

Est. 1969

Summer Specials

Grilled Asparagus \$12

With pangritatta and balsamic drizzle.

Saganaki Kefalograviera \$15

Greek cheese grilled with honey and oregano.

Lamb's Brains \$23

Crumbed and served with potato puree, crisp bacon, and rocket with glazed balsamic.

Burrata & Prosciutto \$28

With cherry tomato, basil & drizzled with balsamic and grilled pide bread

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

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

Chilled Prawn, Avocado & Mango Salad \$39

With leafy greens, polenta crisps & cocktail sauce dressing.

Moreton Bay Bug and King Prawns \$69

On arborio rice with a mushroom, pea, saffron and white wine sauce

Goat Kritharaki \$39

Slow roasted goat in lemon, served with risoni pasta and parmesan cheese, splash of truffle oil.

Slow Roast Duck \$42

Twice cooked marinated half duck served with vegetables, roast potatoes and an orange & rosemary jus.

Surf & Turf \$62

*Beef eye fillet grilled to your liking with
garlic roasted half Moreton Bay Bug and King Prawn, seasonal greens, roast chats & jus.*

New Greek Wine **Kechribari** 500mL from Amyndeon, Northern Greece \$38 -bottle
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.

New Greek Beer: **Seven Seals Lager 'The White Horseman – Conqueror'** is a boutique craft beer
made with premium ingredients in their microbrewery in Ierissos near Mt Athos in northern Greece.
Lager with a clean crisp taste and delicate aroma. \$13 – 330mL bottle.

Xenos is a Fully Licensed Restaurant *NO Split Bills * NO BYO*
1.4% merchant fee applies on all Cards