

Winter 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		