

# nostimo

RESTAURANT • BAR

LUNCH MENU AVAILABLE MONDAY - FRIDAY ONLY

nostimo (νόστιμο)

adjective

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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

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## 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

### POLITIKI 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

## OREKTIKA / Shares

<b>DIPS &amp; PITA - SINGLE OR MIXED</b> 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	
<b>MEZE PLATE</b> agf	22
Mixed dips, haloumi, dolmathes, olives	
<b>ZUCCHINI &amp; EGGPLANT CRISPS</b> vg/gf	17
Florina pepper dipping sauce	
<b>FRIED HALOUMI CHIPS</b> v/gf	18
Locally sourced Pandelyssi Haloumi, honey truffle dressing, mixed sesame seeds	
<b>VINE DOLMATHES</b> avg/v/gf	16
Mixed vegetable, jasmine rice, mixed herb and spice filling, vine leaves. Made by our resident Aunties.	
Egg lemon sauce	
<b>PEINIRLI</b> v	18
Greek style boat shaped pizza from Constantinople. Spinach, feta, ricotta	
<b>SEAFOOD PLATE</b> df	25
Calamari, Greek tartare, octopus, kataifi prawns	
<b>KIRIOS PIATA / Mains</b>	
<b>HALOUMI BURGER</b>	18
Grilled haloumi, cos lettuce, tomato, olive tapenade, red capsicum sauce. Served with side of chips	
<b>CALAMARI PITA</b> agf	17
Lettuce, tartare, Spanish onion, pickle, dill, lemon juice, served with side of chips	
<b>LAMB BURGER</b>	18
Milk bun, pulled lamb, slaw, tzatziki, mustard mayonnaise, pickle	
<b>FILO PIE OF THE WEEK</b> tba by waiter	18
Please check with your waiter for today's variation. Served with mixed green salad	
<b>GRILLED FISH OF THE DAY</b> gf/df	22
With Greek style tartare	
<b>CHICKEN SOUVLAKI</b> gf/df	19
With chips, Greek salad, skordalia	
<b>LAMB SKARAS</b> gf/adf	25
Lamb forequarter pieces cooked on charcoal grill, potatoes, wilted spinach, herb yoghurt	
<b>BBQ BLACK ONYX RUMP</b> gf/df	22
With chips, mixed green salad, Kalamata olive butter	

## SINODEFTIKA / Sides

<b>HORIATIKI SALAD</b> avg/v/gf	15
Tomato, cucumber, capsicum, Spanish onion, radish, kalamata olives, barrel aged feta, extra virgin olive oil, mountain oregano	
<b>POLITIKI SALATA</b> avg/v/gf	14
Mixed cabbages, carrot, currants, mint, apple, toasted almonds, toasted spiced corn, kasseri, mustard mayonnaise	
<b>MIXED GREEN SALAD</b> gf/v/df	12
Radicchio, mixed fresh herbs, cos lettuce, baby spinach, olive oil, honey balsamic dressing, candied walnuts	
<b>YIAYIA'S CHIPS</b> vg/gf	10
Hand cut chips, mountain oregano, sea salt	
+ Feta v/gf	2
+ Egg v/gf	2

## EPIDORPIA / Desserts

<b>STRAWBERRY OUZO SORBET</b> vg/gf/df	14
Homemade ouzo sorbet with a mixed berry salad	
RECOMMENDED ACCOMPANIMENT: Pallini Limoncello, Italy	7
<b>LEMNOS CITRUS TART</b>	15
Slow-cooked lemon curd crusted tart, complemented with a fresh cinnamon cream	
RECOMMENDED ACCOMPANIMENT: Skinos Mastiha of Chios on the rocks	7.5
<b>COCONUT CINNAMON RICE PUDDING</b> gf	14
Macerated mixed berries with mint	
RECOMMENDED ACCOMPANIMENT: Karellas Mavrodaphne of Patra	7
<b>MANGO BOUGATSA</b>	15
Semolina custard with fresh mango, wrapped in filo, baked, mango puree	
RECOMMENDED ACCOMPANIMENT: Flor de Sevilla orange Tanqueray and tonic	9.5
<b>CARAMEL BAKLAVA ICE CREAM</b> 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

BOOK NOW

## 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

BOOK NOW