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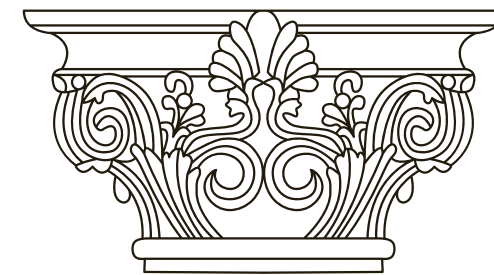
GENERAL ENQUIRIES

info@athenian.com.au

RESERVATIONS & EVENTS

events@athenian.com.au

Athenian
RESTAURANT & BAR



MENU

Breads

- GRILLED PITA BREAD 4
ARTISAN FRESH BAKED BREAD BASKET 8

Dips

- TZATZIKI cucumber, sheeps milk yoghurt, mint 5
TARAMASALATA mullet roe, olive oil, lemon zest 5
TIROKAFTERI peppers, three cheese, thyme 5
HOMMOUS pomegranate, chickpeas, cumin 5
MELITZANOSALATA baked eggplant, olive oil, parsley, lemon juice 5
TUNA confit, ouzo, potato purée 5

Mezedes - Appetisers

- OLIVES anchovies, green peppers, fresh herbs, olive oil 11
KEFTEDES braised meatballs, garlic chips 14
TIROPITAKIA feta-ricotta cheese parcels, capsicum dip 13
SAGANAKI Graviera cheese, honeycomb, lemon, pear, pomegranate, oregano 15
SPANAKOPITA spinach feta pie, chilli tomato 13
BAKALIAROS salt cod whipped, onion jam, olive oil 16
OCTOPUS carpaccio, crab, cucumber potato salad 17
MEZEDES PLATTER chefs selection of four mezedes 26

Orektika - Small Plates

- GARIDES SAGANAKI king prawns, tomato, crumbled feta 28
SAGANAKI MUSSELS fresh Tasmanian, baked, ouzo 19
FRITTO MISTO fresh whitebait, harbour prawns, calamari, green tartare sauce 19
KAKAVIA seafood soup, spiced crème fraîche, fresh basil 16
OCTOPUS roasted, kipfler potatoes, chilli, garlic 17
YEMISTA vegetables, truffled cauliflower purée, gremolata crumbs 18
DUCK PARCEL orange, fennel, herb salad 18
TUNA CONFIT red capsicum, eggplant, lime 20



Kyria - Main Plates

SEAFOOD

- KING PRAWNS grilled, confit garlic, finger lime dressing, oregano, marjoram EA 6
WHOLE MARKET FISH grilled, anchovies, caper butter, oregano, lemon 31
FISH OF THE DAY market fresh, grilled lemon, chilli, parsley salad 29
OCEAN TROUT aldokolla, white wine, garlic, leeks 29
RISOTTO squid ink, scallop carpaccio, finger lime pearls 27

MEAT

- LAMB shanks braised, eggplant immabaldi, potatoes 29
MOUSSAKA lamb, cauliflower scordalia, cherry purée 26
STIFADO osso buco, slow cooked, pearl onions, red wine, barley 28
PALERMITANA veal cutlet crumbed, fried potato slices, lemon 30
OX TAIL pasta, pecorino cheese 27
LAMB half shoulder, slow roasted, rosemary-thyme, garlic, lemon 30

GRILL

- SPATCHCOCK cherry tomatoes, olives, spanish onions salad 29
SOUVLAKI LAMB rump grilled, mint Greek yoghurt pesto, blood orange- walnut salad 29
300GM BLACK ANGUS RIBEYE red wine bone marrow sauce, kalamata olives, cos lettuce 35
PORK CHOP dry aged, rosemary, sage, burnt butter 32

Large Plates to Share

- MARKET SEAFOOD PLATTER prepared three ways with accompaniments 52
KLEFTIKO slow roasted whole lamb shoulder on the bone, roasting juices, fresh oregano 65

Synotheftika - Side Plates

- GREEK SALAD fresh, feta, oregano, olive oil vinaigrette 15
GREEN BEANS SALAD chickpeas, cherry sun-dried tomatoes, crumbed ricotta 12
IMAM BAYILDI eggplant, feta, parsley crumbs 12
POTATOES roasted kipfler, garlic, onion, herbs 10
CHIPS lemon salt 8
BRUSSEL SPROUTS almonds, chilli oil 10
COS HEART salad, pink peppercorns, lemon vinaigrette 9

