

Xenos is registered as a COVID-19 Safe business.

The health and well-being of our customers and staff is our greatest priority.

We have implemented stringent hygiene guidelines in place for our staff to protect both you and them from COVID-19. Hand hygiene guidelines are to either wash hands or use hand sanitiser, for both food preparation and service staff.

Staff are monitored for symptoms when they arrive at work. If they feel unwell in anyway at all, they know to stay home and to self isolate and have themselves tested if they have come into, or believe they may have, come into contact with someone who has COVID-19.

In line with NSW Government guidelines, we reserve the right to refuse entry to any patron displaying any symptoms such as fever or coughing. Please do not enter the premises if you are unwell or are have COVID-19 symptoms.

Menus are wiped down with antimicrobial spray between uses; condiments are provided for individual use; chairs are sanitised between uses; all touch points are sanitised regularly; bathrooms are cleaned and sanitised regularly; we have a commercial grade dishwasher and glass washers, sanitising all of our glassware, crockery and cutlery between uses.

Hand sanitisers are freely available throughout the restaurant for staff and patrons

