

ΚΑΛΩΣ 'ΗΡΘΑΤΕ | Welcome

Chef Ntinios Fotinakis brings a fresh take on nostalgic Greek dishes, blending the warmth of Yiayia's kitchen with a modern touch. Familiar flavours are reimagined with a refined twist, creating a dining experience that's both comforting and unforgettable.

SHARED BANQUET MENUS

CLASSIC 80PP

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

TARTARE 'GIOUVARLAKIA' | Tuna, olives, rice paper, lime leaf (gf)

ARNAKI | Lamb shoulder, chimichurri, lemon (gf,df)

PATATES | Fried potatoes, thyme oil (ve,gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PAGOTO | Greek yoghurt sorbet, honey crumble

PREMIUM 95PP

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

TARTARE 'GIOUVARLAKIA' | Tuna, olives, rice paper, lime leaf (gf)

ARNAKI | Lamb shoulder, chimichurri, lemon (gf,df)

WORDFISH | Roasted peppers, avgolemono (gf)

PATATES | Fried potatoes, thyme oil (ve,gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PORTOKALOPITA | Orange filo cake, yoghurt sorbet, honey

AKTI 115PP

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

BLUE EYE CRUDO | Passionfruit, cucumber, onion (gf,df)

MOUSSAKA CROQUETTE | Eggplant, beef, bechamel (n)

GARIDES | Grilled king prawns, gremolata, lemon (gf,df)

ARNAKI | Lamb shoulder, chimichurri, lemon (gf,df)

WORDFISH | Roasted peppers, avgolemono (gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PATATES | Fried potatoes, thyme oil (ve,gf)

PORTOKALOPITA | Orange filo cake, yoghurt sorbet, honey

SNACKS

OYSTERS 'East 33' Sydney Rock, ouzo mignonette (gf,df)	8ea
KALAMATA OLIVES (ve,gf)	10
HANDMADE PITA BREAD (v)	10
FAVA Split pea, EVOO (ve,gf)	12
TZATZIKI Yoghurt, cucumber, dill (v,gf)	12
MELITZANOSALATA Smoked eggplant, garlic (v,gf)	14
TARAMASALATA Yuzu (df)	14
MOUSSAKA CROQUETTE Eggplant, beef, bechamel (n)	12ea

MEZEDES

BLUE EYE CRUDO Passionfruit, cucumber, onion (gf,df)	32
TARTARE 'GIOUVARLAKIA' Tuna, olives, rice paper, lime leaf (gf)	36
LAHANODOLMADES Pork, rice, spinach, feta (gf)	28
SAGANAKI Kefalograviera, smoked lemon, oregano (v)	27
KEFTEDES Beef meatballs, tomato, yoghurt, lemon (5)	28
PRASOPITA Leek, zucchini, mizithra, dill (v)	28
HTAPODI Fremantle octopus, fava cream, onion, capers (gf,df)	38
GARIDES Grilled split king prawns, gremolata, lemon (3) (gf,df)	36
GEMISTA Stuffed tomatoes, feta, rice, herbs (v,gf)	22

LARGE PLATES

KALAMAKI Pork belly skewer, yoghurt, pita	38
ARNAKI Lamb shoulder, chimichurri, lemon (gf,df)	H 65 / W 115
WORDFISH Roasted peppers, avgolemono (gf)	48
GIOUVETSI Braised beef cheek, tomato, kritharaki, sheeps milk cheese	42
MAKARONIA KARAVIDES Moreton Bay bug, linguine, tomato, EVOO	48
PIATO IMERAS Ask for today's dish	mp

SALATES & VEGETABLES

HORIATIKI Tomato, cucumber, onion, olives, feta (v,gf)	22
MELITZANA Eggplant, white beans, capsicum, spinach (ve,gf)	20
PATATES Fried potatoes, thyme oil (ve,gf)	16
HORTA Market greens, lemon oil (ve,gf)	16

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts

A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.

DESSERTS

GALAKTOBOUREKO Filo, cream, honey	28
CHOCOLATE TRILOGY Trio mousse, popping candy	18
PORTOKALOPITA Orange filo cake, yoghurt sorbet, honey	18
TYRIA Selection of Greek cheese served with condiments	42

Barrel Aged Feta - Hard - Sheep Milk - Achaia, Greece

Manouri - Soft - Sheep Milk - Macedonia, Greece

Kasseri - Semi hard - Sheep & Goat - Thessalia, Greece

WINE

	75ml
2023 Samos 'Phyllas', Muscat	12

DIGESTIF

	30ml
Skinos Mastiha	14
Metaxa 5YO	12
Metaxa 7YO	14

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