

# 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](http://stixandpita.com.au)

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## OPENING HOURS

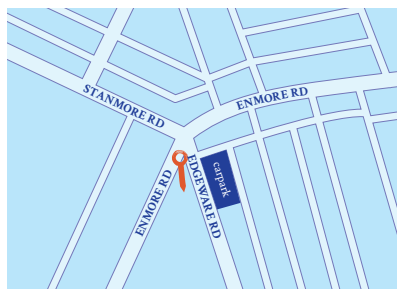
Wed-Thu: 5:00pm - 9:00pm

Fri: 12:00pm - 2:30pm

5:00pm - 9:30pm

Sat: 5:00pm - 9:30pm

Sun: 12:00pm - 8:30pm



\*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\*

#### 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

\*add 3 for lamb dishes

\*\*gluten free pita when available 4 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 109

For 3 people 149

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 15.9

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



#### ICARUS 15.9

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



#### MEDUSA 15.9

Special mayo, mediterranean slaw and chips



#### ARGO 15.9

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

**WRAP COMBO**  
add 9.90 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, served with chips, mediterranean slaw or Greek salad including mixed leaves, tzatziki and our house made pita bread 37

\*add 5 for lamb souvla



## NAKED MEATS

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

Chicken stix	7 ea / 80 doz
Pork belly stix	7.9 ea / 90 doz
Lamb backstrap stix	8.9 ea / 99 doz
Chicken souvla	22.9 / 200g
Pork souvla	25.9 / 200g
Crispy pork belly	25.9 / 200g
Lamb souvla	29.9 / 200g
Lamb kleftiko	29.9 / 200g
Bifteki (2pc)	14.9
Chicken wings (3pc)	13.9

## 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 13.9**  
Tomato sauce and mustard

**HERA 14.9**  
Special sauce and lettuce

**HADES 14.9**  
Lettuce, sliced tomato, mayo & tomato sauce

**HERMÈS 14.9**  
Free range chicken breast fillet grilled over charcoal with lettuce, cheese, egg mayo and house made chilli sauce

**TERAS 21.9**  
Double patty, double cheese, crispy skin pork belly, onion rings, pickles & smokey bbq sauce

**BURGER COMBO ADD 9.9**  
for our legendary chips and can of drink  
\*gluten free bun available 2.5 Extra

## LEGENDARY CHIPS

Seasoned with mountain grown oregano & salt

	Some	Lots
	6	11.5
<b>ADD ONS</b>	2.9 (s)	3.9 (l)

Feta and oregano or kefalograviera cheese and rosemary

## HOUSEMADE PITA BREAD/DIPS

Dips all served with pita bread 13.9ea

Tzatziki (cucumber yoghurt dip) [v]  
White taramosalata (fish roe dip)  
Special mayo [v]  
Tirokafteri (spicy feta dip) [v]

House made chilli sauce [v] 2.5

## SIDES

**MEDITERRANEAN SLAW [v]** 9.9 16.9  
Mixed shredded cabbage with carrot and vinegarette dressing

**GARDEN SALAD [v]** 10.9 17.9  
Mixed leaf, tomato, cucumber, capsicum, olives, onions, Greek balsamic dressing

**GREEK VILLAGE SALAD [v]** 11.9 19.9  
Tomato, cucumber, capsicum, olives, peppers, onion, Greek feta, extra virgin olive oil dressing

**OLOKLIRE POTATOES [v]** 13.9  
Whole baby Aussie potatoes baked in lemon, extra virgin olive oil and mountain grown oregano

**HALOUMI [v]** 18.9  
Cypriot cheese, cow, goat and sheep milk grilled. Choose extra virgin olive oil, lemon and mountain grown oregano or honey and crushed walnut

**SAGANAKI [v]** 18.9  
Greek cheese, cows milk. Grilled kefalograviera cheese. Choose baked tomato, extra virgin olive oil, lemon and mountain grown oregano or honey and crushed walnut

**HORTA / SEASONAL GREENS [v]** 13.9  
Greek extra virgin olive oil and lemon

**CALAMARI** 18.9  
Lightly floured and fried served with special mayo and lemon

**SPANAKOPITA ON CHARCOAL [v]** 13.9

**WHOLE CORN ON CHARCOAL [v]** 7.5

**DAILY HANDMADE PITA (2pc)** 7.9

## STIX & KIDS 12 & under

Any souvla (75g) or calamari with chips, pita and a fruit juice popper  
\*add 1 for lamb souvla

## HOUSEMADE DESSERTS

**BOUGATSA PATSAVOURA** 12.9  
Layers of filo pastry smothered in a house made Greek custard and baked to perfection, dusted with icing sugar, cinnamon and a scoop of vanilla bean gelato

**CREMA ME BISCOTTA TOURTA** 12.9  
House made cookies & cream cake

## DRINKS

Bottled water 3.5  
Sparkling water 4  
Juices 4  
Greek soft drinks 5  
Cans 4.5  
1.25L bottles 7  
See fridge for variety