

One Year of AKTI

SATURDAY 6TH JUNE 2026

NV Zafeirakis 'Prologue' Sparkling Rosé, Tyrnavos, Greece \$22 p/glass

UPGRADES

RAW SEAFOOD SELECTION - Tuna, Kingfish, Ocean Trout \$36

OYSTERS | Seasonal oysters, served natural, ouzo mignonette (gf,df) \$8ea

CAVIAR | Caviar Bump and Champagne \$46pp

TO START

MEZZE | Tarama, Tzatziki, Olives, Pita

DOLMADES | Veal, Pork, Mint, Lemon

FTERAKIA | Fried Chicken midwing, mint labneh (gf)

SPANAKOPITA | Olives, Sundried Tomato

TO FOLLOW

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

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

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

BRIAM | Slow Roasted Autumn Vegetables

DESSERT

BAKLAVA | Traditional Almond, Honey & Filo Pastry

AKTI

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

Menus are subject to change without notice. A 15% surcharge applies on all public holidays. A 10% surcharge applies on weekends. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee