

nostimo

RESTAURANT • BAR

nostimo (νόστιμο)

adjective

Delicious • Tasty • Gorgeous • Superb • Wonderful
Terrific • Delightful

KALOKAIRI / Summer

Welcome to Nostimo. I have designed this menu to take you on a journey of the flavours and traditions of the Hellenes through the ages. The Hellenic cuisine spans back as one of the oldest of all civilizations since 1000 BC. Some will be traditional and some will be contemporary and ideas that have travelled through time. In all that time Hellenes and friends of Philhellenes have been eating one way...SHARING. Sharing their table and homes, their food, their stories and their love of togetherness. The menu is best enjoyed as a share experience. We encourage our guests to eat in this manner and we would be most honoured to assist and guide you on a journey of historical, cultural and regional flavours that make our experience unique to others. Feel free to ask your hosts to custom design the menu to give you the best possible tasting experience.

I would like to introduce to you our Head Chef Adam Carpenter who has been with The Greek Club for over 10 years. We have worked together in presenting this Summer menu to reflect the season and availability of the best and freshest local produce. Chef Adam has worked closely with suppliers who embrace responsible and ethical philosophies to bring to you the best that Queensland and the rest of Australia has to offer that best reflects our selection of dishes this summer.

Prime Cut Meats presents:

Borrowdale Free Range Pork
Sovereign Hill Lamb

The Fish Factory presents:

Mooloolaba Prawns
Chris Bolton Fishing
Fins Fresh Fish
Wallis Lake Oysters
Merimbula Sydney Rock Oysters

Pandelyssi Haloumi

– Holland Park

Golden Top Bakery

- David Tsirekas - Chef In Residence

WINE FLIGHTS

SHORT HAUL (3 x 75ml pours)

Kir Yianni Paranga White, Malagouzia Roditis, Amyndeon
Akres Rose, Moschofilero Agiorgitiko, Peloponnese
Axia by Alpha Estate, Xinomavro Shyrah, Florina

18

LONG HAUL (5 x 75ml pours)

Skouras prestige white, Moschofilero Alepou, Mantinea
Kir Yianni Paranga white, Malagouzia Roditis, Amyndeon
Katogi averof rose, Xinomavro, Metsovo
Geometria Lafazanis, Agiorgitiko, Nemea
Axia by Alpha Estate, Xinomavro Shyrah, Florina

32

NOSTIMO BANQUET / \$60 Per Person

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

HORIATIKI SALAD avg/v/gf

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

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

Dessert

CARAMEL BAKLAVA ICE CREAM gf

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

YIA TIN OREXI SAS / For Your Appetite

DIPS & PITA - SINGLE OR MIXED agf	14
Tarama 90% whipped cod roe with lemon juice and garlic	
Tzatziki Hung yoghurt, garlic, cucumber, carrot	
Tyrokafteri Feta, ricotta, roasted red pepper, chilli	
OLIVES 3 WAYS agf/adf	13
Kalamata olive tapenade, green olive butter, marinated Greek olives, toasted pita bread	
FRESHLY SHUCKED OYSTERS (minimum 3)	5 ea
Shucked to order. Check with waiters with today's designation of origin.	
Natural	
Balsamic and Citrus	
Ouzo Granita and Chilli	
RECOMMENDED WINE: Kir Yianni Paranga Sparkling NV, Chardonnay-Xinomavro-Moscato, Amyndeon	11
CLASSIC SAGANAKI v/gf	16
Metsovone sheeps milk Graviera cheese, cooked on grill, finished in oven, fresh thyme, oregano, lemon wedge	
+ Honey peppered figs and walnuts	19
FRIED HALOUMI CHIPS v/gf	18
Locally sourced Pandelyssi Haloumi, honey truffle dressing, mixed sesame seeds	
YIAYIA'S CHIPS vg/gf	10
Hand cut chips, mountain oregano, sea salt	
+ Feta v/gf	2
+ Egg v/gf	2
APO TA HORAFIA / From The Fields	
HORTA vg/gf	8
Wilted Chinese broccoli, chicory, endives, dill, Extra Virgin Olive Oil, lemon juice	
PATATES STO FOURNO vg/gf	8
Slow roasted potatoes with lemon, olive oil, garlic and mountain oregano	
BRAISED LEEKS vg/gf/df	8
Seasoned leek stems topped with prunes, a drizzle of olive oil, garnished with lemon balm	
ZUCCHINI & EGGPLANT CRISPS vg/gf	17
Florina pepper dipping sauce	
VINE DOLMATHES avg/v/gf	16
Mixed vegetable, jasmine rice, mixed herb and spice filling, vine leaves. Made by our resident Aunties.	
Egg lemon sauce	
HORIATIKI SALAD avg/v/gf	15
Tomato, cucumber, capsicum, Spanish onion, radish, kalamata olives, barrel aged feta, extra virgin olive oil, mountain oregano	
POLITKI SALATA avg/v/gf	14
Mixed cabbages, carrot, currants, mint, apple, toasted almonds, toasted spiced corn, kasseri, mustard mayonnaise	

WATERMELON SALAD avg/v/gf	14
Watermelon, manouri, macadamia	
PEINIRLI v	18
Greek style boat shaped pizza from Constantinople. Spinach, feta, ricotta	
MUSHROOM TRUFFLE FILO PIE vg/df	26
Wild mushrooms, filo pastry, red and yellow capsicum pepperade	
RECOMMENDED WINE: Akres Rose Skouras 2018, Agiorgitiko-Moscofilero, Argos	10
APO TON PSARA / From The Fisherman	
BBQ OCTOPUS gf/df	25
Locally sourced fresh octopus, chilled spicy and sweet red pepper sauce, hot garlic vinaigrette marinade	
FRIED SOUTHERN CALAMARI gf/df	18
Lightly dusted in rice flour, ouzo mayonnaise	
PAN FRIED SARDINES df	24
WA sardine fillets, coated in a panko and herb crust, Greek style tartare	
PRAWN SAGANAKI gf	26
Mooloolaba prawns pan-fried in a rich Greek red sauce topped with a dodoni feta mousse	
PAN ROASTED FISH FILLET OF THE DAY gf/adf	Market Price
Olive buttered fish served with summer salad of kale, cos lettuce, rocket, broad beans, asparagus and dill, coated in a sweet mustard vinaigrette	
RECOMMENDED WINE: Kir Yianni Paranga White 2017, Roditis-Malagouzia, Amyndeon	11
WHOLE FISH OF THE DAY gf/df	Market Price
Chris Bolton line caught, deboned BBQ whole fish, wild green walnut pesto	
APO TON VOSKO KAI TON KINIGO / From The Shepherd & Hunter	
DUCK MANTI	26
Manti is a Northern Greek style dumpling which originated from the Mongolians and made its way to Greece via the Ottomans.	
Confit duck filling, Davidson plum and blueberry sauce, roasted garlic, duck crackling	
RECOMMENDED WINE: Katogi Averof Rose 2017, Xinomavro, Metsovo	12
CHICKEN SOUVLAKI gf/df	17
Chicken breast fillet, skordalia, grilled Florina peppers	
LOUKANIKO SPETSOFAI gf/df	22
Makedoniko pork, leek and wine sausage, mixed sliced capsicum, coriander and tomato relish	
PORK BELLY BAKLAVA	26
Layers of roasted pork belly, filo pastry, date and pistachio, pork crackling. Date, mustard and mastiha sauce	
TSELEMENTES MOUSAKA 1910	30
The original recipe translated for our modern times.	
Layers of potato, eggplant, slow braised lamb shoulder in orange and cinnamon, bechamel	

BBQ PORK NECK gf/df		28
Lightly spiced pork served with char-grilled seasonal stone fruits, topped with an orange glaze		
LAMB SKARAS gf/adf		35
Sovereign Hill lamb, braised for 8 hours, finished on the grill for smoky finish, herbed yoghurt, wilted leek and spinach		
RECOMMENDED WINE: Alpha Estate Axia 2016, Syrah-Xinomavro, Florina		12
CHICKEN OREGANO gf		28
Pan fried chicken breast fillet, white wine, lemon juice, oregano, cream sauce, steamed broccolini		
YIA GLYKIES YEFSEIS / For Your Sweet Desires		
STRAWBERRY OUZO SORBET vg/gf/df		14
Homemade ouzo sorbet with a mixed berry salad accompanied by vanilla fairy floss		
RECOMMENDED ACCOMPANIMENT: Pallini Limoncello, Italy		7
LEMNOS CITRUS TART		15
Slow-cooked lemon curd crusted tart, complemented with a fresh cinnamon cream		
RECOMMENDED ACCOMPANIMENT: Skinos Mastiha of Chios on the rocks		7.5
COCONUT CINNAMON RICE PUDDING gf		14
Macerated mixed berries with mint		
RECOMMENDED ACCOMPANIMENT: Karellas Mavrodaphne of Patra		7
MANGO BOUGATSA		15
Semolina custard with fresh mango, wrapped in filo, baked, mango puree		
RECOMMENDED ACCOMPANIMENT: Flor de Sevilla orange Tanqueray and tonic		9.5
CARAMEL BAKLAVA ICE CREAM gf		15
Layers of vanilla bean ice cream, caramel fudge, baklava nuts		
RECOMMENDED ACCOMPANIMENT: Samos Vin Doux, Moscato		6

GF gluten free / AGF available gluten free / DF dairy free / V vegetarian / VG vegan

Dessert Wines

			G	B
Samos Vin Doux 375ml 2016	Moscato	Samos, Greece	6	27
Mavrodaphne Karellas 750ml	Mavrodaphne	Patra, Greece	7	30
Josef Chromay Botrytis 375ml 2016	Botrytis, Riesling	Relbia, TAS		56
Omega, Gewurz Malagouzia 500ml	Gewurtraminer	Florina		105
Vinsanto 2004 Domaine Sigalas 500ml	Vinsanto	Santorini		148

Fortified

				60ml
Commandaria St Nikolas	Tawny	Cyprus		7
Commandaria St John	Tawny	Cyprus		10
Galway Pipe	Tawny	Australia		8
Valdespino, P. Ximenez, El Candado	Black Cherry	Jerez, Spain		9
Seppeltsfield DP63 Grand Muscat	Muscat	Barossa, SA		11
Penfold Grandfather	Tawny	Barossa, SA		21