

# nostimo

## RESTAURANT • BAR

### NOSTIMO BANQUET / \$60 Per Person

Designed to be enjoyed by the whole table and large parties exceeding 10 guests. Minimum 2 guests.

#### To Start

MIXED DIPS & PITA BREAD agf

Tarama 90% whipped cod roe with lemon juice and garlic

Tzatziki Hung yoghurt, garlic, cucumber, carrot

Tyrokafteri Feta, ricotta, roasted red pepper, chilli

SAGANAKI v/gf

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

PORK BELLY BAKLAVA

Layers of roasted pork belly, filo pastry, date and pistachio, pork crackling. Date, mustard and mastiha sauce

FRIED SOUTHERN CALAMARI gf/df

Lightly dusted in rice flour, ouzo mayonnaise

#### To Follow

LAMB SKARAS gf/adf

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

PATATES STO FOURNO vg/gf

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

HORIATIKI SALAD avg/v/gf

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

#### Dessert

Loukoumathes

Greek doughnuts with honey syrup and crushed walnuts.

Enjoy your meal

*Καλή όρεξη*