

nostimo

RESTAURANT • BAR

SPRING LUNCH MENU | AVAILABLE MONDAY - FRIDAY

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 PP

Designed to be enjoyed by the whole table (Minimum 4 guests)

Mixed dips & pita bread:

Tarama White roe caviar, Tzatziki Yoghurt, garlic, cucumber, carrot, Tyrokafteri Feta, ricotta, red peppers

Horiatiki:

Tomato, cucumber, Spanish onion, Kalamata olives, red capsicum, radish, oregano, extra virgin olive oil, apple cider vinegar and feta

Politiki Salata:

Savoy purple Chinese cabbage, carrot, green apple, graviera, dried currants, spicy roasted corn, toasted almonds, mustard mayonnaise, mixed fresh herbs

Zucchini & Eggplant Crisps:

Served with florina pepper dipping sauce

Lamb Skaras:

Lamb forequarter pieces cooked on charcoal grill, wilted spinach, herb yoghurt

ADD ON + \$5PP

Seafood Plate:

Calamari, Greek tartare, octopus, kataifi prawns

Shares

Dip & Pita Tarama White roe caviar Tzatziki Yoghurt, garlic, cucumber, carrot Tyrokafteri Feta, ricotta, red peppers <i>OR</i> all three	AGF	14
Meze Plate Mixed dips, haloumi, dolmathes, olives	AGF	22
Zucchini & Eggplant Crisps Served with florina pepper dipping sauce	VG/GF	18
Fried Haloumi Chips Truffle honey	V	18
Vine Dolmathes Mixed vegetable and herb rice filling with egg-lemon sauce	GF/V	16
Peinirli Greek style boat shaped pizza with kasseri cheese, ricotta, mixed wild mushrooms and thyme	V	18
Seafood Plate Calamari, Greek tartare, octopus, kataifi prawns	DF	25

Mains

Haloumi Burger Grilled haloumi, cos lettuce, tomato, olive tapenade, red capsicum sauce. Served with side of chips		18
Calamari Pita Lettuce, tartare, Spanish onion, pickle, dill, lemon juice, served with side of chips	AGF	17
Lamb Burger Milk bun, pulled lamb, slaw, tzatziki, mustard mayonnaise, pickle		18
Filo Pie Of The Week Please check with your waiter for today's variation. Served with mixed green salad	TBA BY WAITER	18
Grilled Fish Of The Day With Greek style tartare	GF/DF	22
Chicken Souvlaki With chips, Greek salad, skordalia	GF/DF	19
Lamb Skaras Lamb forequarter pieces cooked on charcoal grill, potatoes, wilted spinach, herb yoghurt	GF/ADF	25
BBQ Black Onyx Rump With chips, mixed green salad, Kalamata olive butter	GF/DF	22

Sides

Horiatiki Tomato, cucumber, Spanish onion, Kalamata olives, red capsicum, radish, oregano, extra virgin olive oil, apple cider vinegar and feta	V/GF	15
Politiki Salata Savoy purple Chinese cabbage, carrot, green apple, graviera, dried currants, spicy roasted corn, toasted almonds, mustard mayonnaise, mixed fresh herbs	AVG/GF	13
Mixed Green Salad Radicchio, mixed fresh herbs, cos lettuce, baby spinach, olive oil, honey balsamic dressing, candied walnuts	V/GF/DF	12
Chips Add Feta	VG/GF GF	10 Add 3

Dessert

Melamakarona Cheesecake Melamakarona base, sour cherry, candied walnuts		15
Apple Pie Bougatsa Apple semolina milk custard wrapped in filo and baked in oven. Dusted with cinnamon and icing sugar, served with apple compote and walnut crumble		15
BBQ Tsipouro Honey Pineapple Served with coconut and lime yoghurt	GF	14
Caramel Baklava Ice Cream Layered with vanilla bean ice cream, caramel fudge and baklava nuts	GF	15
Greek Petit Fours Ask our staff what is on offer today		10

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

Nostimo Banquet | \$60 PP

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

To Start:

Mixed dips & pita bread:

Tarama White roe caviar, Tzatziki Yoghurt, garlic, cucumber, carrot, Tyrokafteri Feta, ricotta, red peppers

Horiatiki:

Tomato, cucumber, Spanish onion, kalamata olives, red capsicum, radish, oregano, extra virgin olive oil, apple cider vinegar and feta

Saganaki:

Kefalograviera with caramelised figs and candied walnuts

Pork Belly Baklava:

Roasted pork belly, pistachios, dates, pork crackling, date mustard mastiha sauce

Fried Calamari:

Lightly dusted in rice flour with ouzo mayonnaise

To Follow:

Lamb Skaras:

Lamb forequarter pieces cooked on charcoal grill, wilted spinach, herb yoghurt

Patates Sto Founo:

Oven baked lemon oregano potatoes

Dessert:

Caramel Baklava Ice Cream:

Layered with vanilla bean ice cream, caramel fudge and baklava nuts