



SANTORINI

ON OXFORD

SINCE 2003

9360 9342

217 OXFORD ST, DARLINGHURST SYDNEY
WWW.SANTORINIONOXFORD.COM.AU

FULLY LICENSED RESTAURANT

NO BYO



DIPS



TARAMA14.50
Fish roe mouse

SANTORINI SMOKED EGGPLANT13.50
With vinegar and smoked capsicum

TZATZIKI13.50
Yoghurt cucumber and garlic dip

FAVA SANTORINIS13.50
Yellow split peas pure

TRIO OF DIPS.....25

*All dips are served with warm pita bread

SALADS & SIDES

SANTORINI24
A variety of fresh mixed leaf, tomato, cucumber, olives, capers, capsicum, carrot, Manouri cheese with a mustard vinaigrette dressing

GREEK SALAD (V).....20
Tomatoes, cucumber, onion, capsicum, kalamata, olives, feta, extra virgin olive oil, oregano

CABBAGE & POTATO SALAD18
With olive oil & vinegar

EGGPLANT SALAD (V).....24
Smoked eggplant, tomatoes, feta, onions, vinegar, extra virgin olive oil

DAKOS SALAD (V).....20
Dry rusk bread topped with chopped tomatoes, crumbled feta cheese oregano and olives

ROASTED LEMONY POTATOES15

FRESHLY CUT FRIES12
Add Eggs 3.50

GRILLED BROCCOLINI16
With Balsamic vinegar and toasted almonds

PITA GARLIC BREAD.....8

PITA BREAD.....6

SOURDOUGH BREAD.....8

COLD STARTERS

SYDNEY ROCK OYSTERS.....Half Dozen ...35/55

COLD ANCHOVIES 47.5g.....25
Served with sourdough bread

STARTERS



CHAR OCTOPUS.....32
Chargrilled octopus with olive oil and lemon

CHAR CALAMARI.....29
Fresh chargrilled baby calamari.

TIGANITO CALAMARI.....28
Lightly floured and pan fried calamari rings served w/aioli

MELITZANA31
Oven baked smoked eggplant, topped with tomatoes, onions, garlic.

SAGANAKI.....22
Kefalograviera cheese golden fried flamed with ouzo.

POT OF MUSSELS.....35
Black mussels cooked with tomato sauce, feta and herbs.

KATAIFI PRAWNS.....32
King Prawns wrapped in kataifi filo then fried and served with aioli sauce.

GARIDES SAGANAKI.....35
King prawns, ouzo, tomato sauce and herbs.

YEMISTO CALAMARI.....30
Chargrilled whole baby calamari stuffed with feta and spinach.



SEAFOOD ON CHARCOAL

SANTORINIS SIGNATURE PLATTERS

SEAFOOD PLATER FOR Two/Three.....165/247

Catch of the day, octopus, calamari, scallops, Moreton bugs, mussels, king prawns, oysters kilpatrick served with chips.

SEAFOOD & MEAT PLATTER FOR Two/Three.....140/210

Lamb souvlaki, chicken souvlaki, lamb loin, Beef Wagyu fillet, Loukaniko (pork), chicken thigh, catch of the day, king prawns, octopus, calamari served with chips.

WHOLE BABY SNAPPER.....M/P

WHOLE FLATHEAD.....M/P

WHOLE JOHN DORYM/P

BARRAMUNDI FILLET.....45
Served with spinach.

SILVER DORY FILLET.....40

1/2 CALAMARI 1/2 OCTOPUS.....45

CHAR OCTOPUS.....55

CHAR CALAMARI.....45

SEA SCALLOPS (each).....6

GIANT KING PRAWNS (each).....15

KING PRAWNS IN SHELL (each).....7

MORETON BUGS (each).....15

MEAT ON CHARCOAL

LAMB SOUVLAKI Backstrap.....39

CHICKEN SOUVLAKI.....36

LAMB CUTLETS.....58

SCOTH FILLET 350g.....58

MIXED GRILL FOR Two/Three.....120/180

Lamb souvlaki, chicken souvlaki, lamb cutlets, chicken, Beef Wagyu fillet, chicken thigh, Loukaniko (pork), haloumi, tzatziki, served with chips.

FRIED & COLD SEAFOOD PLATTER FOR 2 ...140

Sydney Rock Oysters, Kataifi Prawns, fried calamari, seared scallops, char octopus, blue swimmer crab, grilled fish of the day, served with chips.

FROM THE KITCHEN

ARNI KLEFTIKO-GREEK STYLE LAMB SHOULDER.....48/92

Lamb marinated in garlic and lemon, and then cooked with paprika, tomatoes and potatoes.

MOUSSAKA IN CLAY35

Home style dish prepared with layers of potatoes, eggplant, beef mince, sauce topped with béchamel served in a clay pot.

PASTA

SPAGHETTI GARIDES.....35

Spaghetti, peeled prawns, cherry tomato, spinach, butter and lemon.

SEAFOOD CARBONARA PAPPARDELLE.....38

Cream, prawns, scallops, calamari, mussels egg yolk.

KRITHARAKI GARIDES39

Orzo pasta, calamari, Grilled King prawns, cuttlefish ink.

Please note: We politely decline any alterations to the menu. Unfortunately, we do not serve entrées and all dishes in your order will arrive as they are ready. On Friday, and Saturday if the restaurant is full, your dishes from the grill will have maximum waiting for 45 min to be ready. Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays 15%. No split bills. Thank you.



DESSERTS



BAKLAVA.....	15
With walnuts, almonds, and syrup.	
EKMEK KATAIFI.....	16
Shredded filo pastry soaked in syrup, coated with cream patisserie, toasted almonds, and fresh cream.	
GALAKTOBOUREKO.....	16
Galaktobouriko is a semolina pudding with filo pastry soaked in syrup.	
POLITIKO THESSALONIKIS.....	16
Almond paste, cream patisserie, and cinnamon	
LIMONCELLO FLUTE	16

COFFEE & TEA



GREEK COFFEE.....	3.50
ESPRESSO.....	4
CAPPUCCINO.....	4.50
FLAT WHITE.....	4.50
LATTE.....	4.50
MOCHA.....	4.50
HOT CHOCOLATE.....	4.50
MACCHIATO.....	4
FREDDO ESPRESSO.....	4
FREDDO CAPPUCCINO.....	4.50
AFOGATO/ FRANGELICO.....	16
ENGLISH TEA, EARL GREY, CHAMOMILE AND PEPPERMINT.....	4

Not all desserts are available on the same day, please ask staff for more information.

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