




Kali Orevi!

Enjoy your meal!

Thank you for supporting
our family business.

 @nieosgrille

 Neios Grille

NIEO'S
GRILLE



ABOUT US

At Nio's Grille, we have brought traditional take-away charcoal chicken back to life, along with our quality sides, hamburgers, salads and beverages at the most affordable prices. We are also paying homage to the growing Australian dining experience with our Greek-American inspired restaurant section.

Our founders Theo Georgoulopoulos and Nick Xenofos have a lifetime's wealth of experience in the hospitality industry. Having developed the immensely popular Chickens Plus brand in the past, they truly understand what quality service and offering means to their beloved customers.

At the heart of our vision is quality and freshness. Our food is therefore prepared fresh on premise each day by our team, using only the best ingredients that have been sourced from trusted local suppliers. Our dine-in section features a fusion menu inspired by both the cosmopolitan cities of America as well as the cultural food of Greece, which we have grown to embrace through the knowledge and talent of our mothers.

In order to uphold the very best standard of hospitality, our staff welcome you to enjoy a meal in our friendly and warm atmosphere. We look forward to sharing our exciting experience with you and your friends at Nio's Grille!

THANK YOU FOR SUPPORTING OUR JOURNEY





SPECIALS

- FRESH GRILLED BABY OCTOPUS** 23.9
Freshly grilled octopus cooked with garlic, oregano, lemon, red wine vinegar with Yiayia's Greek potatoes
- OCTOPUS & SPAGHETTI KOKKINISTO** 34
Baby Octopus, Kalamata olives and garlic tossed in a red sauce and served on a bed of spaghetti topped with Parmesan cheese
- AMERICAN STYLE PORK RIBS** 59
Tender full rack of pork ribs cooked with signature basting served with your choice of any salad or chips
- MIX GRILL PLATTER FOR TWO** 75
Mix of Pork ribs, Lamb ribs, 150 grams sirloin steak, sliced chorizo, Greek style charcoal Chicken topped with a fried egg. Served with your choice of salad and chips
- GRILLED GIANT TIGER PRAWNS** 49
Locally caught (NSW) fresh tiger prawns (5) grilled with garlic butter served on a bed of par boiled rice seasoned with red sauce, diced mixed vegetables and a side of lemon and chilli sauce
- KAFTA PLATE** 29
Two kafta served with hummus, fattoush salad, Lebanese bread & chips
- LAMB SHOULDER (FOR 2)** 110
slow roasted local lamb shoulder (2kg approx) with garlic, rosemary, oregano served with lamb jus, Greek potatoes, choice of salad (pre-order only)
- GREEK SLOW ROASTED LAMB** 39.5
forequarter lamb in homemade lemon, garlic and oregano sauce. Served with all trimmings - carrot, potato, beans, peas and broccoli
- CRUMBED LAMB CUTLETS** 37.9
Crumbed & lightly fried lamb cutlets with fattoush salad & chips (can be served as grilled cutlets)

PLEASE NOTE:

No split bills. Surcharge applies for all card transactions.
Prices subject to change.



STARTERS

designed to share or as known in Greek as a 'Mezze'

PITA BREAD (2) Grilled and drizzled with olive oil	8	HUMMUS A blend of ground chickpeas mixed with tahini & olive oil served with warm pita bread	9.9
GARLIC BREAD Freshly baked soft roll with our garlic butter	9	MIXED DIP PLATE Trio of dips served with grilled pita bread	22.9
HTAPODI XIDATO Octopus with vinegar, olive oil, garlic, Greek olives served cold with Baguette	19.9	FRIED CALAMARI (6) Tender squid fried golden brown and dusted with sea salt served with a lemon aioli	22.9
FETA TIGANITI Feta wrapped in filo pastry shallow fried served with honey, walnuts, and pomegranate with icing sugar	18.9	BUFFALO WINGS (6) Lightly coated in our spice mix and fried then rolled in our delicious zesty dressing	19.9
KALAMATA OLIVES Marinated in extra virgin Greek olive oil served with warm pita bread	9.9	GARLIC PRAWNS (7) Sautéed marinated prawns tossed in Napolitano sauce served with warm pita bread	22.9
HALOUMI Grilled cheese basted with olive oil, lemon and oregano	17.5	FRIED ZUCCHINI STICKS Lightly fried zucchini with chipotle sauce	18.9
TZATZIKI A refreshing dip made with Greek yoghurt, cucumber and roasted garlic served with warm pita bread	9.9	MEZZE PLATTER Grilled chorizo, buffalo mozzarella, marinated olives, caramelised beetroot, spiced pumpkin dips, pimentos stuffed with goats cheese, sliced prosciutto served with warm pita bread	31.9
TARAMOSALATA Fish roe, olive oil and roasted garlic served with warm pita bread	9.9		

SALADS

GREEK (GF) (NF) traditional vegetables, feta Cheese, Kalamata olives & balsamic vinegar dressing	19.9	KALE FATTOUSH (DF) (GF) Pomegranate, raddish, tomato, cucumber, bread crisps and sumac dressing	19.9
CHICKEN CAESAR (NF) Cos lettuce, grilled Chicken, bacon, parmesan, croutons, with a creamy Caesar dressing	21.9	RED CABBAGE (DF) (GF) Sultanas, walnuts, rocket with vinaigrette dressing	19.9
TABOULI (DF) (NF) Continental parsley, tomato, cucumber, cracked wheat with lemon dressing	19.9	BURRATA SALAD (GF) (NF) Cherry tomatoes, Burrata cheese, basil oil, baby fresh radish, balsamic glaze	24
SEAFOOD (NF) Mixed seafood in a fresh creamy dressing	24	WANT TO MAKE IT A MEAL? Add marinated chicken breast or scotch fillet for 10	

Ask our staff for more options from our gourmet salad bar



MAINS OFF THE GRILLE

HALF FLAT GREEK 27.9

STYLE CHARCOAL CHICKEN

Served with lemon sauce, chips, salad or baked vegetables

GRILLED CHICKEN 29.9

Marinated breast fillet char-grilled served with mash and seasonal steamed vegetables

CHICKEN SCHNITZEL 29.9

Golden fried crumbed chicken breast served with red cabbage slaw, fries and mayonnaise

SOUTHERN FRIED CHICKEN 26.9

3 mouthwatering pieces served with your choice of chips and salad or mash and vegies with side of gravy

SOUVLAKI PLATE 32.9

Two marinated char-grilled skewers served with a Greek salad, chips, tzatziki and pita. Your choice of Chicken, Lamb or Pork

VEAL PARMIGIANA 36.9

Veal schnitzel lightly coated and golden fried topped with eggplant, Napolitano sauce and mixed cheese. Served with mayonnaise, chips and your choice of salad

GRILLED CHICKEN PACK 29.9

Lightly crumbed grilled chicken fillets with any three vegetables or salad

STEAKS

All our meat cuts are from free range Angus Beef which is pasture fed in the lush Hunter Valley region of NSW. All our steaks are aged to a minimum of 14 days that intensifies the flavour and tenderness in the meat. Enjoy your favourite steak cooked to your liking, served with garden salad and chips or mash and steamed vegetables.

400gm T-bone 43

400gm Rib Eye 48

On The Bone

REEF AND BEEF 58

Best of both worlds, 400gm rib eye on the bone and two king prawns served with mash, seasonal vegetables and mushroom sauce

PORK CUTLET 38

Bruemar's premium Pork from the southern slopes of NSW that practises and guaranteed ethical farm to plate.

Char-grilled and served with baby potatoes, steamed vegetables and warm apple chutney

RIBS

Slow cooked char grilled with Nieu's Grille signature basting served with garden salad, chips or baked veggies

PORK RIBS 46

LAMB RIBS 46

*All meals that come with a garden salad can be upgraded to a gourmet salad of your choice for an extra 4.

SIDES & SAUCES

SIDES

CHIPS 10

GREEK CHIPS 15

tossed with crumbled feta, oregano and olive oil

MASHED POTATO 12

BAKED VEGETABLES 12

CHAR GRILLED CORN 6.5

lemon, olive oil, parsley

BAKED SWEET POTATO 12

BAKED PUMPKIN 12

SWEET POTATO WEDGES 15

served with sour cream and sweet chilli

SAUCES

CREAMY MUSHROOM 4

THREE PEPPERCORN 4

TOUM GARLIC 3

PIRI-PIRI / LEMON SAUCE 1.5

AIOLI / MAYONNAISE / 1.5

CHIPOTLE MAYO / GRAVY

GREEK MUSTARD SAUCE 3.5



GOURMET BURGERS

MONA BURGER	21.9	HALOUMI WRAP	19.9								
Grilled chicken, cheese, lettuce and mayonnaise		Lightly crisped haloumi, tzatziki, lettuce, tomato, onion, aioli wrapped in a soft pita									
SALMON BURGER	26.9	CHICKEN NICK SOUTHERN FRIED	25.9								
Dill, mayo, spinach, sliced pickles, tomato, onion, fried baby caper and sour-cream sauce		lightly crumbed chicken breast, lettuce, red onion, tomato & mayo, cheese									
NIEO'S BURGER	22.9	BEEFY THEO BURGER	24.9								
Char-grilled beef patty with lettuce, tomato, Spanish onion, grilled haloumi and tzatziki		angus beef patty, lettuce, cheese, tomato, onion pickle salsa & honey mustard mayo									
STEAK BURGER	27.9	BARRY'S SLIDER'S	25.9								
Scotch fillet grilled medium with lettuce, tomato, beetroot, caramelised onion and smokey bbq sauce		"good things come in threes" choice of haloumi, mini-beef or mona burger									
ANGUS BEEF BURGER	22.9	PHILLY CHICKEN BURGER	24.9								
Char-grilled Angus beef patty with iceberg lettuce, tomato, gherkins, Spanish onions, cheddar cheese and our secret sauce		charcoal chicken, red cabbage slaw, cheese, lightly spiced philly sauce & mayo									
VEGGIE STACK	21.9	<table border="1"> <tr> <td colspan="2">EXTRAS</td> </tr> <tr> <td>Haloumi</td> <td>3</td> </tr> <tr> <td>Egg/Bacon/Pineapple/Cheese/Avocado/</td> <td>2</td> </tr> <tr> <td>Beetroot</td> <td>1</td> </tr> </table>		EXTRAS		Haloumi	3	Egg/Bacon/Pineapple/Cheese/Avocado/	2	Beetroot	1
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Haloumi	3										
Egg/Bacon/Pineapple/Cheese/Avocado/	2										
Beetroot	1										
Grilled giant mushroom, avocado, tomato, onion, roasted capsicum, haloumi, aioli served on iceberg lettuce											

All burgers are served with chips or garden salad. You can upgrade to a gourmet salad of your choice for an extra 4

SEAFOOD

FISH OF THE DAY	39	FISH AND CHIPS	27.9
Whole Fish from Sydney markets oven baked and served with a creamy lemon sauce and choice of salad or veggies		Home made batter and golden fried fillets served with chips, garden salad and tartare sauce	
BARRAMUNDI	37	SALMON & PRAWN BOWL	49
pan-seared, Barramundi Fillet served with mash and seasonal vegetables, topped with feta, semi-dried tomato crumb and lemon sauce		Fresh pan-seared salmon fillet, grilled prawns (5) served on a bed or seasoned par boiled rice mixed with red sauce and diced mixed vegetables	
SALMON	37		
Pan-seared, fresh Salmon fillet served with sweet potato, steamed vegetables, crisped capers, dill sour-cream, lemon sauce and lemon wedge			



== PASTA ==

CHICKEN RISOTTO 33

Sautéed mushroom and leek topped with shaved Parmesan cheese

FRESH FETTUCCINE 36.9

With prawns, mild chilli, white wine, baby spinach and cherry tomatoes, red sauce and parmesan cheese

CHICKEN CARBONARA 34.9

With fresh fettuccine, bacon, white wine, onion, garlic, parmesan cheese

PASTITSIO 29.9

Greek style pasta bake with Beef mince, penne, béchamel, cheese and Napolitano served with your choice of salad or vegetables

MOUSSAKA 29.9

Greek lasagne layered with Beef mince, potato, eggplant, cheese, béchamel and Napolitano sauce served with your choice of salad or vegetables

PESTO GNOCCHI 34.9

Homemade in creamy pesto sauce with pinenuts

CREAMY GORGONZOLA GNOCCHI 34.9

Homemade with blue cheese, pear and cream sauce

SPAGHETTI BOLOGNESE 33

Traditional beef bolognese sauce topped with parmesan cheese



SET MENU

(designed for 4 or more people)

BANQUET 60 per person

MIXED DIP PLATTER

Trio of our dips with freshly grilled pita bread

KALAMATA OLIVES

Marinated in extra virgin Greek olive oil

HALOUMI

Grilled cheese basted with olive oil, lemon and oregano

FRIED CALAMARI

Tender squid fried golden brown and dusted with sea salt and with a lemon aioli dipping sauce

FRIED ZUCCHINI

Lightly fried zucchini with chipotle dip

GREEK TRADITIONAL SALAD

Traditional salad with tomato, cucumber, onion, Kalamata olives and feta Topped with a red wine vinaigrette

GREEK CHIPS

Tossed with crumbled Feta cheese, oregano and olive oil

SOUVLAKIA

Choice of Lamb, Chicken or Pork (1 skewer per person)

FLAT GREEK STYLE CHICKEN

With lemon or peri peri sauce

GREEK SWEETS

UNLIMITED SOFT DRINKS BY COKE (JUGS)

Choose from a selection of soft drinks by Coke

STILL & SPARKLING WATER + 5 per person



DESSERT

ROCHER CHOCOLATE DOME Hazelnut and milk chocolate mousse served with cream or ice cream	13
STICKY DATE PUDDING Warm sticky date pudding topped with toffee and caramel sauce served with cream or ice cream	13
CHOCOLATE COOKIE CHEESECAKE Light and airy cheese with chocolate cookie crumble	13
TIRAMISU Coffee flavour syrup and mascarpone cheese mousse served with ice cream	13
BAKLAVA Roasted almond filled filo rolls in a cinnamon syrup served with ice cream	12
BOUGATSA Light crisp filo pastry filled with warm custard and dusted with cinnamon sugar	12
RICE PUDDING Homemade rice pudding served warm with vanilla ice cream	9.5
PANNA COTTA Homemade panna cotta topped with summer berry coulis	13
LOUKOUMADES Greek mini doughnuts served with walnuts and vanilla ice cream Choice of: Traditional honey and cinnamon syrup with walnuts or nutella sauce	14.5

COFFEE & TEAS

CAPPUCCINO	4.5	EXTRAS	0.5
FLAT WHITE	4.5	De-Caf / Soy /	
LATTE	4.5	Extra Shot / In A Mug	
MACCHIATO	4.5	Almond Milk / Oat Milk	
HOT CHOCOLATE	4.5	FLAVOURS	0.5
CHAI LATTE	4.5	Caramel / Vanilla / Hazelnut	
ESPRESSO /	4	TEA	4.5
SHORT BLACK	4	English Breakfast /	
LONG BLACK	4	Earl Grey / Peppermint /	
GREEK COFFEE	4.5	Masala Chai / Chamomile /	
AFFOGATO	6.5	Green	
AFFOGATO LIQUEUR	12		

BEER

BEER - INTERNATIONAL

Mamos, Greece	8
Mythos, Greece	8
Fix, Greece	8
Corona, Mexico	8
Heineken, Holland	8
Peroni, Italy	8
Asahi Extra Dry, Japan	8

BEER-LOCAL

Coopers Pale Ale	8
Pure Blonde	8
Coopers Premium Light	7
Carlton Draught	8
Great Northern Super Crisp	8

- Beers on tap available -
(Ask Your Waiter)

CIDERS

Somersby Apple Cider	8
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WINES

RED

Bunnamagoo, Shiraz Mudgee, New South Wales	9	35
Oxford Landing Estates, Merlot Murray River, South Australia	8.5	33
Quarisa Johnny Q Cabernet Sauvignon Coonawarra, South Australia	9	35
Garfish, Cabernet Merlot Frankland River, Western Australia	8	31
Wicked Thorn, Pinot Noir Adelaide Hills, South Australia	8.5	33

White

Little Angel, Sauvignon Blanc Marlborough, New Zealand	8.5	33
Stonefish, Sauvignon Blanc Margaret River, Western Australia	8.5	33
Sensi, Pinot Grigio Tuscany, Italy	8.5	33
Kingston Estate, Pinot Gris Adelaide Hills, South Australia	8.5	33
Sweet Harvest 375ml Sweet White Wine Riverina Region, NSW		25

Greek Kokkino - Red Lafazanis, Dry Red Wine Argiogitiko, Nemea Greece		35
Queen of Hearts - Greek White Agora Drama Macedonia, Dry White, Greece		42
Retsina, Kehribari 500ml		19
Lajolie Grenache Rose France	9	35
Sparkling Wine Pink Velvet Riverina Region, NSW	8.5	35
Sensi Moscato Tuscany, Italy	9.5	40





COCKTAILS

Pina colada	15	Espresso Martini	15
Rum, Malibu, Milk, Pineapple Juice		Kahlua, Vodka	
Hibiscus Spiritz	15	Mojito	15
Lime, Gin, Lychee Liqueur		Rum, Mint, Lime Wedges	
Ocean Blue	15	Margarita	15
Vodka, Lemon, Calypso		Tequila, Triple Sec, Lemon and Lime	
Tequila Sunrise	15	Aperol Spirtz	15
Orange Juice, Grenedine		Pink Velvet, Aperol and Soda Water With a Slice Of Orange	



SPIRITS & LIQUEURS

Johnnie Walker, Red	8	Baileys	8
Johnnie Walker, Black	9	Tequilla	8
Chivas Regal	10	Frangelico	8
Glenfiddich 12-year old	12	Malibu	8
Vodka	8	Cinnamon Tentoura,	8
Bourbon	8	Greece	
Ouzo	8	Mastika, Greece	8
Southern Comfort	8	Lilly Pilly Fiumara,	9
Canadian Club	8	Port	
Bundaberg Rum	8		
Brandy	8.5		
Midori	8		
Hendrick's Gin	12		
Four Pillars Dry Gin	10		

☰ COFFEE & ☰ NON ALCOHOLIC DRINKS

COLD DRINKS

Frappe (Coffee)	6	Loux	6
Iced Coffee /	6	Ginger Beer / Lemon	5
Iced Chocolate / Iced Mocha		Lime Bitter	
Milkshakes	7.5	Sparkling Mineral Water	
Chocolate / Caramel,		750ml	7.5
Banana / Strawberry / Vanilla		Still Water	
Iced Tea	5.5	750ml	7
Peach, Lemon or Mango			
Softdrinks	5		
In Glass Bottles			
Coke / Coke Zero / Diet Coke			
Sprite / Fanta			

FRESH COLD PRESSED JUICES

Orange	8	No added sugar or preservatives.
Green Apple	8	
Watermelon	8	All natural and raw fresh fruits
Pineapple & Apple	8	
Carrot & Ginger	8	

SMOOTHIES

Green Power	8.5	Mango	8.5
Spinach, Celery, Avocado, Banana, Coconut, Honey (DF)		Mango, Banana, Low Fat Yoghurt, Milk	
Banana	8.5	Mixed Berry	8.5
Banana, Honey, Low Fat Yoghurt, Milk		Mixed Berries, Banana, Low Fat Yoghurt, Milk	
		Acai Smoothie	12.9
		Banana, Coconut Water and Acai	





DID YOU KNOW?
WE'VE BEEN
FEATURED ON THE
**TOP 10 SYDNEY GREEK
RESTAURANTS LIST!**

**URBAN
:LIST
SYD**

NIEO'S
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