

# ***Xenos Restaurant Menu***

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|-------------------------------------------------------------------------------------------------------|-------------|
| 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                    | Spinach & Ricotta filled Pasta Shells with tomato                                                     | \$30.50     |
| Bruschetta (2 pieces) a la caprese                                                                                                                                                            | \$15.50                    | Spaghetti Bolognese rich beef ragu in tomato sauce with grated parmesan                               | \$24 / \$30 |
| Trio of Dips – served with toasted Pita                                                                                                                                                       | \$14.50                    | Fettuccine Boscaiola bacon, mushroom & garlic in white wine and cream sauce                           | \$24/\$30   |
| Sydney Rock Oysters (A) served Natural with verjuice dressing or Kilpatrick or Mornay                                                                                                         | \$36 Half Doz. / \$72 Doz. | Pappardelle Chicken mushrooms, shallots, sun dried tomatoes, pesto cream sauce                        | \$25 / \$31 |
| Spring Bay Mussels (A) in tomato, white wine, chilli, garlic & shallots served with wood fired bread                                                                                          | \$38.50                    | Prawn, Crab & Lobster Ravioli (M) with saffron, burnt butter, chilli, sun-dried tomatoes and shallots | \$49        |
| Local Octopus BBQ'd (A) in a garlic, balsamic glaze                                                                                                                                           | \$32                       |                                                                                                       |             |
| Salt & Pepper Squid (A) served with a sweet chilli sauce                                                                                                                                      | \$30.50                    | Linguine Prawns (A)– with chorizo, peas, cherry tomato, chilli and garlic                             | \$33 / \$42 |
| Arancini Balls filled with Mushroom and Spinach with tomato concasse & Grana Padano                                                                                                           | \$21.50                    | Potato Gnocchi – with lamb ragu in tomato, truffle oil and shaved Grana Padana.                       | \$34.50     |
| Mezze Plate for two (A)                                                                                                                                                                       |                            | Seafood Risotto (A) fresh local seafood with garlic, chilli, white wine & Neapolitana sauce           | \$48.50     |
| 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                       | Fish'n'Chips – (M) fish fillet in beer batter served with chips and Tartare sauce                     | \$41.50     |
| Smoked Salmon Salad (A) with avocado, capers, Spanish onion & vinaigrette                                                                                                                     | \$25 / \$35                | Whole Snapper (A) grilled with lemon, oregano, olive oil with Greek salad and chips                   | \$49        |
| Caesar Salad cos, boiled egg, bacon, croutons                                                                                                                                                 | \$21.50                    | Chia Seed Crusted Salmon Fillet (A) grilled on roast fennel, green vegetables, lemon butter           | \$46        |
| With grilled chicken added                                                                                                                                                                    | \$30.50                    | Queensland Barramundi Fillet (A) grilled with Parisian butter, potatoes and seasonal vegetables       | \$46.50     |
| Greek Salad mesclun, tomato, cucumber, capsicum, Feta cheese, onion, Kalamata olives, vinaigrette.                                                                                            | \$16/\$25                  | Lamb Shanks slow cooked in tomato, with mirepoix vegetables and mashed potato.                        | \$46.50     |
| Chicken, Quinoa & Haloumi Salad with roast pumpkin, pine nuts, rocket & spicy parsley vinaigrette                                                                                             | \$30                       | Greek Style Slow Roast Lamb shoulder with baked potatoes and chicory.                                 | \$42.50     |
| Spanakopita baked silver beet spinach, feta cheese in Filo pastry served with Greek salad                                                                                                     | \$30                       | Crispy Skin Pork Belly mash, cabbage, apple, jus                                                      | \$42        |
| Moussaka baked layers of ground lamb, eggplant, potato, zucchini & topped with béchamel. With Greek salad                                                                                     | \$35                       | Moroccan Spiced Spring Chicken butterflied and BBQ'd with pita, Greek salad and tzatziki              | \$42.50     |
| Souvlaki Skewers BBQ'd Lamb with capsicum & onion served with pita bread, Greek salad & tzatziki                                                                                              | \$39                       | Veal Scaloppine with seasonal vegetables, roast chats, jus topped with hollandaise sauce              | \$42.50     |
| SIDES                                                                                                                                                                                         | \$12 / \$16                | Schnitzel – Veal or Chicken panko crumbed with mashed potato & vegetables                             |             |
| Garden Salad                                                                                                                                                                                  | \$15.50                    | *choice of peppercorn or mushroom sauce                                                               | \$40.50     |
| Steamed Seasonal Vegetables                                                                                                                                                                   | \$15.50                    | Beef Sirloin Steak with broccolini, chats, green peppercorn sauce.                                    | \$49        |
| Rocket & Parmesan Salad                                                                                                                                                                       | \$15.50                    |                                                                                                       |             |
| Roasted Chats seasoned with rosemary salt                                                                                                                                                     | \$13                       |                                                                                                       |             |
| Potato Chips                                                                                                                                                                                  | \$15.50                    |                                                                                                       |             |
| Kumara Chips                                                                                                                                                                                  |                            |                                                                                                       |             |

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

(Prices online are subject to change without notice)