

LEGENDARY CHIPS

Seasoned with mountain grown oregano and salt

	Some	Lots
	\$4.5	\$8.5
ADD ONS	\$2.5 (s)	\$3.5 (l)

Feta and oregano or kefalograviera cheese and rosemary

SIDES

DAILY HANDMADE PITA (2pc) \$4.9

WHOLE CORN ON CHARCOAL [v] \$5

MARINATED OLIVES [v] \$7.9

SARDELLES \$8.9

Salted Greek sardines in aged vinegar and extra virgin olive oil

SPANAKOPITA \$9.9

ON CHARCOAL [v]

OLOKLIRES POTATOES [v] \$9.9

Whole baby Aussie potatoes baked in lemon, extra virgin olive oil and mountain grown oregano

HORTA / SEASONAL GREENS [v] \$9.9

Greek extra virgin olive oil and lemon

OVEN BAKED SEASONAL \$11.9

VEGETABLES [v]

CALAMARI \$14.9

Lightly floured and fried served with special mayo and lemon

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

No artificial flavouring, additives, colouring or preservatives. It's all natural. Even our charcoal is 100% natural and organic

STIX & KIDS 12 & under \$10.9

Any souvla (75g) or calamari with chips, pita and a fruit juice popper

*add \$1 for lamb souvla

HOUSEMADE DIPS / SAUCES

Dips all served with pita bread \$9.9ea

Tzatziki (cucumber yoghurt dip) [v]

White taramosalata (fish roe dip)

Special mayo [v]

Tirokafteri (spicy feta dip) [v]

House made chilli sauce [v] \$3.5

HOUSEMADE DESSERTS

BOUGATSA PATSAVOURA \$9.9

Layers of phyllo pastry smothered in a house made Greek custard and baked to perfection, dusted with icing sugar and cinnamon and a scoop of vanilla bean gelato

CREMAME BISCOTTIA TOURTA \$9.9

Cookies and cream cake

BEERS \$8.5

Mythos

Corona

Young Henrys Newtowner

Young Henrys lager

James Boags lite

Sommersby apple cider

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

OPENING HOURS

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

Fri: 12:00pm - 2:30pm
5:00pm - 10:00pm

Sat: 12:00pm - 10:00pm

Sun: 12:00pm - 9:00pm

*excluding gluten free pita



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 organic charcoal
Chicken / Pork* / Lamb*

SOUVLAKI STIX

Hand cut and skewered in house souvlaki grilled on organic charcoal
Pork* belly / Chicken / Lamb* backstrap

HALOUMI CHEESE [v]

Grilled to perfection

LAMB' KLEFTIKO

Lamb shoulder slow cooked for 11 hours

CALAMARI

Lightly floured and fried

BIFTEKI

Beef mince with traditional Greek spices

CHARCOAL BBQ CHICKEN

Free Range Chicken cooked on a spit over organic charcoal

*add \$2 for lamb dishes

*add \$1 for pork dishes

**gluten free pita when available \$3.5 extra

HERCULES PLATTER

A sampling of: all stix, all souvla meats, haloumi, calamari, corn, selection of house made dips, daily handmade pita and chips

For 2 people \$68

For 3 people \$95

Meat may vary at time of order, depending on availability

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

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

WRAP COMBO
add \$7 for our legendary chips & can of drink

All our meats are hand selected by us!
We only use free range, grass fed Dorset lamb, our chicken is hormone free, chemical free and free range, our pork is only natural free range female gilt pork and all our meats are Australian grown and farmed

ACHILLES PLATE

200g of souvla meat

Choice of chicken, pork or lamb* souvla or half a bbq chicken, served with chips, mediterranean slaw or Greek salad including mixed leaves, tzatziki and our house made pita bread \$29

*add \$3 for lamb souvla

NAKED MEATS

Hand cut house marinated

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

Chicken stix \$5.5 ea / \$65 doz

Pork belly stix \$6ea / \$70 doz

Lamb backstrap stix \$7ea / \$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

Half bbq chicken \$13.9

Bifteki (2pc) \$11.9

Chicken wings (3pc) \$10.9

BATTLE CRY BURGERS No fillers

Our patties are ground in house using 100% Australian free range wagyu beef, grilled over organic charcoal, topped with American cheese, chopped onions & 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 and smokey bbq sauce

*gluten free bun available \$1.5 Extra

BURGER COMBO
add \$7 for our legendary chips & can of drink

SALADS

Hand cut house dressed

MEDITERRANEAN SLAW [v] \$7.9 SML (FOR1) \$11.9 REG

Mixed shredded cabbage with carrot and vinegarette dressing

GARDEN SALAD [v] \$8.9 \$12.9

Mixed leaf, tomato, cucumber, capsicum, olives, onions, Greek balsamic dressing

GREEK VILLAGE SALAD [v] \$9.9 \$14.9

Tomato, cucumber, capsicum, olives, peppers, onion, feta, extra virgin olive oil dressing

APOLLO SALAD \$16.9

Chargrilled beetroot/carrot, lentils, free range chicken, crunchy pita, chard, walnut, mint finished with a Greek goats cheese dressing

CHEESES

HALOUMI [v] \$13

Cypriot cheese, cow, goat and sheep milk grilled. Choose extra virgin olive oil, lemon and mountain grown oregano or honey, crushed walnut and thyme

GREEK FETA [v] \$11

Goat and sheep milk, extra virgin olive oil and mountain grown oregano

SAGANAKI [v] \$13

Greek cheese, cows milk. Grilled kefalograviera cheese. Choose baked tomato, extra virgin olive oil, lemon and mountain grown oregano or honey and crushed walnuts

TALAGANI [v] \$13

Greek cheese, goat and sheep milk. Choose grilled finished with lemon, mountain grown oregano, extra virgin olive oil or house made fig jam and crushed walnuts (seasonal)



We only use the best free range chickens

STIX & CHIX

Free range and hormone free Lilydale split chicken cooked over organic charcoal

Available until sold out

TAKE-AWAY IN-HOUSE

WHOLE CHICKEN \$18.9 \$24.9

½ CHICKEN \$11.9* \$13.9*

¼ CHICKEN \$7.9* \$9.9*

Choose your basting:

- Greek lemonato - freshly squeezed lemon, hand stripped Greek mountain oregano and extra virgin olive oil

- Kota Kafteri - our house made chilli baste

- Sketo - plain

In house:

Served with hand made pita bread and tzatziki

*Make it a Chix Combo

CHIX COMBO
add \$7 for our legendary chips & can of drink

PHOENIX FAMILY FEAST

1 whole free range chicken, large chips, Greek village salad, oven baked seasonal vegetables, bbq corn, 3 pita bread, tzatziki, chilli sauce, 1.25l bottle of drink

TAKE-AWAY IN-HOUSE

\$55 \$65