

Xenos Restaurant Menu

Garlic Panini	6.50	Penne Vegetarian - with seasonal greens, garlic, chilli, shallots & creamy neapolitana sauce	23 / 27
Olive Bread	8.50		
Chalcidice Olives – hand stuffed, served with grissini	15.50		
Bruschetta (2 pieces) a la caprese	17	Spinach & Ricotta filled Pasta Shells - with tomato	30
Trio of Dips – served with toasted Pita	14.50		
Sydney Rock Oysters (A) served Natural with verjuice dressing or Kilpatrick or Mornay	\$36 Half Doz. / \$72 Doz.	Spaghetti Bolognese - rich beef ragu in tomato sauce with grated Parmesan	24 / 30
Spring Bay Mussels (A) in tomato, white wine, chilli, garlic & shallots served with wood fired bread	38.50	Fettuccine Boscaiola - bacon, mushroom & garlic in white wine and cream sauce	24/30
Local Octopus BBQ'd (A) in a garlic, balsamic glaze	32	Pappardelle Chicken - mushrooms, shallots, sun dried tomatoes, pesto cream sauce	25 / 31
Salt & Pepper Squid (A) served with a sweet chilli sauce	30.50		
Arancini Balls filled with Mushroom and Spinach with tomato concasse & Grana Padano	21.50	Prawn, Crab & Lobster Ravioli (M with saffron, burnt butter, chilli, sun-dried tomatoes and shallots	43
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	39	Linguine Prawns (A- with chorizo, peas, cherry tomato, chilli and garlic	33 / 43
Smoked Salmon Salad (A) with avocado, capers, Spanish onion & vinaigrette	25 / 35	Potato Gnocchi – with lamb ragu in tomato, truffle oil and shaved Grana Padana.	\$34.50
Caesar Salad cos, boiled egg, bacon, croutons	21.50	Seafood Risotto (A fresh local seafood with garlic, chilli, white wine & Neapolitana sauce	48.50
With grilled chicken added	30.50	Fish'n'Chips – (M fish fillet in beer batter served with chips and Tartare sauce	41.50
Greek Salad mesclun, tomato, cucumber, capsicum, Feta cheese, onion, Kalamata olives, vinaigrette.	16/25	Whole Snapper (A grilled with lemon, oregano, olive oil with Greek salad and chips	43
Chicken, Quinoa & Haloumi Salad with roast pumpkin, pine nuts, rocket & spicy parsley vinaigrette	30	Chia Seed Crusted Salmon Fillet (A) grilled on roast fennel, green vegetables, lemon butter	44
Spanakopita baked silver beet spinach, feta cheese in Filo pastry served with Greek salad	30	Queensland Barramundi Fillet (A) grilled with Parisian butter, potatoes and seasonal vegetables	44
Moussaka baked layers of ground lamb, eggplant, potato, zucchini & topped with béchamel. With Greek salad	35	Lamb Shanks slow cooked in tomato, with mirepoix vegetables and mashed potato.	44
Souvlaki Skewers BBQ'd Lamb with capsicum & onion served with pita bread, Greek salad & tzatziki	39	Greek Style Slow Roast Lamb shoulder with baked potatoes and chicory.	42.50
SIDES	12 / 16	Crispy Skin Pork Belly mash, cabbage, apple, jus	42
Garden Salad	15.50	Moroccan Spiced Spring Chicken butterflied and BBQ'd with pita, Greek salad and tzatziki	41
Steamed Seasonal Vegetables	15.50	Veal Scaloppine with seasonal vegetables, roast chats, jus topped with hollandaise sauce	39
Rocket & Parmesan Salad	15.50	Schnitzel – Veal or Chicken panko crumbed with mashed potato & vegetables	
Roasted Chats seasoned with rosemary salt	13	*choice of peppercorn or mushroom sauce	39
Potato Chips	15.50		
Kumara Chips		Beef Sirloin Steak with broccolini, chats, green peppercorn sauce.	49

NO BYO, 15% Public Holiday Surcharge, Sourced;(A)Australian, (I)Imported, (M)Mixed.

(Prices online are subject to change without notice)