

nostimo

RESTAURANT • BAR

nostimo (νόστιμο)

adjective

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

Χειμώνας / cheimónas / Winter

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 traveled 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 Winter 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 Winter.

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

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 / \$65 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 Whipped cod roe with lemon juice and garlic
Tzatziki Hung yoghurt, garlic, cucumber, carrot
Tyrokafteri Feta, ricotta, roasted red pepper, chili

SAGANAKI v/gf

Metsovone sheep's 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 8 hours, finished on the grill for a smoky 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 v/avg

Tomato, cucumber, capsicum, Spanish onion, radish, kalamata olives, barrel aged feta, extra virgin olive oil, 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 Whipped cod roe with lemon juice and garlic

Tzatziki Hung yoghurt, garlic, cucumber, carrot

Tyrokafteri Feta, ricotta, roasted red pepper, chili

OLIVES 3 WAYS agf/adf 13

Kalamata olive tapenade, green olive butter, marinated Greek olives, toasted pita bread

CLASSIC SAGANAKI v/gf 16

Metsovone sheep's 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

APO TA HORAFIA / From The Fields

HORTA vg/gf 8

Wilted 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

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

PEINIRLI v 18

Greek style boat shaped pizza from Constantinople. Spinach, feta, ricotta

POLITIKI SALATA v/gf 15

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

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 tapioca flour, ouzo mayonnaise	
FISH PLAKI gf/df	Market Price
Oven-roasted fish fillet of the day, zucchini, fennel, carrot, potato and leek, tomato broth	
SCALLOP MANTI	26
Greek style dumplings with scallop filling served with carrot puree, candied walnuts, burnt current dressing, fried artichoke leaves	

APO TON VOSKO KAI TON KINIGO / From The Shepherd & Hunter

CHICKEN SOUVLAKI gf/df	17
Chicken breast fillet, skordalia, grilled Florina peppers	
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	
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	
CHICKEN OREGANO gf	28
Pan fried chicken breast fillet, white wine, lemon juice, oregano, cream sauce, steamed broccolini	
BBQ RIB EYE gf	38
Served with celeriac skordalia, fried onion, commandaria jus	
PORK BELLY BAKLAVA	26
Layers of roasted pork belly, filo pastry, date and pistachio, pork crackling. Date, mustard and mastiha sauce	

YIA GLYKIES YEFSEIS / For Your Sweet Desires

COCONUT CINNAMON RICE PUDDING gf/vg	14
Coconut rice pudding with macerated mixed berries with mint	
Recommended Accompaniment: Rokomelo, home infused tsipouro with honey and cinnamon	8
APPLE CRUMBLE BOUGATSA v	15
Semolina custard with stewed apple pieces, wrapped in filo, baked, apple puree, topped with crumble	
Recommended Accompaniment: Flor de Sevilla orange Tanqueray and tonic	9.5
CARAMEL BAKLAVA ICE CREAM gf/v	16.5
Layers of vanilla bean ice cream, caramel fudge, baklava nuts	
Recommended Accompaniment: Samos Vin Doux, Moscato	6
TSOUREKI PLUM PUDDING v	14
Greek sweet breaded pudding, served warm with metaxa brandy custard	
Recommended Accompaniment: Karellas Mavrodaphne of Patra	7
LOUKOUMADES v	14
Greek style doughnuts with honey syrup and crushed walnuts	

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