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.

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

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (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.

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 (I) (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) (I) (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 (I) (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

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