

nostimo

RESTAURANT • BAR

nostimo (νόστιμο)

adjective

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

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.

- David Tsirekas - Chef In Residence

ST GEORGE LUNCH FEAST / \$25 Per Person

Designed to be enjoyed by the whole table. Minimum 4 guests.

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

POLITKI SALATA avg/v/gf

Mixed cabbages, carrot, currants, mint, apple, toasted almonds, toasted spiced corn, kasseri, mustard mayonnaise

ZUCCHINI & EGGPLANT CRISPS vg/gf

Florina pepper dipping sauce

LAMB SKARAS gf/adf

Sovereign Hill lamb, braised for 8 hours, finished on the grill for smoky finish, herbed yoghurt, wilted leek and spinach

ADD ON + \$5PP

SEAFOOD PLATE df

Calamari, Greek tartare, octopus, kataifi prawns

SHARES

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	
MEZE PLATE agf	22
Mixed dips, haloumi, dolmathes, olives	
ZUCCHINI & EGGPLANT CRISPS vg/gf	17
Florina pepper dipping sauce	
FRIED HALOUMI CHIPS v/gf	18
Locally sourced Pandelyssi Haloumi, honey truffle dressing, mixed sesame seeds	
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	
PEINIRLI v	18
Greek style boat shaped pizza from Constantinople. Spinach, feta, ricotta	
SEAFOOD PLATE df	25
Calamari, Greek tartare, octopus, kataifi prawns	

MAINS

HALOUMI BURGER	18
Grilled haloumi, cos lettuce, tomato, olive tapenade, red capsicum sauce. Served with side of chips	
CALAMARI PITA agf	17
Lettuce, tartare, Spanish onion, pickle, dill, lemon juice, served with side of chips	
LAMB BURGER	18
Milk bun, pulled lamb, slaw, tzatziki, mustard mayonnaise, pickle	
FILO PIE OF THE WEEK tba by waiter	18
Please check with your waiter for today's variation. Served with mixed green salad	
GRILLED FISH OF THE DAY gf/df	22
With Greek style tartare	
CHICKEN SOUVLAKI gf/df	17
Chicken breast fillet, skordalia, grilled Florina peppers	
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	
BBQ BLACK ONYX RUMP gf/df	22
With chips, mixed green salad, Kalamata olive butter	

SIDES

HORIATIKO 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	
MIXED GREEN SALAD gf/v/df	12
Radicchio, mixed fresh herbs, cos lettuce, baby spinach, olive oil, honey balsamic dressing, candied walnuts	
YIAYIA'S CHIPS vg/gf	10
Hand cut chips, mountain oregano, sea salt	
+ Feta v/gf	2
+ Egg v/gf	2

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

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