

Xenos Restaurant Menu

Garlic Panini	\$6	Penne Vegetarian with tomato, broccolini, beans, chilli, garlic, and spring onions	\$17 / \$23
Olive Bread	\$8	Spinach & Ricotta filled Pasta Shells with tomato	\$27
Chalcidice Olives – hand stuffed, served with grissini	\$14	Spaghetti Bolognese rich beef ragu in tomato sauce with grated parmesan	\$19 / \$27
Bruschetta (2 pieces) a la caprese	\$15	Fettuccine Boscaiola bacon, mushroom & garlic in white wine and cream sauce	\$19 / \$27
Trio of Dips – served with toasted Pita bread	\$14	Pappardelle Chicken mushrooms, shallots, sun dried tomatoes, pesto cream sauce	\$20 / \$29
Sydney Rock Oysters served Natural with verjuice dressing or Kilpatrick or Mornay	\$36 Half Doz. / \$65 Doz.	Prawn, Crab & Lobster Ravioli with saffron, burnt butter, chilli and shallots	\$38
Spring Bay Mussels in tomato, white wine & chilli served with wood fired bread	\$33	Linguine Prawns – Local prawns, chorizo, olives, spring onion, cherry tomato, chilli & garlic	\$29 / \$36
Local Octopus BBQ'd in a balsamic glaze	\$30	Potato Gnocchi with Lamb Ragu in tomato	\$27
Salt & Pepper Squid served with a coriander & lime chilli sauce	\$28	Seafood Risotto fresh seafood with garlic, chilli, white wine & napolitana sauce	\$42
Blue Swimmer Crab Cakes with mixed greens & aioli	\$32	Fish 'n' Chips fresh local Fish Fillet in light beer batter served with chips and tartare sauce	\$35
Arancini Balls filled with Mushroom and Spinach with tomato concasse & Grana Padano	\$18	Whole Snapper grilled with lemon, oregano, olive oil with Greek salad and chips	\$42
Mezze Plate for two Grilled Cypriot Haloumi, spinach pastry, keftedes, Kefalograviera cheese, dolmades, olives, grilled chorizo, octopus vinaigrette, feta filled peppers and dips with charred pita bread.	\$34	Chia Seed Crusted Salmon Fillet grilled on roast fennel, green vegetables, citrus & olive oil	\$36
Smoked Salmon Salad sml \$19 / lrg \$28 with avocado, capers, Spanish onion & vinaigrette		Queensland Barramundi Fillet grilled with Parisian butter, potatoes and seasonal vegetables	\$39
Caesar Salad cos, bacon, croutons & Xenos dressing	\$18	Lamb Shanks slow cooked in tomato, with mirepoix vegetables and mashed potato	\$36
With grilled chicken added	\$26	Greek Style Slow Roast Lamb shoulder with baked potatoes and chicory	\$38
Greek Salad mixed leaves, tomato, cucumber, capsicum, Feta cheese, onion, Kalamata olives	\$14 / \$22	Crispy Skin Pork Belly mash, cabbage, apple, jus	\$33
Chicken, Quinoa & Haloumi Salad with roast pumpkin, pine nuts & spicy parsley vinaigrette	\$28	Moroccan Spiced Spring Chicken butterflied and BBQ'd with pita, Greek salad and tzatziki	\$39
Spanakopita baked silver beet spinach, feta cheese in Filo pastry served with Greek salad	\$24	Veal Scaloppine with seasonal vegetables, roast chats, jus topped with hollandaise sauce	\$36
Moussaka baked layers of ground lamb, eggplant, potato, zucchini & topped with béchamel. With Greek salad	\$32	Schnitzel – Veal or Chicken panko crumbed with mashed potato & vegetables *choice of peppercorn or mushroom sauce	\$38
Souvlaki marinated lamb backstrap skewers BBQ'd with capsicum & onion with pita bread & Greek salad	\$34	"Pinnacle" Pasture Raised Beef Sirloin with broccolini, chats, peppercorn sauce	\$48
SIDES			
Garden Salad	\$9 / \$15		
Steamed Seasonal Vegetables	\$14		
Rocket & Parmesan Salad	\$12		
Roasted Chats seasoned with rosemary salt	\$12		
Potato Chips	\$12		
Kumara Chips	\$12		