

nostimo

RESTAURANT • BAR

NOSTIMO BANQUET / \$65 Per Person

Designed to be enjoyed by the whole table & large parties exceeding 10 guests. Minimum 4 guests.

1st Course

MIXED DIPS & PITA BREAD agf

Tarama 90% whipped cod roe with lemon juice
Tzatziki Hung yoghurt, garlic, cucumber, carrot
Tyrokafteri Feta, ricotta, roasted red pepper, chilli

HORIATIKI SALAD

Tomato, cucumber, capsicum, Spanish onion, radish, kalamata olives, barrel aged feta, extra virgin olive oil, mountain oregano

SAGANAKI v/gf

Metsovone sheeps milk Graviera cheese, cooked on grill, finished in oven, fresh thyme, oregano, honey peppered figs and walnuts

FRIED SOUTHERN CALAMARI gf/df

Lightly dusted in rice flour, ouzo mayonnaise

2nd Course

LAMB SKARAS gf/adf

Sovereign Hill lamb, braised for 3 hours, finished on the grill for a smokey finish, herbed yoghurt, wilted leek and spinach

CHICKEN SOUVLAKI gf/df

Chicken breast fillet, skordalia

PATATES STO FOURNO vg/gf

Slow roasted potatoes with lemon, olive oil, garlic and mountain oregano

Dessert

CARAMEL BAKLAVA ICE CREAM gf

Layers of vanilla bean ice cream, caramel fudge, baklava nuts