

# Winter Menu 2022

<b>Garlic Panini</b>	\$5
<b>Olive Bread</b>	\$6
<b>Chalcidice Olives</b> – hand stuffed served with grissini	\$9
<b>Bruschetta (2 pieces) a la caprese</b>	\$13

<b>Sydney Rock Oysters</b> served natural with verjuice dressing	
<b>Kilpatrick or Mornay</b>	\$28 Half Doz. / \$54 Doz.

<b>Spring Bay Mussels</b> in white wine, tomato & chilli served with wood fired bread	\$29
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<b>Local Baby Octopus BBQ'd</b> in a balsamic glaze	\$24
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<b>Salt &amp; Pepper Squid</b> served with a coriander & lime chilli sauce	\$22
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<b>Blue Swimmer Crab Cakes</b> with mixed greens & aioli	\$30
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<b>Mezze Plate for two</b>	\$32
Grilled Cypriot Haloumi, spinach pastry, keftethes, Kefalograviera cheese, dolmathes, Kalamata olives, grilled chorizo, octopus vinaigrette, feta filled peppers and dips with charred pita	

<b>Smoked Salmon Salad</b>	sml \$19 / lrg \$26
with avocado, capers, Spanish onion & vinaigrette	

<b>Caesar Salad</b> cos, bacon, croutons and special Xenos dressing	\$18
<b>With grilled chicken added</b>	\$26

<b>Greek Salad</b> mixed leaves, tomato, cucumber, capsicum, Feta cheese, onion, Kalamata olives	\$14 / \$20
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<b>Chicken, Quinoa &amp; Haloumi Salad</b> with roast pumpkin, pine nuts & spicy parsley vinaigrette	\$28
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<b>Spanakopita baked</b> silver beet spinach, feta cheese in Filo pastry served with Greek salad	\$23
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<b>Moussaka baked</b> layers of lamb ragout, eggplant, potato, zucchini and topped with béchamel with Greek salad	\$30
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<b>Souvlaki</b> marinated lamb backstrap skewers BBQ'd with capsicum & onion with pita bread & Greek salad	\$34
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## SIDES

<b>Garden Salad</b>	\$7 / \$12
<b>Steamed Seasonal Vegetables</b>	\$10
<b>Rocket &amp; Parmesan Salad</b>	\$10
<b>Roasted Chats seasoned with rosemary salt</b>	\$8
<b>Kumera Chips</b>	\$8
<b>Potato Chips</b>	\$8

<b>Penne Vegetarian</b> with tomato, broccolini, beans, chilli, garlic and spring onions	\$17 / \$23
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<b>Spaghetti Bolognese</b> rich beef ragout in tomato sauce with grated parmesan	\$18 / \$24
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<b>Fettuccine Boscaiola</b> bacon, mushroom & garlic in white wine and cream sauce	\$18 / \$24
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<b>Pappardelle Chicken</b> mushrooms, shallots, sun dried tomatoes, pesto cream sauce	\$18 / \$26
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<b>Caramelised Root Vegetables, Garlic, Rosemary Ravioli</b> with saffron, burnt butter, chilli and shallots	\$28
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<b>Chicken, Mushroom and Pea Risotto</b>	\$27
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<b>Linguine Prawns</b> – Local prawns, chorizo, olives, spring onion, cherry tomato, chilli & garlic	\$26 / \$35
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<b>Seafood Risotto</b>	\$39
fresh seafood with garlic, chilli, white wine & napolitana sauce	

<b>Fish'n'Chips</b> fresh local Flathead Fillet in light beer batter served with chips and tartare sauce	\$33
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<b>Whole Snapper</b> with lemon, oregano, olive oil with Greek salad and chips	\$39
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<b>Chia Crusted Salmon Fillet</b> grilled on fennel, green vegetables, citrus & olive oil	\$36
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<b>Queensland Barramundi Fillet</b> grilled with Parisian butter, potatoes and seasonal vegetables	\$38
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<b>Greek Style Slow Roast Lamb</b> shoulder with baked potatoes and braised greens	\$36
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<b>Crispy Skin Pork Belly</b> mash, cabbage, apple, jus	\$30
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<b>Moroccan Spiced Spring</b> Chicken butterflied and BBQ'd with pita, Greek salad and tzatziki	\$32
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<b>Veal Scaloppine</b> with seasonal vegetables, roast chats, jus topped with hollandaise sauce	\$36
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<b>Schnitzel</b> – Veal or Chicken panko crumbed with mashed potato & vegetables	
*choice of peppercorn or mushroom sauce	\$35

<b>Fillet Mignon</b> 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
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<b>"Pinnacle" Pasture Raised Beef Sirloin</b> with broccolini, chats, peppercorn sauce	\$45
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