

Est. 1969

Chef's Specials

Soup \$15

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

Saganaki \$18

Karalis Kefalograviera Greek cheese grilled & drizzled honey and oregano.

White Asparagus Spears \$20

Wrapped in prosciutto, grilled and topped with bearnaise sauce.

Lamb Brains \$24

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

Beef Carpaccio \$28

thinly sliced pepper crusted beef tenderloin, with capers, rocket, parmesan, olive oil & citrus aioli.

Burrata \$28

with nduja and olive paste with grilled pide and basil

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

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

Zucchini Flowers stuffed with Prawn Mousse \$28

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.

Slow Roast Duck \$42

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

Beef Eye Fillet \$55

250gm Beef Tenderloin grilled with bacon, spinach & porcini jus with mash

Steak Frites \$64

*400gm Beef Rib Eye Cutlet chargrilled with potato fries and jus
(Add half Moreton Bay Bug \$20/ Add King Prawn \$15)*

*XENOS is a Fully Licensed Restaurant * NO BYO *
At least 1.06% Merchant Fee applies on all cards*