

nostimo

RESTAURANT • BAR

nostimo (νόστιμο)

adjective

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

“The philosophy of the Greek table is that we share our experience together through food, drink, conversation and good times. With this in mind, this menu is designed around share plates, to maximise the enjoyment of your dining experience. Dishes start at the lightest in palate, progressing to the heaviest”

- David Tsirekas - Chef In Residence

Enjoy your meal
Καλή όρεξη

Aperitif from Greece

Ouzo San Rival, Piraeus	7
Ouzo Veto, Lesvos	7.5
Ouzo Barbayianni Blue 43%, Lesvos	7.5
Idoniko Lazaridi, Aniseed Tsipouro, Drama	7.5
Katsaros Tsipouro, Tirnavos	7.5

Nostimo Banquet

Designed to be enjoyed by the whole table & large parties exceeding 10 guests
(Minimum 4 guests) 58 PP

To Start: Mixed dips & pita bread, Horiatiki
Saganaki with caramalised figs and candied walnuts
Dolmades with egg-lemon sauce
Fried calamari with ouzo mayonnaise

To Follow: Lamb Skaras - lamb forequarter pieces cooked on charcoal grill,
wilted spinach, herb yoghurt
Chips with kasseri

Dessert: Bougatsa of Thessaloniki - Baked semolina custard wrapped in filo
with strawberry coulis and macerated berries

nostimo

RESTAURANT • BAR

Menu

Olives 3 Ways Kalamata olive tapenade, green olive butter, mixed marinated greek olives, pita bread	AGF/ADF	12
Dip & Pita Tarama White roe caviar Tzatziki Yoghurt, garlic, cucumber, carrot Tyrokafteri Feta, ricotta, red peppers <i>OR</i> all three	AGF	12
Melitzanokeftedes Eggplant feta fritters	V	17
Barbeque Haloumi Heirloom tomatoes, Kalamata olive paste	GF/V	16
Saganaki Kefalograviera with caramalised figs and candied walnuts	GF/V	15
Vine Dolmathes Mixed vegetable and herb rice filling with egg-lemon sauce	GF/V	16
Ancient Salmon Cured in ouzo, lemon zest and pepper, smoked skordalia, mulberry, blackberry, fish sauce, honey, shaved fennel	GF/DF	22
Octopus Charred with pickled vegetables and warmed split pea puree	GF	24
Fried Calamari Lightly dusted in rice flour with ouzo mayonnaise	GF	16
Swordfish Kalamaki Mini swordfish skewers served with braised mixed beans	GF	17
Nostimo Fried Chicken Twice fried mini chicken drumettes with a spicy grape must glaze and skordalia	GF	14
Chicken Souvlaki With roasted Florina peppers, skordalia	GF/DF	17
Pork Belly Baklava Roasted pork belly, pistachios, dates, pork crackling, date mustard mastiha sauce		20
Pork Belly Souvlaki Skewered pork belly with mustard mayo and a tomato, onion and parsley salad	GF	18
Soutzoukakia of Smyrni Pork, beef and rice meatballs with a spicy tomato sauce, fresh yoghurt	GF	16

Hortopita Whole filo pie of wild greens, leeks, rice herb filling	VG	22
Gemista Vegetable and herbed rice stuffed roasted tomatoes with roasted potatoes	GF/VG	25
Moussaka tou Agrou Lentil and sweet potato moussaka	V	26
Pan Roasted Fish Fillet of the Day With savoro salad of onion, shallots, currant, fennel, mint, coriander, chilli, grape, orange, apple cider vinegar citrus dressing Ask our staff what is on offer today	GF/DF	Market Price
Whole Roasted Fish of the Day With a mixed herb salad and an olive oil lemon emulsion Ask our staff what is on offer today	GF/DF	Market Price
Lamb Skaras Lamb forequarter pieces cooked on charcoal grill, wilted spinach, herb yoghurt	GF/ADF	35
Pork Neck Kondosouvli Kale fricasee, apple and date ouzo relish	GF/ADF	29
T-Bone Minute Steaks Thinly sliced T-bone steaks, roasted red pepper puree	GF	28

Sides

Watermelon Salad Manouri cheese, candied walnuts, fresh oregano leaf, grape must vanilla dressing	V/GF	12
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
Horta Wilted wild greens, lemon dill, olive oil	VG/GF	8
Chips With grated kasseri and oregano Make it Vromiko: Fried egg and mustard mayo and loukaniko crumb	GF	10 Add 5
Patates Sto Fourni Oven baked lemon oregano potatoes	VG	8
Braised Broccoli With fresh chili, almonds	VG	8

Dessert

Ekmek Kataifi		15
Kataifi pastry, custard, with whipped cream and a hint of mastiha		
Bougatsa of Thessaloniki		15
Baked semolina custard wrapped in filo with strawberry coulis and macerated berries		
Rizogalo	GF	15
Rice pudding with poached quince		
Stuffed Roasted Apple		15
Walnuts, almonds, pistachio filling, apple puree, cinnamon ice cream		
Nostimo Indulgence	GF	15
Layers of white chocolate ice cream sesame halva, sour cherry preserve, dark chocolate ice cream		
Greek Petit Fours		10
Ask our staff what is on offer today		

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 John	Tawny	Cyprus	7
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

Digestives

	30ml
Rakomelo, Homemade	8
Skinos Mastiha, Chios	7.5
Limoncello	7
Grappa	7

Cognac & Brandy

	30ml
Metaxa 7 Star	7.5
Remy Martin VSOP	9
Metaxa 12 Star	11
Metaxa Private Reserve	16

Espresso Di manfredi & Elmstock Loose Leaf Tea