

# 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
Chalcidice Olives <i>hand stuffed – goat’s cheese, grilled Cypriot Haloumi, lemon, walnut and chilli</i>	
	<i>served with grissini \$9.00</i>
Bruschetta (3 pieces) Tomato and Basil	\$12.50
Sydney Rock Oysters <i>served natural with verjuice and eschallot dressing,</i>	
	<i>Kilpatrick or Mornay \$24.00 Half Dozen/ \$48.00 Dozen</i>
Buffalo Mozzarella <i>with prosciutto, basil and chargrilled wood fired bread</i>	\$22.00
Spring Bay Mussels <i>in white wine, tomato and chilli served with wood fired bread</i>	\$24.00
Local BBQ Octopus <i>in a balsamic and garlic glaze</i>	\$18.00
Salt and Pepper Squid <i>served with a coriander and lime chilli sauce</i>	\$19.00
Blue Swimmer Crab Cakes <i>with mixed greens and aioli</i>	\$24.00
Beef Fillet Carpaccio <i>with baby capers, grana padano, olive oil and aioli</i>	\$24.00
Duck Liver Pate <i>served with spiced apple chutney and crisp crocante</i>	\$13.00
Mediterranean Antipasto for two	\$24.00
	<i>dips, dolmades, feta, kefalograviera, prosciutto, Italian Salami &amp; Chalcidice Olives</i>
	<i>served with wood fired bread</i>
Mezze Plate for two	\$26.00
	<i>grilled Cypriot haloumi, tyropittes, keftes, provolone, dolmades, Kalamata olives,</i>
	<i>Csabai and octopus vinaigrette served with wood fired bread</i>

<b>Smoked Salmon Salad</b>	sml \$18 / lrg \$25.00
<i>with avocado, capers and Spanish onion with a creamy vinaigrette dressing</i>	
<b>Cumin Spiced Lamb Salad</b>	\$28.00
<i>lamb fillet seared rare served with rocket, pine nuts, roast pumpkin and a lime yoghurt dressing</i>	
<b>Caesar Salad</b>	\$14.00
<i>cos lettuce, bacon, garlic croutons, egg and shaved parmesan</i>	<b>with grilled chicken</b> \$20.00
<b>Quinoa, Grilled Chicken and Haloumi Salad</b>	\$20.00
<i>with roasted pumpkin, pine nuts and a chilli and lemon dressing</i>	
<b>Greek Salad</b>	sml \$10 / lrg \$15.00
<i>with grilled chicken or smoked salmon</i>	sml \$15 / lrg \$20.00
<b>Spanakopita</b>	\$22.00
<i>baked spinach and feta in filo pastry served with a Greek Salad</i>	
<b>Gnocchi</b>	\$18
<i>with braised lamb shank ragout, shaved Grana Padano and rocket</i>	
<b>Spinach &amp; Ricotta filled Pasta Shells</b>	sml \$16 / lrg \$22.00
<i>baked tomato &amp; Grana Padano</i>	
<b>Penne Vegetarian</b>	sml \$16/ lrg \$22.00
<i>mushroom, pumpkin, snow peas, spinach, garlic, chilli</i>	
<b>Spaghetti Bolognese</b>	sml \$16 / lrg \$22.00
<i>rich tomato beef ragout</i>	
<b>Fettuccine Boscaiola</b>	sml \$16 / lrg \$22.00
<i>bacon, mushroom &amp; garlic in a white wine cream sauce</i>	
<b>Parpadelle Chicken</b>	sml \$16 / lrg \$22.00
<i>mushrooms, shallots, sun dried tomato in a garlic white wine pesto cream sauce</i>	
<b>Linguine Prawns</b>	sml \$20 / lrg \$27.00
<i>chorizo, asparagus, cherry tomatoes, white wine, chilli &amp; garlic</i>	
<b>Spaghetti Seafood</b>	\$30.00
<i>prawns, fish fillet, mussels, baby octopus, squid, tomato, chilli, fresh herbs</i>	
<b>Chicken and Mushroom Risotto</b>	\$26.00
<i>with snow peas, pine nuts, Grana Padano and truffle oil (GF)</i>	

<b>Fish n Chips</b> <i>in light beer batter served with chips and house made tartare sauce</i>	<b>\$29.00</b>
<b>Whole Snapper cooked Greek Style</b> <i>served with chips and salad</i>	<b>\$32.00</b>
<b>Tasmanian Salmon Fillet</b> <i>grilled medium rare on sautéed asparagus, snow peas, cherry tomatoes and wilted rocket with a balsami glaze (GF)</i>	<b>\$34.00</b>
<b>Moreton Bay Bug and Ocean King Prawns</b> <i>in a creamy mushroom, white wine saffron sauce served over rice</i>	<b>\$40.00</b>
<b>Moroccan Spiced Free Range Chicken</b> <i>with a sweet potato &amp; chickpea mash &amp; garlic jus</i> <i>(allow 25 mins cooking time)</i>	<b>\$26.00</b>
<b>Moussaka</b> <i>baked layers of lamb ragu, eggplant, zucchini &amp; potato topped with béchamel sauce, s/w Greek salad</i>	<b>\$26.00</b>
<b>Souvlaki</b> <i>marinated lamb skewers with capsicum and onion served with rice and Greek salad (GF)</i>	<b>\$32.00</b>
<b>Greek Style Slow Roast Lamb</b> <i>with baked potatoes and chicory</i>	<b>\$30.00</b>
<b>Lamb Shanks</b> <i>braised with vegetables and tomato served with mash</i>	<b>\$28.00</b>
<b>Lamb Rack</b> <i>roasted, served with sautéed mushrooms, asparagus, spinach with minted pesto &amp; mash</i>	<b>\$36.00</b>
<b>Crispy Skin Pork Belly</b> <i>with mash, braised cabbage and apple sauce (GF)</i>	<b>\$24.00</b>
<b>Slow cooked half Duck</b> <i>with chats, vegetables and an orange rosemary jus (GF)</i>	<b>\$33.00</b>
<b>Veal Schnitzel</b> <i>lightly crumbed with mash and garden salad</i>	<b>\$29.00</b>
<b>Cape Grim Grass Fed Peppered Sirloin</b> <i>with brocollini, roasted chats and pepper sauce (GF)</i>	<b>\$34.00</b>
<b>Surf and Turf</b> <i>grain fed eye fillet steak with Moreton Bay Bug &amp; King Prawn and garlic butter (GF)</i>	<b>\$49.00</b>

## 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>

# Children's Menu

All \$14.00

*(For children 12 years and under)*

Grilled Chicken and Greek Salad (GF)

Sausages and Mash

Chicken Schnitzel and Chips

Fish and Chips

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
English Breakfast, Earl Grey, Darjeeling, China Jasmine Green, Chamomile, Lemongrass and Ginger Peppermint, Liquorice Legs , Lemon Cooler, Turkish Apple, Strawberries and Cream	
<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>	
<i>Apple, Grapefruit, Tomato, Cranberry, Pineapple</i>	reg \$4.90 / lrg \$5.90
<b>Santa Vittoria Mineral Water</b>	
<i>500mL Sparkling or Still</i>	\$5.50
<b>Santa Vittoria Mineral Water</b>	
<i>1L Sparkling or Still</i>	\$7.90
<b>Santa Vittoria Soft Drink</b>	
<i>Chinotto, Aranciata Rossa</i>	\$4.50
<b>Soft Drinks</b>	\$4.50
<i>Coca Cola, Diet Coke, Coke Zero, Lemonade, Lemon Lime Bitters, Soda Lime Bitters, Lemon Squash</i>	