

# XENOS

RESTAURANT - BAR - CAFE

*est. 1969*

Fully Licensed; BYO Bottled Wine Only; \$4.00 p.p.

\$20 Minimum Credit Card and EFTPOS Charge

No Split Bills

[www.xenosrestaurant.com.au](http://www.xenosrestaurant.com.au)

Garlic or Herb Bread	\$4.50
Olive Bread	\$6.00
Soup of the Day	\$10.00
Sydney Rock Oysters <i>served with verjuice &amp; eschallot sauce, Kilpatrick or Mornay</i>	\$3 ea / \$33.00 Doz
Tomato Bruschetta <i>3 pieces - tomato, basil, onion and olive on toasted bread</i>	\$12.50
Mushroom and Goat's Cheese Bruschetta <i>3 pieces</i>	\$12.50
Chalcidice Olives	\$9.00
<i>hand stuffed - goat's cheese, grilled Cypriot haloumi, lemon, walnut and chilli served with grissini</i>	
Caprese Salad Classic <i>Bocconcini, tomato and basil with Extra Virgin Olive Oil</i>	\$11.00
Spring Bay Mussels <i>in white wine, tomato and chilli served with wood fired bread</i>	\$19.00
Wagyu Beef Carpaccio <i>with baby capers, grana padano, olive oil and aioli</i>	\$19.00
Mediterranean Antipasto for two	\$24.00
<i>dips, dolmades, feta, kefalograviera, prosciutto, Italian Salami &amp; Chalcidice Olives served with wood fired bread</i>	
Mezze Plate for two	\$26.00
<i>grilled Cypriot haloumi, tyropittes, keftes, provolone, dolmades, Kalamata olives, Csabai and octopus vinaigrette served with wood fired bread</i>	
Salt and Pepper Squid <i>served with a coriander and lime chilli sauce</i>	\$19.00
Smoked Salmon Salad	sml \$18 / lrg \$25.00
<i>with avocado, capers and Spanish onion with a creamy vinaigrette dressing</i>	
Octopus Vinaigrette <i>with baby rocket and basil pesto</i>	\$19.00
Cumin Spiced Lamb Salad	\$25.00
<i>lamb backstrap seared rare served with rocket, pine nuts, roast pumpkin and a lime yoghurt dressing</i>	
Caesar Salad <i>cos lettuce, bacon, garlic croutons, egg and shaved parmesan</i>	\$14.00
	<i>With grilled chicken</i> \$20.00
Greek Salad	sml \$10 / lrg \$15.00
<i>tomato, cucumber, Spanish onion, capsicum, olives, feta &amp; rocket tossed in a white wine vinegar &amp; olive oil dressing</i>	

**Xenos Pies** *all served with salad and chips*

Wagyu Beef, Mushroom and Red Wine \$18.00

Lamb, Tomato, Olive and Rosemary \$18.00

Chicken and Vegetable \$16.00

Spanakopita *baked spinach and feta in filo pastry served with a Greek Salad* \$18.00

Spinach Gnocchi and Goats Cheese Gnocchi \$14.00  
*in a creamy three cheese (Jarlsberg, Grana Padano and Mozzarella) sauce*

Spinach and Ricotta filled Pasta Shells *baked with tomato & grana padano* sml \$14 / lrg \$20.00

Penne Vegetarian *mushroom, pumpkin and spinach in a garlic cream sauce* sml \$14 / lrg \$20.00

Spaghetti Bolognese *rich tomato beef ragu* sml \$14 / lrg \$20.00

Fettuccine Boscaiola sml \$14 / lrg \$20.00  
*bacon, mushroom & garlic in a white wine cream sauce*

Parpadelle Chicken sml \$15 / lrg \$22.00  
*with mushrooms, shallots, sun dried tomato in a garlic white wine pesto cream sauce*

Linguine Prawns *with garlic, chilli, asparagus, spring onions, olives, and olive oil* sml \$18 / lrg \$25.00

Seafood Risotto *prawns, fish fillet, mussels, baby octopus, squid, tomato, chilli and fresh herbs* \$26.00

Flathead Fillets *in light beer batter served with chips and tartare sauce* \$24.00

Whole Snapper cooked Greek Style *served with chips and salad* \$29.00

Tasmanian Salmon Fillet *grilled medium rare with a Nicoise salad* \$30.00

Wild Caught Barramundi Fillet \$32.00  
*grilled, served on a white bean puree with a mixed bean and tomato salad*

Moreton Bay Bug and Ocean King Prawns \$36.00  
*in a creamy mushroom, white wine saffron sauce served over rice*

<b>Chicken Involtni</b>	<b>\$26.00</b>
<i>breast fillet rolled with asparagus, bocconcini &amp; sage wrapped with prosciutto s/w chats &amp; salsa verde</i>	
<b>Moroccan Spiced Free Range Chicken</b>	<b>\$26.00</b>
<i>with a sweet potato &amp; chickpea mash &amp; garlic jus</i>	
<b>Moussaka</b>	<b>\$24.00</b>
<i>baked layers of lamb ragu, eggplant, zucchini &amp; potato topped with béchamel sauce, s/w Greek salad</i>	
<b>Souvlaki</b>	<b>\$28.00</b>
<i>marinated lamb skewers with capsicum and onion served with rice and Greek salad</i>	
<b>Greek Style Slow Roast Lamb</b>	<b>\$26.00</b>
<i>with baked potatoes and chicory</i>	
<b>Lamb Shanks</b>	<b>\$24.00</b>
<i>braised with vegetables and tomato served with mash</i>	
<b>Crispy Skin Pork Belly</b>	<b>\$24.00</b>
<i>with mash, braised cabbage and apple sauce</i>	
<b>Slow cooked half Duck</b>	<b>\$29.00</b>
<i>with chats, vegetables and an orange rosemary jus</i>	
<b>Veal Schnitzel</b>	<b>\$25.00</b>
<i>lightly crumbed with mash and garden salad</i>	
<b>Scotch Fillet Steak</b>	<b>\$30.00</b>
<i>with a mushroom &amp; thyme risotto and red wine jus</i>	
<b>Cape Grim Grass Fed Peppered Sirloin</b>	<b>\$30.00</b>
<i>with brocollini, roasted chats and pepper sauce</i>	
<b>Surf and Turf</b>	<b>\$34.00</b>
<i>grain fed eye fillet steak &amp; ocean king prawn with mussels, fish &amp; garlic cream sauce</i>	

## Sides

<b>Steamed seasonal vegetables</b>	<b>\$8.00</b>
<b>Garden Salad</b>	<b>sml \$6 / lrg \$11.00</b>
<b>Rocket and Parmesan Salad</b>	<b>\$8.00</b>
<b>Rosemary Chats</b>	<b>\$6.00</b>
<b>Mash</b>	<b>\$6.00</b>
<b>Chips</b>	<b>\$6.00</b>
<b>Wedges</b>	<b>\$6.00</b>
<b>Wood Fired Bread</b>	<b>\$4.50</b>

# Children's Menu

All \$12.00

*(For children 12 years and under)*

Grilled Chicken and Greek Salad

Bangers and Mash

Chicken Schnitzel and Chips

Fish and Chips

Meatballs and Mash

Spaghetti Bolognaise

Pink Lemonade

\$3.20

Small Milkshake -*chocolate, strawberry or caramel*

\$4.50

*Babychino*

\$3.00

*Children's meal includes a scoop of vanilla gelato with chocolate sauce*

<b>Vittoria Coffee</b>		reg \$3.90 / lrg \$4.90
<b>Hot Chocolate / Mocha / Chai Latte</b>		reg \$4.40 / lrg \$5.40
	Soy Milk extra	0.50
	Extra shot of coffee	0.50
<b>Traditional Greek coffee</b>		\$4.20
	<i>Bitter, Medium or Sweet</i>	
<b>Affogato</b>		\$5.90
	<i>-with a liqueur of your choice</i>	\$12.00
	<i>Baileys, Cointreau, Drambuie, Frangelico, Galliano, Sambucca, Kahlua, Tia Maria, Grand Marnier</i>	
<b>T2 loose leaf tea</b>		\$4.20
	<i>English Breakfast, Earl Grey, Darjeeling, China Jasmine Green, Chamomile, Lemongrass and Ginger Peppermint, Liquorice Legs , Lemon Cooler, Turkish Apple, Strawberries and Cream</i>	
<b>Iced Chocolate, Iced Coffee, Iced Tea</b>		\$6.50
<b>Milk Shakes</b>		\$6.00
	<i>Chocolate, Strawberry, Caramel, Banana, Vanilla</i>	
<b>Banana or Strawberry Smoothie</b>		\$8.00
<b>Freshly Squeezed Orange Juice</b>		reg \$5.50 / lrg \$6.50
<b>Juices</b>		reg \$4.90 / lrg \$5.90
	<i>Apple, Grapefruit, Tomato, Apricot Nectar, Pineapple</i>	
<b>Santa Vittoria Mineral Water</b>		\$5.50
	<i>500mL Sparkling or Still</i>	
<b>Santa Vittoria Mineral Water</b>		\$7.90
	<i>750mL Sparkling or Still</i>	
<b>Santa Vittoria Soft Drink</b>		\$4.50
	<i>Chinotto, Aranciata Rossa</i>	
<b>Soft Drinks</b>		\$4.50
	<i>Coca Cola, Diet Coke, Coke Zero, Lemonade, Lemon Lime Bitters, Soda Lime Bitters, Lemon Squash</i>	