

<b>Garlic Panini</b>	\$5	<b>Spinach &amp; Ricotta Filled Pasta Shells</b>	
<b>Olive Bread</b>	\$6	baked with tomato and grana padano	\$18 / \$26
<b>Chalcidice Olives</b> – hand stuffed served with grissini	\$9	<b>Potato Gnocchi</b> with braised lamb shank ragout,	
<b>Bruschetta</b> (2 pieces) a la caprese	\$13	shaved grana padano & rocket	\$22
bocconcini and cherry tomatoes		<b>Penne Vegetarian</b> with tomato, broccolini, beans,	
<b>Sydney Rock Oysters</b>		chilli, garlic and spring onions	\$17 / \$23
served natural with verjuice dressing, Kilpatrick or Mornay		<b>Spaghetti Bolognese</b> rich beef ragout	
\$28 Half Doz. / \$54 Doz.		in tomato sauce with grated parmesan	\$18 / \$24
<b>Spring Bay Mussels</b> in white wine, tomato & chilli		<b>Fettuccine Boscaiola</b> bacon, mushroom & garlic	
served with wood fired bread	\$29	in white wine and cream sauce	\$18 / \$24
<b>Local Baby Octopus BBQ'd</b> in a balsamic glaze	\$24	<b>Parpadelle Chicken</b> mushrooms, shallots,	
<b>Salt &amp; Pepper Squid</b> served		sun dried tomatoes, pesto cream sauce	\$18 / \$26
with a coriander & lime chilli sauce	\$22	<b>Butternut Pumpkin &amp; Goats Cheese Ravioli</b>	
<b>Blue Swimmer Crab Cakes</b>		with a burnt butter sage sauce	\$28
with mixed greens & aioli	\$30	<b>Linguine Prawns</b> – Local prawns, chorizo, olives,	
<b>Pasture Fed Beef Carpaccio</b>		snow peas, cherry tomato, chilli & garlic oil	\$26 / \$35
with capers, grana padano, olive oil & aioli	\$28	<b>Pea, Pesto and Parmesan Risotto</b>	\$27
<b>Mezze Plate for two</b>	\$32	add chicken \$33, add prawns \$39	
Grilled Cypriot Haloumi, spinach pastry, keftethes,		<b>Seafood Risotto</b>	
Kefalograviera cheese, dolmathes, Kalamata olives,		prawn, fish fillet, mussels, octopus, squid with	
grilled chorizo, octopus vinaigrette, feta filled peppers		tomato, chilli & coriander	\$39
and dips with charred pita		<b>Fish'n'Chips</b> fresh local Flathead Fillet in light beer batter	
<b>Smoked Salmon Salad</b>	sml \$19 / lrg \$26	served with chips and tartare sauce	\$33
with avocado, capers, Spanish onion & vinaigrette		<b>Whole Snapper</b> with lemon, oregano, olive oil	
<b>Caesar Salad</b>		with Greek salad and chips	\$39
cos, bacon, croutons and special Xenos dressing	\$18	<b>Chia Crusted Salmon Fillet</b> grilled on fennel, green	
<b>With grilled chicken added</b>	\$26	vegetables, citrus & olive oil	\$36
<b>Greek Salad</b> mixed leaves, tomato, cucumber, capsicum,		<b>Queensland Barramundi Fillet</b> grilled with Parisian	
Feta cheese, onion, Kalamata olives	\$14 / \$20	butter, spinach, potatoes and snow peas	\$38
<b>Chicken, Quinoa &amp; Haloumi Salad</b> with roast pumpkin,		<b>Moreton Bay Bug &amp; Ocean King Prawns</b> with rice	
pine nuts & spicy parsley vinaigrette	\$28	in a creamy mushroom, wine & saffron sauce	\$58
<b>Paprika Spiced Lamb Salad</b>	\$32	<b>Greek Style Slow Roast Lamb</b> shoulder with baked	
served with rocket, pine nuts, roast pumpkin & a lime yoghurt		potatoes and chicory	\$36
<b>Wagyu Beef &amp; Mushroom Pie</b>		<b>Slow Roast Goat</b> cooked in lemon, olive oil,	
served with chips	\$25	rosemary, garlic, oregano with risoni pasta	\$38
<b>Spanakopita</b> baked silverbeet spinach, feta cheese		<b>Lamb Shanks</b> braised with Mediterranean spices, tomato	
in Filo pastry served with Greek salad	\$23	vegetable concasse served with mashed potato	\$34
<b>Moussaka</b> baked layers of lamb ragout, eggplant, potato,		<b>Crispy Skin Pork Belly</b> mash, cabbage, apple, jus	\$30
zucchini and topped with béchamel with Greek salad	\$30	<b>Moroccan Spiced Spring Chicken</b> butterflied and BBQ'd	
<b>Souvlaki</b> marinated lamb backstrap skewers bbq'd		with pita, Greek salad and tzatziki	\$32
with capsicum & onion. with pita bread & Greek salad	\$34	<b>Veal Scaloppine</b> with seasonal vegetables, roast chats,	
<b>SIDES</b>		jus topped with hollandaise sauce	\$36
Garden Salad	\$7 / \$12	<b>Schnitzel – Veal or Chicken</b>	
Steamed Seasonal Vegetables	\$10	panko crumbed with mashed potato & vegetables	
Rocket & Parmesan Salad	\$10	choice of peppercorn or mushroom sauce	\$35
Roasted Chats seasoned with rosemary salt	\$8	<b>Southern NSW Beef Sirloin Steak BBQ'd</b>	
Kumera Chips	\$8	with broccolini, chats, peppercorn sauce	\$45
Potato Chips	\$8	<b>Surf 'n' Turf Pasture fed Beef Sirloin</b>	
		with grilled Morton Bay Bug, King Prawn served with	
		broccolini, roasted chats and red wine jus	\$55