



*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*

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## Xenia Grill Feasts

### **XENIA MEAT GRILL**

**\$49 per person, minimum 2 people**

Dips, grilled pita, olives & haloumi to start

Lamb kleftiko, pork souvlaki & chargrilled chicken,

lemon oregano fries, Greek salad, tzatziki, pita

*Add Dessert – Loukoumades w/vanilla bean gelato \$5 per person*

### **XENIA SEAFOOD GRILL**

**\$59 per person, minimum of 2 people**

Dips, grilled pita, olives & haloumi to start

Natural oysters, king prawns, chargrilled octopus, fried calamari,

chargrilled swordfish skewer, Greek salad & aioli

*Add Dessert – Loukoumades w/vanilla bean gelato \$5 per person*

Gf – gluten free , \* - on request, DF- dairy free, v – vegetarian. All fried foods may have traces of gluten.  
Please let your waiter know any allergies when ordering.

# Starters

## **GREEK OLIVES** (gf, vegan, df)

A mix of mammoth marinated & oven roasted from the regions Kiveri & Messolongi in Greece **7.5**

## **SAGANAKI** (v, gf)

Greek, hard, salty kefalograviera cheese, grilled **14.5**

## **HALOUMI** (v, gf)

Cypriot, brined cheese, grilled with honey & lemon **14.5**

## **PITA** (vegan, df, gf\*)

Grilled pita bread **3**

# Dips

## **MELITZANOSALATA** (vegan, df, gf\*)

caramelised eggplant, garlic, olive oil, pita **10**

## **SKORDALIA** (v, gf\*)

confit garlic, potato, lemon & olive oil, pita **10**

## **TARAMOSALATA** (df)

pink cod roe, lemon, bread, olive oil, pita **10**

## **TZATZIKI** (v, gf\*)

cucumber, yoghurt, garlic, pita **10**

## **TRIO OF DIPS** (gf\*)

choose 3 dips, served with pita & warmed olives **25**

# Oysters

NATURAL	Served with lemon (df, gf)	3 each, min of 3
GREEK	Pomegranate white balsamic (df, gf)	4 each, min of 3
KILPATRIC	Bacon, Worcestershire sauce (df, gf)	4 each, min of 3

# Meze

(small plates to share)

## **PATHAKIA (gf, df\*)**

Sovereign lamb cutlets, chargrilled, w/ ladolemono & tzatziki **9.5 each** (minimum of two)

## **REVITHOPITES (gf, v, vegan\*)**

Crispy fried herb & chickpea balls, chilli feta whip, fresh herbs **14.5**

## **DOLMADES (gf, vegan\*)**

Vine leaves stuffed with herbs, rice & lemon **10.5**

## **CALAMARI (df, gf\*)**

Ballina, flash fried, lemon aioli **24**

## **MELITZANES TIGANITES (vegan\*, gf\*)**

Crispy eggplant chips, grated kefalograviera **12**

## **GARIDES KARPUZI ME FETA (gf, df\*)**

Ballina king prawns, garlic & chilli, grilled, w/ watermelon, feta, mint, pomegranate, aioli

**9 each** (minimum of 2)

## **OCTOPUS (gf, df)**

Local, chargrilled octopus, fava pure, toursi **24**

# Large share plates

## LAMB KLEFTIKO (gf, df\*)

Sovereign lamb shoulder 300g, lemon potatoes, kale & parsnip crisps , tzatziki **36**

## PSARI PLAKI (gf, df)

Whole NZ lemon sole, baked with local tomatoes, fresh herbs & lemon **32**

## MOUSSAKA (gf\*)

Layered eggplant, spiced beef mince, potato, Kefalograviera w/ Greek salad & tzatziki **25**

## PORK SOUVLAKIA (gf\*, df\*)

Chargrilled free-range pork skewers, 2 x 200g, pita, tzatziki **34**

## SWORDFISH SOUVLAKIA (gf, df)

2 x 150g swordfish skewers char-grilled, lemon & fresh herb salsa **32**

## SPANAKOPITA (v)

Feta, ricotta, spinach & herbs, filo pastry, w/ Greek salad & tzatziki **23**

## FRIED FISH (gf option) **23**

Fried whiting fillets, chips, Aegean Slaw, aioli

## KOTOPOULO LEMONATO (gf, df\*)

Flame grilled chicken 300g, lemon & herb salsa, Greek lettuce & haloumi salad **34**

# Salads & sides

## GREEK SALAD (v, gf)

Tomato, cucumber, olives, onion, feta **14**

## AEGEAN SLAW (vegan, gf, df)

Cabbage, carrot, orange, onions, fresh mint & dill **12**

## FASOLAKIA (vegan, gf, df)

Blistered seasonal greens, garlic oil, slithered almonds **15**

## LEMONI PATATES (df, gf)

Baked in lemon, olive oil & herbs **14.50**

**FRIES** (v, df) lemon & oregano seasoning **6 | 10**

**FRIES & FETA** (v ) add feta cheese & oregano **12**

(V=vegetarian, GF= gluten free, Df= dairy free, GF\* = gluten free on request \$2 surcharge)

# Souvlaki pita

1. Choose your meat from chicken, pork or lamb

2. Choose your style of souvlaki

All souvlaki is wrapped in freshly grilled pita bread

Chicken **15** Pork & crackle **15.50** Lamb **16.50**

## 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 chilli

## SMOKEY TEXAN

meat, fries, bacon, caramelised onion, lettuce, tomato, BBQ sauce

## YIAYIA'S (V)

chickpea patties, lettuce, tomato, feta, tzatziki (no meat) **15**

## OPEN SOUVLAKI PLATE

Choose Lamb **34**, Chicken **32**, Pork & crackle **32** or Revithopites **32**

Served with Greek salad, pita, chips & tzatziki

(GF option, Vegetarian Option, Vegan Option, DF Option)

## SOUVLAKI EXTRAS

Extra Meat 100g (Chicken **8** , Pork **9**, Lamb **10**)

Revithopites **8** | Salad Item **50c** ea | Fries In Souvlaki **3**

Haloumi **4** | Tasty Cheese **2** | Gluten-Free Pita **2**

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