

# nostimo

RESTAURANT • BAR

nostimo (νόστιμο)

adjective

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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*

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## 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

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## RESTAURANT • BAR

### Express Lunch Banquet - \$30 PP

AVAILABLE MONDAY - SATURDAY

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

Mixed dips & pita bread

Horiatiki salad

Saganaki with caramalised figs and candied walnuts

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

Chips with kasseri

Nostimo Indulgence Dessert

### Nostimo Banquet - \$58 PP

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

- 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

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## RESTAURANT • BAR

### Menu

<b>Olives 3 Ways</b> Kalamata olive tapenade, green olive butter, mixed marinated greek olives, pita bread	AGF/ADF	12
<b>Dip &amp; Pita</b> Tarama White roe caviar Tzatziki Yoghurt, garlic, cucumber, carrot Tyrokafteri Feta, ricotta, red peppers <i>OR</i> all three	AGF	12
<b>Kolokythokeftedes</b> Zucchini fritters with minted yoghurt	V	14
<b>Barbeque Haloumi</b> Heirloom tomatoes, Kalamata olive paste	GF/V	16
<b>Saganaki</b> Kefalograviera with caramelised figs and candied walnuts	GF/V	15
<b>Vine Dolmathes</b> Mixed vegetable and herb rice filling with egg-lemon sauce	GF/V	16
<b>Octopus</b> Charred with pickled vegetables and warmed split pea puree	GF	24
<b>Fried Calamari</b> Lightly dusted in rice flour with ouzo mayonnaise	GF	16
<b>Swordfish Kalamaki</b> Mini swordfish skewers with braised mixed beans	GF	17
<b>Nostimo Fried Chicken</b> Twice fried mini chicken drumettes with a spicy grape must glaze and skordalia	GF	14
<b>Chicken Souvlaki</b> With roasted Florina peppers, scordalia	GF/DF	17
<b>Pork Belly Souvlaki</b> Skewered pork belly with mustard mayo and a tomato, onion and parsley salad	GF	18
<b>Soutzoukakia of Smyrni</b> Pork, beef and rice meatballs with a spicy tomato sauce, fresh yoghurt	GF	16
<b>Hortopita</b> Whole filo pie of wild greens, leeks, rice herb filling	VG	22
<b>Gemista</b> Vegetable and herbed rice stuffed roasted tomatoes with roasted potatoes	GF/VG	25

<b>Moussaka tou Agrou</b> Lentil and sweet potato moussaka	V	26
<b>Pan Roasted Fish Fillet of the Day</b> With savoro salad of onion, shallots, currant, fennel, mint, coriander, chilli, grape, orange, apple cider vinegar citrus dressing <b>Ask our staff what is on offer today</b>	GF/DF	Market Price
<b>Whole Roasted Fish of the Day</b> With a mixed herb salad and an olive oil lemon emulsion <b>Ask our staff what is on offer today</b>	GF/DF	Market Price
<b>Lamb Skaras</b> Lamb forequarter pieces cooked on charcoal grill, wilted spinach, herb yoghurt	GF/ADF	35
<b>Pork Neck Kondosouvli</b> Kale fricasee, apple and date ouzo relish	GF/ADF	29
<b>Beef Cheek Stifado</b> Slow cooked with baby onions and tomato, red wine, cinnamon cloves, celeriac puree	GF	32

## Sides

<b>Cretan Dakos</b> Barley rusk, confit tomato, spring onion, candied kalamata olives, baby capers, confit tomato olive oil dressing, crumbled feta	V	15
<b>Horiatiki</b> Tomato, cucumber, Spanish onion, kalamata olives, red capsicum, radish, oregano, extra virgin olive oil, apple cider vinegar and feta	V/GF	15
<b>Politiki Salata</b> Savoy purple Chinese cabbage, carrot, green apple, graviera, dried currants, spicy roasted corn, toasted almonds, mustard mayonnaise, mixed fresh herbs	AVG/GF	13
<b>Horta</b> Wilted wild greens, lemon dill, olive oil	VG/GF	8
<b>Chips</b> With grated kasseri and oregano <b>Make it Vromiko:</b> Fried egg and mustard mayo and loukaniko crumb	GF	10 Add 5
<b>Patates Sto Forno</b> Oven baked lemon oregano potatoes	VG	8
<b>Braised Broccoli</b> With fresh chili, almonds	VG	8

## Dessert

<b>Ekmek Kataifi</b>		15
Kataifi pastry, custard, with whipped cream and a hint of mastiha		
<b>Bougatsa of Thessaloniki</b>		15
Baked semolina custard wrapped in filo with strawberry coulis and macerated berries		
<b>Rizogalo</b>	GF	15
Rice pudding with poached quince		
<b>Stuffed Roasted Apple</b>		15
Walnuts, almonds, pistachio filling, apple puree, cinnamon ice cream		
<b>Nostimo Indulgence</b>	GF	15
Layers of white chocolate ice cream sesame halva, sour cherry preserve, dark chocolate ice cream		

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

## Dessert Wines

			<b>G</b>	<b>B</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

			<b>60ml</b>
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

	<b>30ml</b>
Rakomelo, Homemade	8
Skinos Mastiha, Chios	7.5
Limoncello	7
Grappa	7

## Cognac & Brandy

	<b>30ml</b>
Metaxa 7 Star	7.5
Remy Martin VSOP	9
Metaxa 12 Star	11
Metaxa Private Reserve	16

Espresso Di manfredi & Elmstock Loose Leaf Tea