

Xenos Restaurant Menu

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

Spring Bay Mussels in tomato, white wine, chilli, garlic & shallots served with wood fired bread	\$34
Local Octopus BBQ'd in a garlic, balsamic glaze	\$30
Salt & Pepper Squid served with a coriander & sweet 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.	\$35
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Smoked Salmon Salad	sml \$22 / lrg \$31
with avocado, capers, Spanish onion & vinaigrette	

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

Greek Salad mesclun, tomato, cucumber, capsicum, Feta cheese, onion, Kalamata olives, vinaigrette.	\$14 / \$22
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Chicken, Quinoa & Haloumi Salad with roast pumpkin, pine nuts, rocket & spicy parsley vinaigrette	\$29
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Spanakopita baked silver beet spinach, feta cheese in Filo pastry served with Greek salad	\$27
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Moussaka baked layers of ground lamb, eggplant, potato, zucchini & topped with béchamel. With Greek salad	\$33
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Souvlaki Skewers BBQ'd Lamb with capsicum & onion served with pita bread, Greek salad & tzatziki	\$36
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SIDES

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

Penne Vegetarian with seasonal greens, garlic, chilli, shallots & Neapolitana sauce	\$22 / \$26
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Spinach & Ricotta filled Pasta Shells with tomato	\$29
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Spaghetti Bolognese rich beef ragu in tomato sauce with grated parmesan	\$23 / \$29
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Fettuccine Boscaiola bacon, mushroom & garlic in white wine and cream sauce	\$23 / \$29
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Pappardelle Chicken mushrooms, shallots, sun dried tomatoes, pesto cream sauce	\$23 / \$30
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Prawn, Crab & Lobster Ravioli	\$39
with saffron, burnt butter, chilli, sun-dried tomatoes and shallots	

Linguine Prawns – with chorizo, seasonal greens, cherry tomato, chilli & garlic	\$31 / \$39
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Potato Gnocchi – with lamb ragu in tomato, truffle oil and shaved Grana Padana.	\$32
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Seafood Risotto	\$43
fresh local seafood with garlic, chilli, white wine & Neapolitana sauce	

Fish'n'Chips – Fresh Local fish fillet in beer batter	\$38
Served with chips and Tartare sauce	

Whole Snapper grilled with lemon, oregano, olive oil with Greek salad and chips	\$46
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Chia Seed Crusted Salmon Fillet grilled on roast fennel, green vegetables, lemon butter	\$42
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Queensland Barramundi Fillet grilled with Parisian butter, potatoes and seasonal vegetables	\$43
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Lamb Shanks slow cooked in tomato, with mirepoix vegetables and mashed potato.	\$42
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Greek Style Slow Roast Lamb shoulder with baked potatoes and chicory.	\$39
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Crispy Skin Pork Belly mash, cabbage, apple, jus	\$36
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Moroccan Spiced Spring Chicken butterflied and BBQ'd with pita, Greek salad and tzatziki	\$39
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Veal Scaloppine with seasonal vegetables, roast chats, jus topped with hollandaise sauce	\$39
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Schnitzel – Veal or Chicken panko crumbed with mashed potato & vegetables *choice of peppercorn or mushroom sauce	\$38
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Beef Sirloin Steak with broccolini, chats, green peppercorn sauce.	\$48
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