

## **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)

BAKLAVA | Pistachio, honey

#### **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

KINGFISH CRUDO | Tomato water, finger lime (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

|                                                                   |    |
|-------------------------------------------------------------------|----|
| KINGFISH CRUDO   Tomato water, finger lime (gf,df)                | 34 |
| TARTARE 'GIOUVARLAKIA'   Tuna, olives, rice paper, lime leaf (gf) | 36 |
| LAHANODOLMADES   Pork, rice, pork broth (gf,df)                   | 28 |
| SAGANAKI   Kefalograviera, smoked lemon, oregano (v)              | 27 |
| KEFTEDES   Beef meatballs, tomato, yoghurt, lemon (5)             | 28 |
| PRASOPITA   Leek, zucchini, mizithra, dill (v)                    | 28 |
| HTAPODI   Black garlic, roasted eggplant, pickled chilli (gf)     | 38 |
| GARIDES   Grilled split king prawns, gremolata, lemon (3) (gf,df) | 36 |
| GEMISTA   Tomato, rice, kalamata olives, feta (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 | 44           |
| 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 |
| LAHANO   Pickled savoy cabbage, preserved lemon, caperberries (gf,df) | 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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