

Xenos Restaurant Menu

Garlic Panini	\$6		
Olive Bread	\$8		
Chalcidice Olives – hand stuffed, served with grissini	\$15		
Bruschetta (2 pieces) a la caprese	\$15		
Trio of Dips – served with toasted Pita bread	\$14		
Sydney Rock Oysters (A) served Natural with verjuice dressing or Kilpatrick or Mornay	\$36 Half Doz. / \$72 Doz.		
Spring Bay Mussels (A) in tomato, white wine, chilli, garlic & shallots served with wood fired bread	\$38		
Local Octopus BBQ'd (A) in a garlic, balsamic glaze	\$32		
Salt & Pepper Squid (A) served with a sweet chilli sauce	\$30		
Arancini Balls filled with Mushroom and Spinach with tomato concasse & Grana Padano	\$21		
Mezze Plate for two (A) Grilled Cypriot Haloumi, spinach pastry, keftedes, Kefalograviera cheese, dolmades, olives, grilled chorizo, octopus vinaigrette, pickled veg, feta filled peppers and dips with charred pita bread.	\$39		
Smoked Salmon Salad (A) with avocado, capers, Spanish onion & vinaigrette	\$24 / \$34		
Caesar Salad cos, boiled egg, bacon, croutons With grilled chicken added	\$21 / \$30		
Greek Salad mesclun, tomato, cucumber, capsicum, Feta cheese, onion, Kalamata olives, vinaigrette.	\$15/\$23		
Chicken, Quinoa & Haloumi Salad with roast pumpkin, pine nuts, rocket & spicy parsley vinaigrette	\$30		
Spanakopita baked silver beet spinach, feta cheese in Filo pastry served with Greek salad	\$30		
Moussaka baked layers of ground lamb, eggplant, potato, zucchini & topped with béchamel. With Greek salad	\$35		
Souvlaki Skewers BBQ'd Lamb with capsicum & onion served with pita bread, Greek salad & tzatziki	\$39		
SIDES			
Garden Salad	\$10 / \$16		
Steamed Seasonal Vegetables	\$15		
Rocket & Parmesan Salad	\$15		
Roasted Chats seasoned with rosemary salt	\$15		
Potato Chips	\$13		
Kumara Chips	\$15		
Penne Vegetarian with seasonal greens, garlic, chilli, shallots & creamy neapolitana sauce	\$23 / \$27		
Spinach & Ricotta filled Pasta Shells with tomato	\$30		
Spaghetti Bolognese rich beef ragu in tomato sauce with grated parmesan	\$24 / \$30		
Fettuccine Boscaiola bacon, mushroom & garlic in white wine and cream sauce	\$24 / \$30		
Pappardelle Chicken mushrooms, shallots, sun dried tomatoes, pesto cream sauce	\$25 / \$31		
Prawn, Crab & Lobster Ravioli (M) with saffron, burnt butter, chilli, sun-dried tomatoes and shallots	\$49		
Linguine Prawns (A) – with chorizo, peas, cherry tomato, chilli and garlic	\$33 / \$42		
Potato Gnocchi – with lamb ragu in tomato, truffle oil and shaved Grana Padana.	\$34		
Seafood Risotto (A) fresh local seafood with garlic, chilli, white wine & Neapolitana sauce	\$48		
Fish'n'Chips – (M) fish fillet in beer batter served with chips and Tartare sauce	\$41		
Whole Snapper (A) grilled with lemon, oregano, olive oil with Greek salad and chips	\$49		
Chia Seed Crusted Salmon Fillet (A) grilled on roast fennel, green vegetables, lemon butter	\$46		
Queensland Barramundi Fillet (A) grilled with Parisian butter, potatoes and seasonal vegetables	\$46		
Lamb Shanks slow cooked in tomato, with mirepoix vegetables and mashed potato.	\$46		
Greek Style Slow Roast Lamb shoulder with baked potatoes and chicory.	\$42		
Crispy Skin Pork Belly mash, cabbage, apple, jus	\$42		
Moroccan Spiced Spring Chicken butterflied and BBQ'd with pita, Greek salad and tzatziki	\$42		
Veal Scaloppine with seasonal vegetables, roast chats, jus topped with hollandaise sauce	\$42		
Schnitzel – Veal or Chicken panko crumbed with mashed potato & vegetables *choice of peppercorn or mushroom sauce	\$40		
Beef Sirloin Steak with broccolini, chats, green peppercorn sauce.	\$49		

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