
Chef's Specials

Soup \$18

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

Saganaki \$18

Karalis Kefalograviera Greek cheese grilled & drizzled honey and oregano.

Lamb Brains \$26

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

Duet of Figs wrapped in Prosciutto \$25

Baked, with blue cheese fondue & balsamic reduction

Bocconcini with fresh fig, melon & prosciutto salad \$26

Burrata with fresh tomato, basil & Nduja \$28

With toasted pide fingers, EVOO, balsamic glaze

Beef Carpaccio \$30

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

Goat Kritharaki \$42

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 Steak \$58

250gm Beef Tenderloin grilled with mash & Jus

Surf & Turf Option:

(add half Moreton Bay Bug \$20 and/ or Ocean King Prawns \$15 each)

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

0.9% Merchant Fee applies on all cards

15% Public Holiday Surcharge