

# XENOS

RESTAURANT - BAR -  
CAFE

*est. 1969*

Fully Licensed; BYO Bottled Wine Only; \$4.00 p.p.  
NO American Express/ NO Split Bills

Web Site Menu Prices are Subject to Change  
[www.xenosrestaurant.com.au](http://www.xenosrestaurant.com.au)

Garlic or Herb Bread \$4.50

Olive Bread \$6.00

Chalcidice Olives *hand stuffed – goat's cheese, grilled Cypriot Haloumi, lemon, walnut and chilli*  
served with grissini \$9.00

Bruschetta (3 pieces) Tomato and Basil \$13.50

Sydney Rock Oysters *served natural with verjuice and eschallot dressing,*  
Kilpatrick or Mornay \$24.00 Half Dozen/ \$48.00 Dozen

Scallops with Pork Belly *grilled with spiced apple chutney* \$21.00

Spring Bay Mussels *in white wine, tomato and chilli served with wood fired bread* \$25.00

Local BBQ Octopus *in a balsamic and garlic glaze* \$20.00

Salt and Pepper Squid *served with a coriander and lime chilli sauce* \$20.00

Blue Swimmer Crab Cakes *with mixed greens and aioli* \$25.00

Beef Fillet Carpaccio *with baby capers, grana padano, olive oil and aioli* \$25.00

Duck Liver Pate *served with spiced apple chutney and crisp crocante* \$15.00

Buffalo Mozzarella for two \$25.00

*San Danielle Prosciutto, Italian Salami & Chalcidice Olives served with chargrilled bread*

Mezze Plate for two \$30.00

*grilled Cypriot haloumi, tyropittes, keftethes, kefalograviera, dolmathes, Kalamata olives, feta filled peppers, Csabai and octopus vinaigrette served with wood fired bread*

<b>Smoked Salmon Salad</b>		sml \$18 / lrg \$25.00
<i>with avocado, capers and Spanish onion with a 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>	<i>cos lettuce, bacon, garlic croutons, egg and shaved parmesan</i>	\$14.00
	<i>with grilled chicken</i>	\$21.00
<b>Quinoa, Grilled Chicken and Haloumi Salad</b>		\$24.00
<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 \$17 / lrg \$22.00
<b>Spanakopita</b>	<i>baked spinach and feta in filo pastry served with a Greek Salad</i>	\$22.00
<b>Gnocchi</b>	<i>with braised lamb shank ragout, shaved Grana Padano and rocket</i>	\$20
<b>Spinach &amp; Ricotta filled Pasta Shells</b>	<i>baked tomato &amp; Grana Padano</i>	sml \$17 / lrg \$25.00
<b>Penne Vegetarian</b>	<i>mushroom, pumpkin, snow peas, spinach, garlic, chilli</i>	sml \$16/ lrg \$22.00
<b>Spaghetti Bolognese</b>	<i>rich tomato beef ragout</i>	sml \$16 / lrg \$22.00
<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>Lobster, Prawn, &amp; Crab filled Ravioli</b>	<i>with lime, butter, coriander, chilli &amp; garlic</i>	\$29.00
<b>Linguine Prawns</b>	<i>chorizo, asparagus, cherry tomatoes, white wine, chilli &amp; garlic</i>	sml \$22 / lrg \$29.00
<b>Spaghetti Seafood</b>	<i>prawns, fish fillet, mussels, baby octopus, squid, tomato, chilli, fresh herbs</i>	\$32.00
<b>Chicken and Mushroom Risotto</b>	<i>with snow peas, pine nuts, Grana Padano and truffle oil (GF)</i>	\$27.00

<b>Fish'n'Chips - Flathead</b> <i>in light beer batter served with chips and house made tartare sauce</i>	<b>\$31.00</b>
<b>Whole Snapper cooked Greek Style</b> <i>served with chips and salad</i>	<b>\$33.00</b>
<b>Tasmanian Salmon Fillet</b> <i>grilled medium rare on sautéed asparagus, snow peas, cherry tomatoes and wilted rocket with a balsamic glaze (GF)</i>	<b>\$35.00</b>
<b>Moreton Bay Bug and Ocean King Prawns</b> <i>in a creamy mushroom, white wine saffron sauce served over rice</i>	<b>\$49.00</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>\$28.00</b>
<b>Moussaka</b> <i>baked layers of lamb ragu, eggplant, zucchini &amp; potato topped with béchamel sauce, s/w Greek salad</i>	<b>\$28.00</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>\$32.00</b>
<b>Lamb Shanks</b> <i>braised with vegetables and tomato served with mash</i>	<b>\$30.00</b>
<b>Slow Roast Goat</b> <i>served with Kritharaki (Risoni pasta) and shaved Grana Padano</i>	<b>\$30.00</b>
<b>Crispy Skin Pork Belly</b> <i>with mash, braised cabbage and apple sauce (GF)</i>	<b>\$27.00</b>
<b>Slow cooked half Duck</b> <i>with chats, vegetables and an orange rosemary jus (GF)</i>	<b>\$35.00</b>
<b>Veal Schnitzel</b> <i>panko crumbed with mash and garden salad</i>	<b>\$32.00</b>
<b>Veal Scaloppine</b> <i>pan grilled with vegetables and hollandaise sauce</i>	<b>\$30.00</b>
<b>Cape Grim Grass Fed Peppered Sirloin</b> <i>with broccolini, roasted chats and pepper sauce (GF)</i>	<b>\$35.00</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 \$7 / lrg \$12.00</b>
<b>Rocket and Parmesan Salad</b>	<b>\$8.00</b>
<b>Rosemary Chats</b>	<b>\$7.00</b>
<b>Kumara Chips</b>	<b>\$7.00</b>
<b>Mashed Potato</b>	<b>\$6.00</b>
<b>Wedges or Chips</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 \$4.20 / lrg \$5.20
<b>Hot Chocolate / Mocha / Chai Latte</b>	reg \$4.70 / lrg \$5.70
Soy Milk extra	\$0.80
Extra shot of coffee	\$0.80
<b>Traditional Greek coffee</b>	\$4.50
<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>	\$4.90
English Breakfast, Earl Grey, French Earl Grey, Darjeeling, China Jasmine Green, Chamomile, Lemongrass & Ginger, Peppermint, Liquorice Legs , Lemon Cooler, Turkish Apple, Strawberries & Cream	
<b>Iced Chocolate, Iced Coffee</b> <i>old school with cream and icecream</i>	\$7.50
<b>Iced Latte or Iced Tea</b>	sml \$4.50 / lrg \$6.00
<b>Milk Shakes</b> <i>same as the ones served in the 60's</i>	\$7.50
<i>Chocolate, Strawberry, Caramel, Banana, Vanilla</i>	
<b>Banana <u>or</u> Strawberry Smoothie</b>	\$8.50
<b>Freshly Squeezed Orange Juice</b>	reg \$6.00 / lrg \$7.00
<b>Other Juices :</b>	
<i>Apple, Grapefruit, Tomato, Cranberry, Pineapple</i>	reg \$4.90 / lrg \$5.90
<b>Santa Vittoria Mineral Water</b>	
<i>Sparkling or Still</i>	500mL \$5.50 / 1L \$8.90
<b>Santa Vittoria Soft Drink 200mL</b>	
<i>Chinotto, Aranciata Rossa</i>	\$4.50
<b>Soft Drinks</b>	\$5.00
<i>Coca Cola, Diet Coke, Coke Zero, Lemonade, Lemon Lime Bitters, Soda Lime Bitters, Lemon Squash</i>	