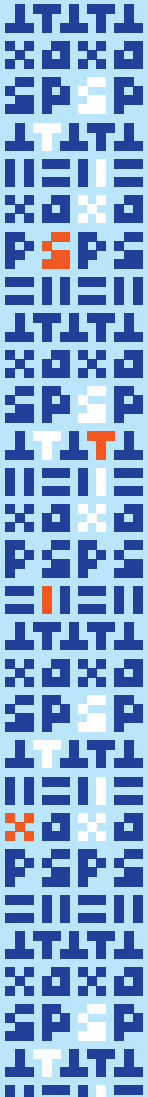




AUTHENTIC
GREEK
CATERING





Take your tastebuds on Greek food odyssey for your next function.

Whether it be a fleet of argonauts or small gathering of gods, our range of epic platters is sure to satisfy any occasion. Each platter portion is adjusted to suit your needs.

When it comes to authenticity, we are uncompromised on quality and integrity.





HANDMADE

Our pita is made
by hand daily

SUSTAIN- -ABLE

All of our produce is
locally sourced and
sustainable

NO GAS

We cook using
only natural
organic charcoal
for full flavour



STIX PLATTER

minimum 10 people
\$20pp

Pork belly and lamb backstrap
souvlaki stix grilled to perfection
on natural organic charcoal

Greek salad with Greek feta

Legendary hand-cut chips,
loaded with feta and oregano

Housemade tzatziki dip

Daily handmade pita bread

ARKADIUS PLATTER

minimum 10 people
\$20pp

1.5 kilos of lamb kleftiko
slow cooked for 11 hours
and finished on natural
organic charcoal

Slow roasted desiree potatoes and
seasonal vegetables with a dill,
continental parsley, tomato saltsa

Your choice of Greek salad
or Mediterranean slaw

Daily handmade pita bread



EAT. GREEK. STREET.

Pre-payment
and 24 hours
notice required
for orders

HERCULES PLATTER

minimum 10 people

\$30pp

Pork belly, lamb backstrap
and chicken souvlaki stix grilled
to perfection on charcoal

Pork, lamb and chicken souvla
slow cooked over charcoal,
straight from the spit

Chicken wings

Grilled haloumi

Calamari

Corn on charcoal

Tzatziki, white taramosalata,
special mayo & tirokafteri
housemade dips

Daily handmade pita bread

Legendary hand-cut chips,
loaded with feta and oregano

OLYMPIAN PLATTER

minimum 10 people

\$22pp

Pork, lamb and chicken souvla
slow cooked over charcoal,
straight from the spit

Legendary hand-cut chips,
loaded with kefalograviera
cheese and rosemary

Slow roasted desiree potatoes
and seasonal vegetables with
a dill, continental parsley,
tomato saltsa

Housemade tzatziki dip

Daily handmade pita bread

FOOD
FIT FOR
HEROES



APHRODITE PLATTER

minimum 10 people
\$24pp

Your choice of souvla slow
cooked over charcoal, straight
from the spit
(Pork / Chicken / Lamb)

*Option available for meat to
be packed separately*

Slow roasted desiree potatoes and
seasonal vegetables with a dill,
continental parsley, tomato salsa

Grilled haloumi

Greek salad with Greek feta

Spanakopita on charcoal

Housemade tzatziki dip

Daily handmade pita bread

DESSERT

BOUGATSA \$5pp
Custard filled filo pastry
served with cinnamon
and sugar

DRINKS

Bottled water **\$2.5**
Sparkling water **\$3.5**
Juices **\$3**
Organic soft drinks **\$4**
Greek soft drinks **\$3.5**
Cans **\$2.5**
600ml bottles **\$4**
1.25L bottles **\$4.5**

SET YOUR
TASTEBUDS
ABLAZE



LEGENDARY

Our legendary chips are hand-cut from carefully chosen potatoes



AUTHENTIC

All dips are made in house using select Greek herbs and spices

SEASONAL

We use Australian seasonal lemons to garnish

STIX AND PITA — IDEOLOGÍA

In the pursuit of honest flavoursome food, we work with local businesses to source the highest quality sustainable produce. Everything from our dips to pita' is zealously handmade in house and cooked over natural organic charcoal.

Be captivated by the theatre of our Greek street kitchen and set your tastebuds ablaze with the taste of authenticity.

SHOP 3, 216 ENMORE RD, ENMORE (CNR EDGEWARE RD)

ph 9516 1222 **web** stixandpita.com.au

like & follow us   [/stixandpita](https://www.facebook.com/stixandpita)

OPENING HOURS

Wed-Thu: 5:30pm - 9:30pm

Fri: 12:00pm - 3:00pm
5:00pm - 10:00pm

Sat: 12:00pm - 10:00pm

Sun: 12:00pm - 9:00pm

**excluding gluten free pita*

