

Welcome to Xenia!

Our menu is designed for sharing a few plates with family + friends, or a feast to delight! We hope you enjoy your time here.

Kali orexi!

f @xeniacasuarina

f @xeniacoolangatta

BANQUETS

whole table only +
minimum 2 people

XENIA LUNCH 38pp

Choice of dip, grilled pita, haloumi, dolmades, flash fried calamari + aioli, chargrilled chicken + Harissa yoghurt, lemon + oregano fries, Greek salad

FEAST FROM THE GARDEN 45pp

Olives, dips + grilled pita, haloumi, revithopites, dolmades, eggplant chips, spanakopita, lemon + oregano fries, Greek salad

MEAT FEAST 57pp

Olives, dips + grilled pita, haloumi, lamb kleftiko, chargrilled chicken, slow cooked pork, loukaniko, lemon + oregano fries, tzatziki, Greek salad

XENIA FEAST 69pp

Olives, dips + grilled pita, flaming saganaki, chargrilled octopus, flash fried calamari, lamb kleftiko, chargrilled chicken, lemons, potatoes, Greek salad, loukoumades



BREADS + DIPS

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| GRILLED PITA ^{GFO, VG} | 4 |
| MELITZANOSALATA ^{GFO, VG} Caramelised eggplant, garlic, olive oil, pita | 10.9 |
| SKORDALIA ^{GFO, V} Confit garlic, potato, lemon + olive oil, pita | 10.9 |
| TARAMOSALATA ^{DF} Pink cod roe, lemon, bread, olive oil, pita | 10.9 |
| TZATZIKI ^{GFO, V} Cucumber, yoghurt, garlic, pita | 10.9 |
| TRIO OF DIPS ^{GFO, V, VGO} | 26 |
| Choice of 3 dips, served with pita + warmed olives | |
| TIROKAFTERI ^V Chili, feta, chargrilled capsicum, herbs, stone baked Turkish pide | 12.9 |
| FAVA ^{GF, VG} Onion, garlic, olive oil, capers | 9 |

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

GFO GF option available (+2)

DFO DF option available

VO Vegetarian option available

VGO Vegan option available

TO START

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|-------------------------------------------------------------------------------------------------------------|------|
| GREEK OLIVES ^{GF, VG} Marinated green mammoth olives from Kiveri + Messolongi regions in Greece | 7.5 |
| OUZO MEZE ^{GF, V} Mammoth olives, toursi, feta, pepper | 8 |
| FLAMING SAGANAKI ^{GF, V} Greek, hard, salty kefalograviera cheese, grilled + flamed with ouzo | 16.9 |
| HALOUMI ^{GF, V} Brined Cypriot cheese, grilled with honey + lemon | 15.9 |

MEZE small plates

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| GAVROS ^{GFO, DF} Cured anchovies, stone baked Turkish crisps, red peppers | 14.5 |
| REVITHOPITES ^{GF, V, VGO} Crispy fried herb + chickpea patties, chili feta whip, fresh herbs | 14.9 |
| DOLMADES ^{GF, VGO} Rice + herb stuffed vine leaves, lemon, tzatziki | 11.9 |
| CALAMARAKI ^{GFO, DF} Flash fried baby squid, lemon + aioli | 19 |
| MELITZANES TIGANITES ^{VGO} Crispy eggplant chips, kefalograviera, tzatziki | 14.9 |
| LOUKANIKO ^{GF, DF} Local free-range pork sausage, fennel + herbs | 14.9 |
| OKTAPODI ^{GF, DF} Local chargrilled octopus, fava, toursi | 28 |
| KOTOPOULO TIGANITO ^{DFO} Fried chicken, white wine, juniper berries, chili, smoked harissa yoghurt | 14 |

KYRIA PIATA mains

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|------------------------------------------------------------------------------|--------------|
| LAMB KLEFTIKO ^{GF, DFO} | 38/52 |
| Sovereign lamb shoulder, lemon potatoes, kale + parsnip crisps, tzatziki | |
| MOUSSAKA ^{GF} | 27 |
| Layered eggplant, spiced beef mince, potato, kefalograviera with Greek salad | |
| SPANAKOPITA ^V | 26 |
| Feta, ricotta, spinach + herbs, filo pastry, Greek salad + tzatziki | |
| PSARI SKARA ^{GF, DF} | 32 |
| Grilled seasonal fish, ladolemono, chips, Aegean slaw, herb + lemon aioli | |
| FRIED FISH ^{DF} | 28 |
| Battered seasonal fish, chips, Aegean Slaw, aioli | |
| KOTOPOULOU STI SKARA ^{GF, DF} | 34 |
| Flame grilled chicken, ancient grain salad, Harissa hung yoghurt | |
| GARIDES SAGANAKI ^{GFO} | 30 |
| Prawns, tomato, herbs, chili, feta, ouzo, stone baked Turkish pide | |

'Let food be thy medicine
and medicine be thy food.'
- Hippocrates

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|---------------------------|-------------------------------------------|
| ^{GF} Gluten Free | ^{GFO} GF option available (+2) |
| ^{DF} Dairy Free | ^{DFO} DF option available |
| ^V Vegetarian | ^{VO} Vegetarian option available |
| ^{VG} Vegan | ^{VGO} Vegan option available |

SOUVLAKI

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|------------------------------------------------------------------------------------------------------------------|-------------|
| CHOOSE YOUR MEAT | |
| Chicken 17 / Pork 17 / Lamb 20.5 / Revithopites ^{VG} 15 / Haloumi 16 | |
| CHOOSE SOUVLAKI STYLE | |
| MYKONOS | |
| Meat, fries, tomato, onion, parsley, mustard ketchup | |
| ZORBA | |
| Meat, lettuce, tomato, onion, tzatziki | |
| THE KAZZIE | |
| Meat, fries, slaw, tzatziki | |
| JALEPENO HOTTIE | |
| Meat, fries, lettuce, tomato, onion, jalepenos, hot chili | |
| SMOKEY TEXAN | |
| Meat, fries, bacon, caramelised onion, lettuce, tomato, BBQ sauce | |
| YIAYIA'S | |
| Meat, lettuce, tomato, feta, tzatziki | |
| TSYP-YA (JUST CHIPS) | 11.9 |
| Fries, tzatziki, cheese + lettuce | |
| PAPOU GEORGE | 16 |
| Fried fish, chips, slaw, garlic aioli + lemon | |
| OPEN SOUVLAKI PLATE | |
| Lamb 34 / Chicken 32 / Pork 32 / Revithopites ^{VG} 30 | |
| Served with Greek salad, pita, chips + tzatziki | |

SOUVLAKI EXTRAS

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|------------------------------------------------------|
| Chicken 10 / Pork 10 / Lamb 15 |
| Revithopites 8 Haloumi 4 |
| Salad item .5ea Tasty cheese 2 |
| Fries in souvlaki 3 Gluten-free pita 2 |

SALADS + SIDES

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|---------------------------------------------------------|-------------|
| GREEK SALAD ^{GF, V, VGO} | 14.5 |
| Tomato, cucumber, olives, onion, feta | |
| AEGEAN SLAW ^{GF, VG} | 14.5 |
| Cabbage, carrot, orange, onions, mint + dill | |
| ANCIENT GRAIN SALAD ^{GF, VG} | 17 |
| Quinoa, puy lentils, nuts, herbs, currants, pomegranate | |
| LEMONI PATATES ^{GF} | 15 |
| Potatoes baked in lemon, lamb stock, olive oil + herbs | |
| FRIES ^{GF, VG} | 6/10 |
| FRIES + FETA ^{GF, V} | 13 |
| Fries, feta cheese + oregano | |

GLYKA desserts



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| BAKLAVA | 12 |
| Filo, almonds + walnuts, citrus syrup, vanilla gelato | |
| LOUKOUMADES | 12 |
| Greek doughnuts, walnuts, honey, cinnamon, vanilla gelato | |
| NUTELLA LOUKOUMADES | 14 |
| Greek doughnuts with Nutella + vanilla gelato | |
| GALAKTOBOUREKO | 14 |
| Sweet semolina custard, filo, spiced syrup | |
| DESSERT PLATTER FOR TWO | 26 |
| Baklava, galaktoboureko, loukoumades + vanilla gelato | |

15% Public holiday surcharge applies