

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

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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



EAT.
GREEK.
STREET.

NO GAS

We cook using
only natural
organic charcoal
for full flavour

PITA WRAPS

STEP 1 CHOOSE YOUR MEAT

SOUVLA

Slow cooked on a spit over charcoal
Chicken / Pork* / Lamb*

STIX

Souvlaki skewers grilled on charcoal
Pork* belly / Chicken / Lamb* backstrap

HALOUMI CHEESE [v]

Grilled to perfection

LAMB* KLEFTIKO

Slow cooked for 11 hours
and finished on charcoal

CALAMARI

Lightly floured and fried

BIFTEKI

Beef mince with traditional Greek spices

*add \$2 for lamb dishes

*add \$1 for pork dishes

**gluten free pita when available \$3.5 extra

STEP 2 CHOOSE YOUR FILLING



ATHENIAN \$11.9

Tomato, onion, tzatziki
(cucumber yoghurt dip)
and chips



ICARUS \$11.9

Char roasted capsicum, tirokafteri
(spicy feta dip) and chips



MEDUSA \$11.9

Special mayo, mediterranean slaw
and chips



ARGO \$11.9

Double baked truss tomatoes,
white taramosalata (fish roe dip),
pickled onions and chips



HERCULES PLATTER

A sampling of: all stix, all souvla
meats, haloumi, calamari, corn,
selection of house made dips,
daily handmade pita and chips
(serves 2-3 people) \$78

Menu prices are subject to change due to
fluctuations in seasonal produce.



ACHILLES PLATE

200g of souvla meat

Chicken, pork or lamb* souvla
served with chips, mediterranean
slaw or Greek salad including
mixed leaves, tzatziki and our
house made pita bread \$29

*add \$5 for lamb souvla

NAKED MEATS

All served with pita, tzatziki and lemon
minimum order of 2 stix for accompaniment

Chicken stix	\$5.5 ea / \$65 doz
Pork belly stix	\$6 ea / \$70 doz
Lamb backstrap stix	\$7 ea / \$82 doz
Chicken souvla	\$16.9 / 200g
Pork souvla	\$19.9 / 200g
Crispy pork belly	\$19.9 / 200g
Lamb souvla	\$22.9 / 200g
Lamb kleftiko	\$22.9 / 200g
Bifteki (2pc)	\$12
Chicken wings (4pc)	\$10.9

BATTLE CRY BURGERS

Quarter of a pound house ground
scotch fillet patty, grilled over charcoal, topped
with American cheese, chopped onions and pickles

HEPHAESTUS \$10.9
Tomato sauce and mustard

HERA \$11.9
Special sauce and lettuce

HADES \$11.9
Lettuce, sliced tomato, mayo & tomato sauce

HERMÈS \$11.9
Free range chicken breast fillet grilled over
charcoal with lettuce, cheese, egg mayo and
house made chilli sauce

TERAS \$16.9
Double patty, double cheese, crispy skin pork
belly, onion rings, pickles & smokey bbq sauce

BURGER COMBO ADD \$7
for our legendary chips and can of drink

*gluten free bun available \$1.5 extra

LEGENDARY CHIPS

Seasoned with village grown oregano & salt

Some \$4.5

Lots \$8.5

ADD ONS \$2.5 (s) / \$3.5 (l)

Feta and oregano or
kefalograviera cheese and rosemary

HOUSEMADE DIPS / SAUCES

Tzatziki (cucumber yoghurt dip) [v]

White taramosalata (fish roe dip)

Special mayo [v]

Tirokafteri (spicy feta dip) [v]

Melitzanosalata [v]

Dips all served with pita bread \$9.9ea

SIDES

MEDITERRANEAN SLAW \$13
Mixed shredded cabbage with carrot
and vinegarette dressing

GARDEN SALAD \$14
Mixed leaf, tomato, cucumber, capsicum,
olives, onions, Greek balsamic dressing

GREEK VILLAGE SALAD \$15
Tomato, cucumber, capsicum, olives, peppers,
onion, Feta, lemon and olive oil dressing

OLOKLIRES POT \$13
Whole Baby Aussie potatoes baked in lemon,
olive oil and oregano

HALOUMI [v] \$13
Lightly grilled with lemon, olive oil and oregano

SAGANAKI [v] \$13
Grilled kefalograviera cheese with baked tomato
olive oil, lemon and oregano

FETA SKEPASTI \$14
Feta cheese with capsicum, Spanish onion,
Kalamata olives, olive oil and oregano cooked in
baking paper over charcoal

CALAMARI \$15
Lightly floured and fried served with special
mayo and lemon

SPANAKOPITA ON CHARCOAL [v] \$9.9

WHOLE CORN ON CHARCOAL [v] \$5

DAILY HANDMADE PITA (2pc) \$4.9

STIX & KIDS 12 & under

Any souvla (75g) or calamari
with chips and pita \$10.9

*add \$1 for lamb souvla

HOUSEMADE DESSERTS

BOUGATSA \$9.9

Custard filled filo pastry served
with cinnamon, sugar and a scoop of
Cow and the Moon vanilla bean gelato

CREMA ME BISCOTTA TOURTA \$10.9
Cookies and cream cake

DRINKS

Bottled water \$3.5

Sparkling water \$4

Juices \$4

Greek soft drinks \$4.5

Cans \$3.5

1.25L bottles \$6

See fridge for variety