

# Autumn Menu 2022

**Garlic Panini** \$5

**Olive Bread** \$6

**Chalcidice Olives** – hand stuffed served with grissini \$9

**Bruschetta (2 pieces) a la caprese** \$13

**Sydney Rock Oysters** served natural with verjuice dressing

**Kilpatrick or Mornay** \$28 Half Doz. / \$54 Doz.

**Spring Bay Mussels** in white wine, tomato & chilli

served with wood fired bread \$29

**Local Baby Octopus BBQ'd** in a balsamic glaze \$24

**Salt & Pepper Squid**

served with a coriander & lime chilli sauce \$22

**Blue Swimmer Crab Cakes**

with mixed greens & aioli \$30

**Mezze Plate for two** \$32

Grilled Cypriot Haloumi, spinach pastry, keftethes, Kefalograviera cheese, dolmathes, Kalamata olives, grilled chorizo, octopus vinaigrette, feta filled peppers and dips with charred pita

**Smoked Salmon Salad** sml \$19 / lrg \$26

with avocado, capers, Spanish onion & vinaigrette

**Caesar Salad** cos, bacon, croutons and special Xenos dressing \$18

**With grilled chicken added** \$26

**Greek Salad** mixed leaves, tomato, cucumber, capsicum, Feta cheese, onion, Kalamata olives \$14 / \$20

**Chicken, Quinoa & Haloumi Salad** with roast pumpkin, pine nuts & spicy parsley vinaigrette \$28

**Spanakopita baked** silver beet spinach, feta cheese in Filo pastry served with Greek salad \$23

**Moussaka baked** layers of lamb ragout, eggplant, potato, zucchini and topped with béchamel with Greek salad \$30

**Souvlaki** marinated lamb backstrap skewers BBQ'd with capsicum & onion with pita bread & Greek salad \$34

## SIDES

**Garden Salad** \$7 / \$12

**Steamed Seasonal Vegetables** \$10

**Rocket & Parmesan Salad** \$10

**Roasted Chats seasoned with rosemary salt** \$8

**Kumera Chips** \$8

**Potato Chips** \$8

**Penne Vegetarian** with tomato, broccolini, beans, chilli, garlic and spring onions \$17 / \$23

**Spaghetti Bolognese** rich beef ragout in tomato sauce with grated parmesan \$18 / \$24

**Fettuccine Boscaiola** bacon, mushroom & garlic in white wine and cream sauce \$18 / \$24

**Pappardelle Chicken** mushrooms, shallots, sun dried tomatoes, pesto cream sauce \$18 / \$26

**Butternut Pumpkin & Goats Cheese Ravioli** with a burnt butter sage sauce \$28

**Chicken, Mushroom and Pea Risotto** \$27

**Linguine Prawns** – Local prawns, chorizo, olives, spring onion, cherry tomato, chilli & garlic \$26 / \$35

**Seafood Risotto** \$39  
fresh seafood with garlic, chilli, white wine & napolitana sauce

**Fish'n'Chips** fresh local Flathead Fillet in light beer batter served with chips and tartare sauce \$33

**Whole Snapper** with lemon, oregano, olive oil with Greek salad and chips \$39

**Chia Crusted Salmon Fillet** grilled on fennel, green vegetables, citrus & olive oil \$36

**Queensland Barramundi Fillet** grilled with Parisian butter, potatoes and seasonal vegetables \$38

**Greek Style Slow Roast Lamb** shoulder with baked potatoes and braised greens \$36

**Crispy Skin Pork Belly** mash, cabbage, apple, jus \$30

**Moroccan Spiced Spring** Chicken butterflied and BBQ'd with pita, Greek salad and tzatziki \$32

**Veal Scaloppine** with seasonal vegetables, roast chats, jus topped with hollandaise sauce \$36

**Schnitzel** – Veal or Chicken panko crumbed with mashed potato & vegetables  
\*choice of peppercorn or mushroom sauce \$35

**Fillet Mignon** NSW MSA graded grain fed beef eye fillet wrapped in San Daniele prosciutto, porcini mushroom jus, served with French green beans and roasted chats \$49

**"Pinnacle" Pasture Raised Beef Sirloin** with broccolini, chats, peppercorn sauce \$45