

Est. 1969

Xenos Autumn Specials

Soup \$15

Served with wood fired bread.

Saganaki Kefalograviera \$15

Greek cheese grilled with honey and oregano.

Mushroom and Pea Arancini Balls \$18

On a bed of tomato concasse shaved grana Padano

Lamb's Brains \$23

Crumbed and served with cauliflower puree, crisp bacon, and rocket.

Burrata & Prosciutto \$28

With drizzled balsamic

W.A Scallops \$38

in a half shell, grilled with garlic, lemon, herb butter on bed of leafy greens.

Chilled Prawn & Mango Salad \$33

vermicelli slaw, with a chill, lime, coriander dressing

Moreton Bay Bug and King Prawns \$69

On a bed of rice with a saffron cream and white wine sauce

Wagyu Beef and Mushroom Pie \$28

served with kumera chips

Slow Roast Goat Kritharaki \$39

Greek Style Goat in rosemary, lemon, garlic & olive oil, served with risoni pasta and Parmesan cheese.

Slow Roast Duck \$39

half duck marinated and twice cooked, with vegetables & chats and orange & rosemary jus.

Beef Fillet Mignon \$49

NSW MSA graded grain fed beef eye fillet, wrapped in San Danielle Prosciutto, grilled to your liking and served with a porcini mushroom jus, green beans, and roast chats.

New Greek Wine **Kechribari** 500mL from Amyndeon, Northern Greece \$25

Roditis grape variety, respectfully treated in Retsina style. Intensely aromatic, aromas of summer

Mediterranean fruits backed by vivid herbal notes reminiscent of mastic, pine and thyme.

Balanced and refreshing palate offering the taste of Greek Summer. Pairs well with dishes rich in olive oil.

Xenos is a Fully Licensed Restaurant *NO Split Bills * NO BYO*

1.4% Surcharge on all Cards