

ΚΑΛΩΣ 'ΗΡΘΑΤΕ | Welcome

Chef Ntinios Fotinakis brings a fresh take on nostalgic Greek dishes, blending the warmth of Yiayia's kitchen with a modern touch. Familiar flavours are reimaged with a refined twist, creating a dining experience that's both comforting and unforgettable.

SHARED BANQUET MENUS

CLASSIC 80PP

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

TONOS | Tuna, cucumber, tahini mayonnaise (gf,df,s)

ARNAKI | Lamb shoulder, gremolata, lemon (gf,df)

PATATES | Fried potatoes, thyme oil (ve,gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

BAKLAVA | Pistachio, honey (n)

PREMIUM 95PP

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

TONOS | Tuna, cucumber, tahini mayonnaise (gf,df,s)

SCALLOPS | King scallops, ouzo butter, lemon (gf)

ARNAKI | Lamb shoulder, gremolata, lemon (gf,df)

PATATES | Fried potatoes, thyme oil (ve,gf)

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

BAKLAVA | Pistachio, honey (n)

AKTI 115PP

HANDMADE PITA BREAD (v)

NTINOS' MEZZE | Kalamata olives, fava, tarama, tzatziki, melitzanosalata

KINGFISH CRUDO | Tomato water, lime (gf,df)

MOUSSAKA CROQUETTE | Eggplant, beef, bechamel (n)

SCALLOPS | King scallops, ouzo butter lemon (3) (gf)

ARNAKI | Lamb shoulder, gremolata, lemon (gf,df)

PSARI | Market fish of the day

HORIATIKI | Tomato, cucumber, onion, olives, feta (v,gf)

PATATES | Fried potatoes, thyme oil (ve,gf)

CHEESECAKE | Whipped feta, lemon, black olive ice cream

SNACKS

OYSTERS Seasonal oysters, served natural, ouzo mignonette (gf,df)	8ea
KALAMATA OLIVES (ve,gf)	10
HANDMADE PITA BREAD (v)	10
FAVA Split pea, EVOO (ve,gf)	12
TZATZIKI Yoghurt, cucumber, dill (v,gf)	12
MELITZANOSALATA Smoked eggplant, garlic (v,gf)	14
TARAMASALATA Yuzu (df)	14
MOUSSAKA CROQUETTE Eggplant, beef, bechamel (n)	12ea
THESAURI X AKTI CAVIAR Thesauri caviar bump / Add vodka shot	20 / 35

MEZEDES

KINGFISH CRUDO Tomato water, lime (gf,df)	34
TONOS Tuna, cucumber, tahini mayonnaise (gf,df,s)	36
LAHANODOLMADES Pork, rice, mint, avgolemono (gf,df)	28
SAGANAKI Kefalograviera, smoked lemon, oregano (v)	27
KEFTEDES Beef meatballs, tomato, yoghurt, lemon (5)	28
PRASOPITA Leek, zucchini, mizithra, dill (v)	28
HTAPODI Fremantle octopus, black garlic, roasted eggplant, pickled chilli (gf)	38
SCALLOPS King scallops, ouzo butter, lemon (3) (gf)	36
MEZES THALASSINON Kingfish & tuna crudo, oysters, pickled octopus, king scallop (gf,df)	58

LARGE PLATES

KALAMAKI Pork belly skewer, garlic, roasted bullhorn, pita	40
KOTOPOULO Roasted half chicken, tomato, paprika (gf,df)	48
ARNAKI Lamb shoulder, gremolata, lemon (gf,df)	H 68 / W 116
KRITHARAKI Spanner crab, octopus, krithraki, confit garlic (df)	47
MAKARONIA KARAVIDES Moreton Bay bug, linguine, tomato, EVOO	48
PSARI Market fish of the day	MP
GEMISTA Tomato, bullhorn pepper, rice, kalamata olives, feta (gf)	32

SALATES & VEGETABLES

HORIATIKI Tomato, cucumber, onion, olives, feta (v,gf)	22
LAHANO Pickled savoy cabbage, preserved lemon, caperberries (gf,df)	20
PATATES Fried potatoes, thyme oil (ve,gf)	16
SPANAKORIZO Wild black rice, burnt leek, spinach (gf,ve)	16

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame

A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.