

KΑΛΩΣ ‘HPΘATE | 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 85PP

HANDMADE PITA BREAD (v,gfo)

MEZZE | Kalamata Olives (ve,gf), fava (ve,s), taramosalata (df), tzatziki (v,gf), melitzanosalata (v,gf,s)

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

KOTOPOULO | Roasted half chicken, fermented chilli, labneh (gf,dfo)

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

PATATES | Baked potatoes, lemon, oregano (gf,df)

BAKLAVA | Mixed nuts, honey (n)

PREMIUM 99PP

HANDMADE PITA BREAD (v,gfo)

MEZZE | Kalamata Olives (ve,gf), fava (ve,s), taramosalata (df), tzatziki (v,gf), melitzanosalata (v,gf,s)

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

SCALLOPS | King scallops, ouzo butter, lemon (l) (gfo)

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

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

PATATES | Baked potatoes, lemon, oregano (gf,df)

BAKLAVA | Mixed nuts, honey (n)

AKTI 119PP

HANDMADE PITA BREAD (v,gfo)

MEZZE | Kalamata Olives (ve,gf), fava (ve,s), taramosalata (df), tzatziki (v,gf), melitzanosalata (v,gf,s)

LAKERDA | Cured ocean trout, dill, capers, lemon (A) (gf,df)

MOUSSAKA CROQUETTE | Eggplant, beef, bechamel (n,s)

SCALLOPS | King scallops, ouzo butter, lemon (l) (gfo)

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

PSARI | Market fish of the day (A)

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

PATATES | Baked potatoes, lemon, oregano (gf,df)

PANTESPANI | Lemon sponge cake, ricotta, honey

SNACKS

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

MEZEDES

LAKERDA Cured ocean trout, dill, capers, lemon (A) (gf,df)	33
TONOS Tuna, cucumber, tahini mayonnaise (A) (gf,df,s)	38
LAMB BIFTEKI Lamb mince, cumin, onion, tzatziki (gf,dfo)	30
SAGANAKI Kefalograviera, preserved lemon, oregano (gf,v)	28
KEFTEDES Beef meatballs, tomato, yoghurt, lemon (gf,dfo)	29
VEGETARIAN MOUSSAKA Eggplant, potato, kefalograviera, tomato (v)	29
HTAPODI Fremantle octopus, braised chickpeas, roasted garlic (A) (gf,df)	39
SCALLOPS King scallops, ouzo butter, lemon (3) (l) (gfo)	40

LARGE PLATES

KALAMAKI Pork belly skewer, garlic, roasted bullhorn, pita (df,gfo)	44
KOTOPOULO Roasted half chicken, fermented chilli, labneh (gf,dfo)	52
ARNAKI Lamb shoulder, gremolata, lemon (gf,df)	H 80 / W 140
KALAMARI SCHARAS Calamari pan-fried, pumpkin seed, garlic, lemon (l) (df,gf)	48
MAKARONIA KARAVIDES Moreton Bay bug, linguine, chilli, garlic, tomato (A) (dfo)	50
PSARI Market fish of the day (A)	MP
KOUNOUPIDI Roasted cauliflower, chilli, hazelnut dukkah (gf,dfo,n,s)	32

SALATES & VEGETABLES

HORIATIKI Tomato, cucumber, onion, olives, feta (v,gf,dfo)	25
BABY GEM Kefalograviera, ladolemeno, fresh herbs (v,gf,dfo)	22
PATATES Baked potatoes, lemon, oregano (gf,df)	17
KRAMBI Charred savoy cabbage, Greek yogurt, lemon (v,gf,dfo)	20