RIVERVIEW HOTEL

STIX

HELLENIC TAVERNA

FOOD & BEVERAGE MENU

riverviewhoteltempe.com.au | (02) 8080 7072 | @riverviewhotel_tempe
900 Princes Highway, Tempe NSW 2044

COCKTAILS

GARDEN OF EDEN 20
Gin, lychee, lychee juice, lime, sugar syrup, mint, cucumber

BLOOM OF SYMI 20
Gin, watermelon, lime

AEGEAN ICE TEA 20
Ouzo, white rum, gin, vodka, blue curaçao, lime, lemonade

OLD ZEUS 20
Ouzeus Raspberry, sweet vermouth, gin

SAMOS SUNRISE 20
Vodka, peach liqueur, pineapple, egg white

PAROS PASSION 20
Vodka, amaretto, passionfruit, lime, sugar syrup

KALIMERA MARGARITA 20
Tequila, Kahlúa, mango juice, lime

HELLENIC HEAT 20
Ouzeus Lime, chilli syrup, lime, sugar syrup

ATHENS RIVIERA 20
Ouzeus Raspberry, vodka, strawberry juice, lemonade

GRECOLADA 20
Ouzeus Lime, Malibu, white rum, pineapple, sugar syrup, lime

CLASSICS

MARGARITA 19
LYCHEE MARTINI 19
OLD FASHIONED 19
AMARETTO SOUR 19
ESPRESSO MARTINI 19

APEROL SPRITZ 19
LONG ISLAND 19
NEGRONI 19
LIMONCELLO SPRITZ 19

MOCKTAILS

APHRODITE'S BLUSH 15
Cranberry juice, lychee juice, lime

LYCHEE SPRITZ 15
High Hopes non-alcoholic Prosecco, lychee syrup, soda

SANTORINI SUNSET 15
Watermelon, passionfruit, orange juice, pineapple juice, lime

PASSIONFRUIT MARTINI 15
Passionfruit juice, apple juice, vanilla syrup, lime

BEVERAGE MENU

BUBBLES

	sml	lge	btl
Stonefish Premium Sparkling Chardonnay Pinot Noir, SA	10		48
Garfish Prosecco, McLaren Vale, SA	10		48
G.H. Mumm Champagne, Reims, FR			109
Veuve Clicquot Champagne, Reims, FR			140

WHITE WINE

Stonefish Sauvignon Blanc, Margaret River, WA	10	16	48
Stonefish Chardonnay, Margaret River, WA	10	16	48
Grant Burge 'Benchmark' Pinot Grigio, Barossa Valley, SA	10.5	17	50
Lost Turtle Sauvignon Blanc, Marlborough NZ	13	22.5	60
Opawa Pinot Gris, Marlborough NZ	13	22.5	60
Freycinet Vineyard Riesling, TAS			60
Vasse Felix Filius Chardonnay, Margaret River, WA			63
Brokenwood Semillon, Hunter Valley, NSW			69
Saint Clair Wairau Reserve Sauvignon Blanc, Marlborough, NZ			79

GREEK WHITE

Mati Fortuna Moschofilero Chardonnay, Peloponnese GR	10	16	48
An aromatic dry white wine			
Semeli Thea Moschofilero, Peloponnese, GR			65
A premium single-vineyard dry white wine			
Diamantakis Diamantopetra Vidiano Assyrtiko, Crete, GR			65
A distinctive full-bodied white wine blend			
Zacharias Omikron Retsina, Peloponnese, GR			40
Retsina is a traditional Greek white wine known for its distinctive pine resin flavour			

ROSÉ

Fenetre Lavande Rose, McLaren Vale, SA	10.5	17.5	50
Brise Maritime, Méditerranée, FR	10.5	17.5	50
Mati Fortuna Rose, Peloponnese, GR	11	18	52
Lumière de Provence, Provence, FR			62
Maison Saint AIX Rose, Provence, FR			88

RED WINE

Stonefish Cab Sauv, Margaret River, WA	10	16	48
Stonefish Merlot, Margaret River, WA	10	16	48
Grant Burge 'Benchmark' Shiraz, Barossa Valley, SA	10.5	17	49
Hāhā Pinot Noir, Marlborough, NZ	11.5	19	52
Stonefish Reserve Shiraz, Margaret River, WA	14	23	65
Susana Balbo Crios Malbec, Mendoza, ARG			62
Munda Wines Kaurna Country Syrah, McLaren Vale, SA			62
Yalumba 'The Cigar' Cab Sauv, Coonawarra SA			62
Grasshopper Rock Pinot Noir, Central Otago, NZ			69
John Duval 'Entity' Shiraz, Barossa Valley, SA			84
Ata Rangi Crimson Pinot Noir, Martinborough, NZ			84
Jim Barry 'The McRae Wood' Shiraz, Clare Valley, SA			94

GREEK RED

Mati Fortuna Agiorgitiko Cab Sauv, Peloponnese GR	10	16	48
Fruity dry red			
Semeli Herinos Agiorgitiko Syrah, Peloponnese, GR			52
A premium dry red wine			
Kokkinos Xinomavro, Naoussa, GR			72
Xinomavro is a medium-bodied red similar to Nebbiolo or Pinot Noir			

BEVERAGE MENU

GREEK SPECIALTY DRINKS

Stix Mediterranean Lager on tap

Schooner 425ml - $10
Pint 568ml - $13

Souroti Greek Sparkling water 750ml - $10.50
Souroti Greek Still Water 700ml - $10.50

BEERS ON TAP

	Schooner 425ml	Pint 568ml
Tooheys New	$8	$12
Hahn Super Dry	$10	$13
Hahn Super Dry Mid 3.5%	$8	$10.50
Hawke's Lager	$10	$13
Heineken	$10	$13.50
Kirin Ichiban	$11.50	$15
Grifter Pale Ale	$10.50	$13.50
James Squire 150 Lashes	$10.50	$13.50
Young Henrys Newtowner	$10.50	$13
Stone & Wood Hinterland Pale	$11.50	$11.50
Stone & Wood Pacific Ale	$12	$16
Guinness	$11	$13.50

STIX
HELLENIC TAVERNA

DIPS & BREAD

GREEK OLIVES	7
PICKLED CHIKORY	10
WOOD-FIRE GREEK BREAD	9
GREEK PITA BREAD	11
TZATZIKI [v/gf] cucumber, garlic, yoghurt	12
TARAMA [a] fish roe, lemon, garlic	12
TIROKAFTERI [v/gf] feta, red pepper, bukovo	12
TRIO OF DIPS all three dips & pita bread	26

CHEESE & PASTRY

CHARGRILLED HALLOUMI [v/gf] lemon, oregano, extra virgin olive oil	20
SAGANAKI CHEESE [v/gf] honey, roasted walnuts	24
SPANAKOPITA [v] handmade pastry with local spinach & feta cheese	24
TIROPITA house-made feta & ricotta pastry with thyme & honey or plain	19

STAPLES

DAKOS SALAD tomatoes, Cretan cheese, rusk bread	18
MEDITERRANEAN SLAW [v/gf] green & red cabbage, carrot, vinegar	16
TOMATO SALAD [v/gf] tomato, balsamic vinaigrette	18
GREEK SALAD [v/gf] tomato, cucumber, Spanish onion, green peppers, feta, Kalamata olives, oregano	19
HORTA seasonal local greens with lemon & Greek EVOO	18
CHARGRILLED CORN [v]	14
GREEK POTATOES [v] baked potatoes, lemon, oregano, EVOO	16
FRIES [v/gf] add feta +2	14
CALAMARI [gf/i] lightly floured & pan fried	25

[GF] GLUTEN FREE [V] VEGETARIAN [DF] DAIRY FREE [VG] VEGAN

SOUVLA
cooked over charcoal | order by weight

	200g	500g
CHICKEN	24	52
LAMB	32	67
PORK	28	60
CRISPY PORK BELLY	30	62

STIX two pieces served with tzatziki
chicken | 20
pork belly | 20
lamb backstrap | 22

FROM THE CHARCOAL

AUSTRALIAN KING PRAWNS (2) [a] tsipouro, garlic butter add additional prawn +10	22
BBQ OCTOPUS [a] Western Australian octopus, chargrilled and dressed with lemon evoo emulsion	M.P
CHARCOAL FISH OF THE DAY [a] chargrilled and butterflied, boneless, served with wilted greens, lemon evoo dressing	38
HOUSE MADE SAUSAGES pork sausages over charcoal, kefalograviera & ouzo	19
CHARGRILLED CHICKEN WINGS	18
CHARGRILLED PORK LOIN chargrilled, bone in	32
BIFTEKI Greek style beef meatball, lemon, onion	22
ANGUS GRASS FED T-BONE 400g, riganolado (Greek lemon sauce), chips	45
SLOW BRAISED LAMB SHOULDER 11hr slow braised lamb shoulder	35

DESSERTS

BOUGATSA served with ice cream	17
CHOCOLATE CAKE served with ice cream	17
BREAD PUDDING ekmek	17
HOUSE STRAINED GREEK YOGHURT choose home-made sour cherry compote or honey & walnut	15

KIDS 12 years & under

SOUVLA MEAT your choice of chicken, lamb or pork, chips & pita	18

A 10% surcharge applies to food on Sundays
A 10% surcharge applies to food & beverage on public holidays

STIX

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SET MENU $79 PP

Greek Salad

Trio of Dips (with Pita Bread) - Tzatziki, Tarama, Tirokafteri

Grilled Halloumi Cheese

Pan Fried Calamari [I]

Homemade Spanakopita

All the Souvla Meats (chicken, lamb & pork) on organic charcoal

Fries

DESSERT

Bougatsa & Ekmek

KID'S PLATE $30

Souvla, Pita, Fries & Ice Cream

ADD ONS

Prawns Saganaki [A] $14pp
Tomato saltsa & feta cheese

Saganaki Cheese $8pp
Honey & roasted walnuts

Greek Potatoes $6pp
Baked potatoes, lemon, oregano, extra virgin olive oil

Char-grilled Corn $4pp

BBQ Octopus [A] $10pp
Western Australian octopus, char-grilled & dressed with lemon evoo emulsion

Spanakopita $6pp
Hand-made pastry with local spinach & feta cheese

Horta $5pp
Seasonal local greens with lemon & Greek evoo

[A] Australian [I] Imported

Thank you for dining with us.

We hope you enjoyed your visit.

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@stixhellenictaverna
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