

Est. 1969

Xenos Autumn Specials

Homemade Soup \$15

served with woodfired bread.

Saganaki Kefalograviera \$15

Greek cheese grilled with honey and oregano.

Lamb's Brains \$23

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

Burrata & Prosciutto \$28

With cherry tomato & basil and drizzled with balsamic. With pide fingers.

W.A. Sea Scallops (5) \$38

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

King Prawns Saganaki (3) \$39

Baked in tomato, feta, herbs, olive oil on a bed of pilaf rice.

Moreton Bay Bug and King Prawns \$69

On a bed of rice with a creamy mushroom, saffron and white wine sauce

Whole Lemon Sole \$42

Grilled with garlic, herb lemon butter served with chips and Greek Salad

Wagyu Beef Brisket & Mushroom Pie \$28

Served with 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 \$42

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

Beef Fillet Mignon \$52

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.

Special Side: \$14

Tempura Broccolini

with chipotle mayo dressing

New Greek Wine **Kechribari** 500mL from Amyndeon, Northern Greece \$30

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