

Est. 1969

Chef's Specials

Soup \$15

(ask for today's flavor, served with woodfired bread)

Saganaki Kefalograviera \$18

Greek cheese grilled with honey and oregano.

Lamb's Brains \$23

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

Beef Carpaccio \$28

thinly sliced beef tenderloin, with nduja sauce with grilled pide

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

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

Blue Swimmer Crab Croquettes \$25

served with dill mayo and greens

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.

Wagyu Beef Pie \$28

served with kumera chips

Slow Roast Duck \$42

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

Beef Eye Fillet \$55

seasonal vegetables, roasted chats and jus

(Add half Moreton Bay Bug \$20/ Add King Prawn \$15)

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.

*XENOS is a Fully Licensed Restaurant * NO BYO **

This Menu is a (Sample ONLY) Specials Menu changes daily and some items may not be currently on the Menu.