

nostimo is turning éna

Welcome to Nostimo's first birthday.

To celebrate we have created a special birthday menu, remembering some of the great flavours from The Greek Club's Taverna menus that span the past seven years, re-imagined in Nostimo fashion.

Head Chef, Adam Carpenter, who has been part of The Greek Club family for nine years, presents to you some of the classics of the Odyssey Taverna kitchen, given new life with his contemporary presentation.

- David Tsirekas - Chef In Residence

Nostimo Birthday Specials

2012 - Oysters Acropolis	GF	4.5 each
Oven-baked Sydney Rock oysters with garlic butter, smoked paprika, fresh lemon zest and micro parsley		
2013 - Haloumi Crumbed Paidakia		18
Two haloumi-crumbed lamb cutlets served with chestnut puree and ouzo mint cubes		
2014 - Spanakopita Cigars	V	24
Filo wrapped baby spinach, feta, pine nuts, dill and mint. Served with red pepper and lemon yoghurt		
2015 - Goat Pastitsio		34
Slow-cooked goat with honey and cinnamon sauce, orange scented white sauce, fresh pasta and kasseri shards		
2016 - Member's Lunch: Battered Barramundi Yiros (Available 11:30AM - 3:00PM)		20
Lightly battered barra strips, tomato, onion and tartar sauce. Served with a fresh betroot salad. Accompanied by your choice of soft drink or coffee		
2017 - Pork Cutlet	GF	32
Char-grilled pork cutlet served with fresh politiki accompanied by pear and fig chutney		
2018 - Kalamaki Thalassinon	GF/DF	28
Grilled prawn and scallop skewers served with lemon and black garlic aoli		