



Xenos



Summer 2021 Lunch Menu

Soup of the Day - please ask waitstaff. With bread.	\$14
Smoked Salmon Wrap with cream cheese, avocado, onion, capers, rocket. With chips.	\$17
Lamb Wrap - lamb neck fillet marinated & slow roast with tomato, onion, capsicum, rocket, tzatziki & olive tapenade. With chips.	\$17
Chicken Wrap - chicken breast marinated in oil, garlic & parsley grilled and wrapped with Greek Salad. With chips.	\$17
Steak Sandwich - sirloin steak bbq'd with lettuce, tomato, caramelised onions, chimichurri sauce on turkish. With chips.	\$20
Burgers - served on brioche buns with chips.	
Traditional Beef Burger with caramelised onions, lettuce, tomato, jalapenos, beetroot relish and cheese.	\$17
Chicken breast schnitzel burger with lettuce, tomato, cheese and dill aoli.	\$17
Pork Belly Roll - twice cooked pork belly, apple chutney, cabbage, chorizo, caramelised onion, chimichurri. With chips.	\$17

Garlic Bread	\$5	Wagyu Beef & Mushroom Pie	\$22
Olive Bread	\$6	<i>served with chips</i>	
Chalcidice Olives - hand stuffed, <i>served with grissini</i>	\$9	Spanakopita <i>backed silverbeet spinach, feta cheese</i> <i>in Filo pastry served with Greek salad</i>	\$22
Bruschetta (2 pieces) a la caprese <i>bocconcini and cherry tomatoes</i>	\$13	Spinach & Ricotta Filled Pasta Shells <i>baked with tomato and grana padano</i>	\$17 / \$25
Tiropita <i>kefalograviera, honey & oregano</i>	\$9	Potato Gnocchi <i>with braised lamb shank ragout,</i> <i>shaved grana padano & rocket</i>	\$21
Sydney Rock Oysters <i>served natural with verjuice dressing, Kilpatrick or Mornay</i>	\$24 Half Doz./ \$48 Doz.	Penne Vegetarian <i>with tomato, broccolini,</i> <i>kale, beans, chilli, garlic & spring onion</i>	\$16 / \$22
Scallops in half shell <i>grilled with citrus butter, prosciutto pangritatta</i>	\$24	Spaghetti Bolognese <i>rich beef ragout</i> <i>in tomato sauce with grated parmesan</i>	\$16 / \$22
Spring Bay Mussels <i>in white wine, tomato & chilli,</i> <i>Served with wood fired bread.</i>	\$25	Fettuccine Boscaiola <i>bacon, mushroom & garlic</i> <i>in white wine and cream sauce</i>	\$16 / \$22
Local Octopus BBQ'd <i>in a balsamic glaze</i>	\$20	Parpadelle Chicken, <i>mushroom, shallots,</i> <i>sun dried tomatoes, pesto cream sauce</i>	\$17 / \$24
Salt & Pepper Squid <i>served with</i> <i>a coriander & lime chilli sauce</i>	\$20	Prawn, Crab & Lobster Ravioli <i>lime butter, coriander, chilli & garlic</i>	\$33
Blue Swimmer Crab Cakes <i>with mixed greens & aioli</i>	\$25	Linguine Prawns- <i>Queensland prawns, chorizo beans,</i> <i>cherry tomato, chilli, garlic oil</i>	\$22 / \$29
King Prawn Saganaki <i>in tomato, on a bed of rice</i>	\$25	Pea, Pesto & Parmesan Risotto <i>(add chicken \$31, add prawns \$35)</i>	\$25
Beef Fillet Carpaccio <i>with capers, grana padano, olive oil & aioli</i>	\$25	Seafood Risotto <i>prawn, fish fillet, mussels, octopus, squid</i> <i>with tomato, chilli & coriander</i>	\$35
Duck Liver Pate <i>served with spiced</i> <i>apple chutney and lavosh crisps</i>	\$15	Fish 'n' Chips <i>fresh local Gurnard Fillet in light beer</i> <i>batter served with chips & tartare sauce</i>	\$32
Mezze Plate for two <i>Grilled Cypriot Haloumi, spinach pastry,</i> <i>keftethes, Kefalograviera cheese, dolmathes, Kalamata</i> <i>olives, grilled chorizo, octopus vinaigrette,</i> <i>feta filled peppers and dips with wood fired bread</i>	\$30	Whole Fish of the day	market price
Smoked Salmon Salad <i>sml \$18 / lrg \$25</i> <i>with avocado, capers, Spanish onion & vinaigrette</i>		Chia crusted Salmon Fillet <i>grilled on fennel, kale and beans, citrus & olive oil</i>	\$35
Caesar Salad <i>cos, bacon, garlic, capers, spanish onion & vinaigrette</i>	\$16	Moreton Bay Bug & Ocean King Prawns <i>with rice</i> <i>in a creamy mushroom, wine & saffron sauce</i>	\$49
Greek Salad <i>mixed leaves, tomato, cucumber,</i> <i>capsicum, Feta cheese, onion, Kalamata olives</i>	\$12 / \$18	Moussaka <i>baked layers of lamb ragout, eggplant, potato,</i> <i>zucchini and topped with bechamel. Greek salad</i>	\$28
<i>with grilled chicken or smoked salmon added</i>	\$16 / \$25	Souvlaki <i>marinated lamb backstrap skewers bbq'd with</i> <i>capsicum & onion. Pita bread & Greek Salad</i>	\$32
Chicken Quinoa & Haloumi Salad <i>with roast pumpkin, pine nuts & spicy parsley vinaigrette</i>	\$25	Greek Style Slow Roast Lamb <i>shoulder with baked</i> <i>potatoes and chicory</i>	\$32
Paprika Spiced Lamb Salad <i>lamb neck fillet marinated & slow roast. Served with</i> <i>rocket, pine nuts, roast pumpkin and a lime yoghurt.</i>	\$28	Slow Roast Goat <i>shoulder & chops cooked in lemon,</i> <i>olive oil, rosemary, garlic, oregano with Risoni pasta</i>	\$32
Duck Breast Salad <i>with orange, roast almond,</i> <i>cucumber, fennel, rocket and bell pepper</i> <i>vinaigrette and kumera crisps</i>	\$24	Lamb Shanks <i>braised with Mediterranean spices in a</i> <i>tomato vegetable concasse served with mash potato</i>	\$34
		Crispy Skin Pork Belly <i>mash, cabbage, apple, jus</i>	\$27
		Moroccan Spiced Spring Chicken <i>butterflied & bbq'd with pita, greek salad & tzaziki</i>	\$29
		Veal Scaloppine <i>with vegetables & bacon,</i> <i>mushroom and creamy tomato sauce</i>	\$32
SIDES		Schnitzel- Veal or Chicken <i>panko crumbed with mashed potato & vegetables</i> <i>choice of peppercorn or mushroom sauce</i>	\$33
Steamed Seasonal Vegetables	\$8	Southern NSW Beef Sirloin Steak BBQ's <i>with broccolini, chats, peppercorn sauce</i>	\$35
Garden Salad	\$7 / \$12		
Rocket & Parmesan Salad	\$8		
Fried Chats <i>seasoned with rosemary salt</i>	\$8		
Kumera Chips	\$8		
Potato Chips	\$7		
Spicy Wedges <i>with sour cream & sweet chilli</i>	\$10		