



YIASOU,

Our Management and Staff would like to thank you for choosing Mythos for your night out.

Due to high demand for reservations at the restaurant a \$20 deposit per person is required 2 weeks prior to the booking date for your reservation to be confirmed. Please note a \$20 fee per missing person on the booking date applies. **Cancellations of your confirmed numbers must be made 7 days prior to your booking date, in order for your deposit to be refunded.** This deposit can be made by either credit card, in which case we request that you complete the details below and fax them to us, or you may simply pay by cash in person at the restaurant. Whichever method of payment you choose, please ensure to forward the deposit to Mythos as soon as possible for your reservation to be confirmed. We ask that you refrain from inviting friends who will not be dining at the restaurant the evening of your booking, as we will be restricting their entry due to the high volume of patrons. Please also consider your own and fellow patron's safety with all plate breaking activities.

Dancing on tables and on the bar is strictly prohibited. Patrons under 18 must be accompanied by an adult .

DINING DETAILS

There is a set charge of \$40 per person for the dinner menu. The dinner fee includes the following dishes: Greek village salad, combination dip platter with pita bread and a selection of 7 mezethes from the menu provided. The servings of all dishes will be proportioned to the number booked. Please be sure that there will be plenty of food.

Please make your selection of 7 mezethes by circling the appropriate dishes from the menu provided. On completion of circling your choices, please return both forms back to us with your deposit details. There is no BYO as, we are a fully licensed restaurant, and we invite you to arrive around 7.30pm to dine and let your enjoyable evening begin on time.

We look forward to meeting you and guarantee that you will thoroughly enjoy you night with us.

Personal & Credit Card Details

Name _____

Address _____

Phone (H) _____ Phone (W) _____ Mobile _____

Fax _____ E-mail _____

Date of booking _____ Number of confirmed people _____

Occasion (birthday etc) _____ Name _____

Method of payment

Bankcard Diners Visa Mastercard American Express

Cardholder's Name _____

Credit Card # _____

Exp. Date _____ Deposit Amount \$ _____ Signature _____

Bank Details NAB: Mythos (AUST) BSB: 082338 Account: 550 38 0124 Your Reference: Booking Date and Name

63 Norton Street Leichhardt NSW 2040 ph: 02 95605869 fax: 02 95606349

PLEASE NOTE MENU MUST BE SELECTED 7 DAYS PRIOR TO YOUR BOOKING



OR IT WILL BE SELECTED BY OUR OFFICE

SET MENU

COMES WITH GREEK SALAD, DIPS COMBINATION AND PITTA BREAD.
PLEASE TICK 7 MEZETHES.

01.	Mythos Meze Fried pork necks, onion and capsicum	13.	Oktapodi Tender fresh baby octopus, marinated and char-grilled
02.	Dolmades Rice & herbs wrapped in vine leaves	14.	Kalamari Fresh baby kalamari rings lightly floured and fried
03.	Cabbage rolls Mince, rice & herbs wrapped in cabbage leaves, in egg & lemon sauce	15.	Kalamari Kaftero Fresh baby kalamari marinated in spicy sauce
04.	Gemista Baby Tomatoes stuffed with vegetables, rice and mince	16.	Kalamari Gemisto Baby kalamari stuffed with rice, herbs & spices and cooked in tomato sauce
05.	Melitzanes Char-grilled eggplant slices with scordalia dip	17.	Marida White bait fish lightly fried and served with lemon
06.	Kolokithakia Zucchini pan fried slices with scordalia dip	18.	Mithia Saganaki Mussels in olive oil, cooked in tomato sauce and topped with fetta cheese
07.	Manitaria Pan-fried mushrooms with tomato sauce and fetta cheese	19.	Loukaniko Makedonias A traditional village sausage char-grilled
08.	Haloumi Traditional Cyprian cheese, pan-fried and topped with lemon, olive oil and oregano	20.	Beefteki Thessalonikis Beef char-grilled rissoles served with lemon
09.	Saganaki Kefalotiri Greek island cheese, golden fried	21.	Kotopoulo Souvlaki Char-grilled chicken skewers served with lemon and oregano
10.	Tiropitakia Fetta and ricotta cheese wrapped in sfoliata pastry and oven baked	22.	Arnisio Souvlaki Char-grilled lamb skewers served with lemon and oregano
11.	Spanakopitakia Spinach and fetta cheese wrapped in sfoliata pastry and oven baked	23.	Ortikia Char-grilled half quails in olive oil, lemon juice and oregano
12.	Garides Saganaki Prawns lightly pan fried in tomato sauce and fetta cheese	24.	Pidakia Char-grilled lamb cutlets served with lemon and oregano
		25.	Pastitsio Oven baked pasta with layers of mince and béchamel sauce

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