

ΚΑΛΩΣ 'ΗΡΘΑΤΕ | Welcome

Akti is a modern Greek escape on Woolloomooloo's Finger Wharf, where Aegean flavours meet Sydney Harbour, and every dish is shared in the true tradition of 'philoxenia', the Greek art of hospitality. Our kitchen reimagines Greek classics with heart and flair — blending fresh, unpretentious flavours with a contemporary edge that transports you straight to the Athenian Riviera.

SHARED BANQUET MENUS

CLASSIC 80PP

HANDMADE PITA BREAD (v)

MEZZE | Kalamata Olives, fava, tarama, tzatziki, melitzanosalata (gf,df)

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

KOTOPOULO | Roasted half chicken, tomato, paprika (gf,df)

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

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

BAKLAVA | Pistachio, honey (n)

PREMIUM 95PP

HANDMADE PITA BREAD (v)

MEZZE | Kalamata Olives, fava, tarama, tzatziki, melitzanosalata (gf,df)

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

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

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

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

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

BAKLAVA | Pistachio, honey (n)

AKTI 115PP

HANDMADE PITA BREAD (v)

MEZZE | Kalamata Olives, fava, tarama, tzatziki, melitzanosalata (gf,df)

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)

LEMON CAKE | Vanilla, lemon, honey

(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.

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 Tesauri caviar bump / add vodka shot (gf,d)	20/35

MEZEDES

KINGFISH CRUDO Tomato water, lime (gf,df, s)	34
TONOS Tuna, cucumber, tahini mayonnaise (gf,df,s)	36
PSARI DOLMADES Prawn, Scallop, saffron avgolemeno (gf,df,s)	32
SAGANAKI Kefalograviera, smoked lemon, oregano (v)	27
KEFTEDES Beef meatballs, tomato, yoghurt, lemon (gf)	28
PRASOPITA Sundried tomato, olive, leek, feta (v)	28
HTAPODI Fremantle octopus, black garlic, roasted eggplant, pickled chilli (gf)	38
SCALLOPS King scallops, ouzo butter, lemon (3)	38
FTERAKIA Fried Chicken midwing, mint labneh (gf)	22

LARGE PLATES

KALAMAKI Pork belly skewer, garlic, roasted bullhorn, pita	42
KOTOPOULO Roasted half chicken, tomato, paprika (gf,df)	50
ARNAKI Lamb shoulder, gremolata, lemon (gf,df)	H 75 / W 135
KRITHARAKI Spanner crab, octopus, krithraki, confit garlic	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	34

SALATES & VEGETABLES

HORIATIKI Tomato, cucumber, onion, olives, feta (v,gf)	24
LAHANO Pickled savoy cabbage, preserved lemon, caperberries (gf,df,ve)	21
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.