

# Xenos Restaurant Menu

<b>Garlic Panini</b>	\$6
<b>Olive Bread</b>	\$8
<b>Chalcidice Olives</b> – hand stuffed, served with grissini	\$14
<b>Bruschetta (2 pieces) a la caprese</b>	\$15
<b>Trio of Dips</b> – served with toasted Pita bread	\$14
<b>Sydney Rock Oysters</b> served <b>Natural</b> with verjuice dressing or <b>Kilpatrick or Mornay</b>	\$36 Half Doz. / \$65 Doz.

**Spring Bay Mussels** in tomato, white wine & chilli served with wood fired bread **\$33**

**Local Octopus BBQ'd** in a balsamic glaze **\$30**

**Salt & Pepper Squid** served with a coriander & lime chilli sauce **\$28**

**Arancini Balls filled with Mushroom and Spinach** with tomato concasse & Grana Padano **\$18**

## 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**

**Smoked Salmon Salad** sml **\$21 / lrg \$30** with avocado, capers, Spanish onion & vinaigrette

**Caesar Salad** cos, boiled egg, bacon, croutons **\$19**  
**With grilled chicken added** **\$28**

**Greek Salad** mixed leaves, tomato, cucumber, capsicum, Feta cheese, onion, Kalamata olives **\$14 / \$22**

**Chicken, Quinoa & Haloumi Salad** with roast pumpkin, pine nuts, rocket & spicy parsley vinaigrette **\$28**

**Spanakopita baked** silver beet spinach, feta cheese in Filo pastry served with Greek salad **\$26**

**Moussaka baked** layers of ground lamb, eggplant, potato, zucchini & topped with béchamel. With Greek salad **\$32**

**Souvlaki Skewers** BBQ'd with capsicum & onion with pita bread & Greek salad, tzatziki **\$36**

## SIDES

<b>Garden Salad</b>	<b>\$9 / \$15</b>
<b>Steamed Seasonal Vegetables</b>	<b>\$14</b>
<b>Rocket &amp; Parmesan Salad</b>	<b>\$12</b>
<b>Roasted Chats seasoned with rosemary salt</b>	<b>\$12</b>
<b>Potato Chips</b>	<b>\$12</b>
<b>Kumara Chips</b>	<b>\$14</b>

**Penne Vegetarian** with broccolini, beans, chili, garlic, and spring onions, mushrooms, creamy tomato sauce **\$20 / \$26**

**Spinach & Ricotta** filled **Pasta Shells** with tomato **\$28**

**Spaghetti Bolognese** rich beef ragu in tomato sauce with grated parmesan **\$21 / \$29**

**Fettuccine Boscaiola** bacon, mushroom & garlic in white wine and cream sauce **\$21 / \$29**

**Pappardelle Chicken** mushrooms, shallots, sun dried tomatoes, pesto cream sauce **\$22 / \$30**

**Prawn, Crab & Lobster Ravioli** with saffron, burnt butter, chilli, sun-dried tomatoes and shallots **\$39**

**Linguine Prawns** – Local prawns, chorizo, spring onion, cherry tomato, chilli & garlic **\$30 / \$38**

**Potato Gnocchi with Lamb Ragu in tomato** **\$30**

**Seafood Risotto** fresh seafood with garlic, chilli, white wine & napolitana sauce **\$42**

**Fish 'n' Chips** fresh local Fish Fillet in light beer batter served with chips and tartare sauce **\$35**

**Whole Snapper grilled** with lemon, oregano, olive oil with Greek salad and chips **\$45**

**Chia Seed Crusted Salmon Fillet** grilled on roast fennel, green vegetables, lemon butter **\$42**

**Queensland Barramundi Fillet** grilled with Parisian butter, potatoes and seasonal vegetables **\$42**

**Lamb Shanks** slow cooked in tomato, with mirepoix vegetables and mashed potato **\$42**

**Greek Style Slow Roast Lamb** shoulder with baked potatoes and chicory **\$39**

**Crispy Skin Pork Belly** mash, cabbage, apple, jus **\$35**

**Moroccan Spiced Spring** Chicken butterflied and BBQ'd with pita, Greek salad and tzatziki **\$39**

**Veal Scaloppine** with seasonal vegetables, roast chats, jus topped with hollandaise sauce **\$39**

**Schnitzel** – Veal or Chicken panko crumbed with mashed potato & vegetables  
 \*choice of peppercorn or mushroom sauce **\$38**

**"Pinnacle" Pasture Raised Beef Sirloin** with broccolini, chats, peppercorn sauce **\$48**