolutionise the Australian meat pie. At just 14 years of age Vili left school and took an apprenticeship with a baker ultimately leading him to become, amongst other things, a pastry cook. Vili started a baking revolution with words like “A meat pie should only contain meat”. And not just any meat, but high quality lean beef – not soy bean substitute and artificial ingredients. “It must be fresh” became another Vili philosophy, so he used real onions and rich beef gravy.

The revolution continued and Vili perfected his now legendary flaky pastry – much lighter than normal pie casings, but strong enough to hold the meat filling without spilling. Enter the now famous Vili’s pasty. Each one is hand-folded and checkers full of fresh vegetables specially grown for Vili who believes, “There is no substitute for freshness”.

A Young Man In A Hurry
At just 18 years of age Vili took over a tiny bakery business and started to put his philosophy into practice with hours upon hours of work, experimentation and passion. Originally sold under the name of Homemade, Vili eventually decided to put his name on every product he lovingly baked, ensuring fans they were indeed getting a genuine Vili’s product.

When We Say Handmade, We Mean Handmade.
Every Vili’s pie, pastry or sausage roll is handmade. Vegetables are peeled by hand, spices are added by hand and anything that doesn’t match Vili’s exacting standards is rejected by hand. As Vili says, “Machines can’t taste”.

No Added Preservatives.
Vili’s pies, pasties and sausage rolls don’t contain added preservatives. And Vili instructs all shop owners who sell his products to store them below 5°C (37°F) before heating. Just another example of Vili’s pride in his products.

Taste the Difference
Vili Milisits

Full To The Brim.
Whereas other product’s fillings seem to shrink away from the pastry, Vili’s products are filled to the brim with tasty ingredients. Furthermore, you can be sure all Vili’s products retain their moist, plump filling.

Lower In Fat, Higher In Taste.
Vili’s pies contain around half the fat of your average meat pie because he only uses quality lean meat. Vili’s meat pies are not only lower in fat, they’re higher in real meat flavour and lower in salt than his competitors.

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