



XANDER

Modern Mediterranean Dining



SPECIALS

WEDNESDAY NIGHT

Steak Night

\$ 35

200g Beef Porterhouse | Chips | Sauce
+ Glass of House Wine

THURSDAY NIGHT

Pasta Night

\$ 30

Beef Ragu | Pastitsio | Seafood | Mushroom Orzo
+ Glass of House Wine

KIDS EAT FREE

WEDNESDAYS

4-6 PM

HAPPY HOUR

Spritz Time!!!

\$10

OUZO | APEROL | CAMPARI

3-6 PM

DIPS

Kopanisti

Whipped feta, yoghurt, green chilli (gf,nf,veg) — **14**

Melitzanosalata

Smoked eggplant, roasted capsicum, crispy shallots (gf,df,nf,v) — **14**

Taramosalata

Salted fish roe, Yarra Valley salmon roe (gf,df,nf) — **15**

Trio of Dips

Served with warm pita — **35**

*All dips are served with warm pita bread.
GF Pita bread available on request.*

MEZE

Meze Platter

Choice of any dip, pita, halloumi, olives, zucchini (gf,df,nf) — **40**

Zucchini Fritters

Yoghurt salsa, fresh herbs, feta (gf,nf,veg) — **18**

Grilled Saganaki

Kefalograviera cheese, honey syrup, lemon (gf,nf,veg) — **19**

Loukaniko

Pork & leek sausage, mustard, lemon (gf,df,nf) — **22**

Crispy Calamari

Aioli, parsley, lemon (gf,df,nf) — **24**

Portarlington Mussels

White wine, shallots, garlic, cherry tomatoes (gf,df,nf) — **25**

Chargrilled Calamari

Capers salsa, oregano, lemon (gf,df,nf) — **26**

Prawn Saganaki

Napoli, ouzo, feta, capsicum, fennel (gf,nf) — **34**
Add sourdough +2 | GF bread +3

Grilled Abrolhos Island Octopus

Fava purée, caramelised onions (gf,df,nf) — **38**

MAINS

Stuffed Vegetables

Potatoes, capsicum, arborio rice, zucchini, carrots, herbs, napoli — **30**

Chicken Kontosouvli (300g)

Capsicum, onion, chimichurri, burnt lemon (*gf,df,nf*) — **38**

Pan-Seared Barramundi (200g)

Cauliflower purée, zucchini, eggplant, herb oil (*gf,nf*) — **40**

Grilled Pork Chops (300g)

Ladorigano, broccolini (*gf,nf*) — **45**

Chargrilled Beef Scotch Fillet (250g)

Peppercorn sauce, cavolo nero, burnt onion (*gf,nf*) — **50**

Slow-Roasted Lamb Shoulder (500g)

'Nduja, anchovies, white wine, tzatziki (*gf,nf*) — **60**

SIDES

Potatoes

Choice of: *Mashed* | *Fried* | *Roasted* — **16**

Marouli Salad

Lettuce, pickled cucumber, fresh herbs, feta (*gf,df,nf,veg*) — **20**

Greek Salad

Cucumber, tomatoes, onion, capsicum, feta, olives (*gf,nf,veg*) — **22**

Roasted Beetroot

Skordalia, toasted almonds, pickled blackberries (*gf,veg*) — **24**

Chargrilled Heirloom Carrots

Honey, smoked labneh, hazelnut, za'tar (*gf,veg*) — **25**

SWEETS

Greek Summer Yoghurt

Pastille, berries, lime (*gf,veg*) — **15**

Portokalopita

Filo orange cake, citrus syrup, whipped white chocolate (*nf,veg*) — **16**

Pistachio Tiramisu

Pistachio mascarpone, espresso-soaked savoiardi, roasted pistachios (*veg*) — **18**

Ekmek

Kataifi pastry, vanilla custard, whipped cream, pistachios (*veg*) — **18**

Chocolate Mousse

Silky dark chocolate, cocoa crumble, mixed berries (*veg*) — **20**

DESSERT WINES

Frogmore Creek Iced Riesling

Coal River, TAS — **15**

Turners Crossing Picolit

Serpentine, VIC — **14**

Samos Phyllas

Samos, Greece — **14**

Pedro Ximénez

Andalucía, Spain — **15**

COCKTAILS

SANTORINI SUNSET

Vodka, Aperol, fresh grapefruit, lemon, rosemary syrup — **22**

MEDITERRANEAN MUSE

Gin infused with basil & cucumber, elderflower, lime, tonic — **23**

ATHENIAN SOUR

Metaxa brandy, lemon, honey, angostura bitters — **24**

APHRODITE'S KISS

Vodka, rosewater, lychee, vanilla, sparkling wine — **22**

OUZO SPRITZ

Lemon infused ouzo, prosecco, soda, lemon, mint — **21**

PEACH GARDEN SPRITZ

Vodka, peach puree, prosecco, soda, lime — **22**

MOCKTAILS

POMEGRANATE SPARKLER

Pomegranate, lemon, rosemary syrup, soda — **14**

LEMON BASIL FIZZ

Fresh lemon, basil, honey, soda — **14**

BEER + CIDER

Mamos unfiltered pilsner — **10**

Mythos lager — **11**

Fix hella lager — **10**

Birra moretti lager — **11**

Stone & wood pacific ale — **12**

Corona extra — **11**

Peroni zero alcohol — **9**

Mr little apple cider — **10**

WINES BY THE GLASS

SPARKLING

Naonis Prosecco (Italy) — **15**

ROSE'

Pandora Rose, (GR) — **13**

WHITE

Argento Pinot Grigio (Adelaide Hills, AUS) — **13**

Boutari Simio Sixtis Assyrtiko Blend (GR) — **14**

Irida Cavino Sauvignon Blanc, (GR) — **14**

Mega Spileo Malagousia (GR) — **15**

Mega Spileo Estate Assyrtiko-Lagorthi 2019 (GR) — **16**

RED

ATMA Red Xinomavro-Mandilaria (GR) — **14**

Agiorgitiko Boutari (GR) — **15**

Boutari Naoussa Xinomavro (GR) — **16**

Magarey Lane Cabernet Sauvignon (Coonawarra) — **17**

Sorby Adams "Tristan" Shiraz (Barossa) — **18**



WINES BY THE BOTTLE

SPARKLING

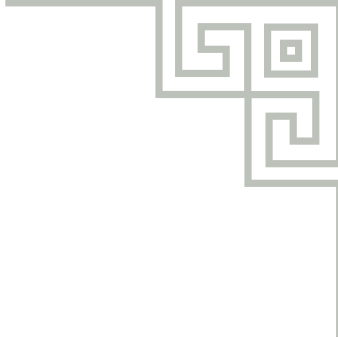
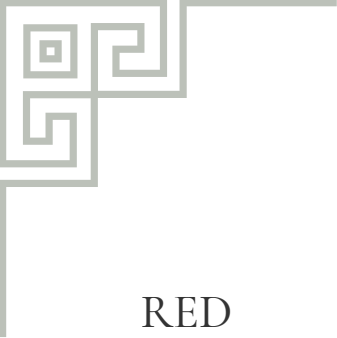
- NV — Naonis Prosecco — Italy — **75**
- NV — Kir-Yianni Xinomavro “Blanc de Sable” — GR — **70**
- NV — Hanging Rock Brut Cuvee — Macedon Ranges VIC — **75**
- NV — Tattinger Nocturne Sec — FRA — **195**
- 16 — Louis Roederer Blanc De Blancs — FRA — **295**

ROSE + ORANGE

- 17 — Mega Spileo Orange Natural — GR — **120**
- 23 — Domaine Ott Clos Mireille Rose — FRA — **185**

WHITE

- 24 — Argento Pinot Grigio — Adelaide Hills — **50**
- 22 — Mesta Verdejo — Spain — **60**
- NV — Boutari Simio Sixtis Assyrtiko Blend (GR) — **55**
- 23 — Irida Cavino Sav Blanc — PGI Achaia, GR — **70**
- 23 — Thymiopoulos ATMA — Naoussa, GR — **65**
- 22 — Kono — Marlborough, NZ — **65**
- 24 — Tohu — Marlborough, NZ — **70**
- 21 — Turners Crossing Viogner — Bendigo VIC — **68**
- 22 — Mega Spileo Malagousia — GR — **58**
- 19 — Mega Spileo Estate Assyrtiko-Lagorthi — GR — **65**
- 21 — Mega Spileo Assyrtiko — PGI Achaia, GR — **85**
- 21 — Nico Lazaridis, Magic Mountain — Drama GR — **110**
- 23 — Francois Crochet — Sancerre, FRA — **175**
- 23 — Spring Vale Estate Chardonnay — Freycinet Coast, TAS — **84**
- 22 — Margan Fordwich Hill Chardonnay — Hunter Valley — **100**
- 23 — Domaine L. Chatelain Chablis — FRA — **135**
- 20 — Estate Argyros — Santorini, GR — **195**



RED

- 23 — Thymiopoulos ATMA — Naoussa, GR — **65**
 - 20 — Zafeirakis “Limniona Young Vineyards” — Tyrnavos, GR — **110**
 - 20 — Poliziano Vino Nobile di Montepulciano — Tuscany, ITA — **120**
 - 22 — Claymore ‘Dark Side of The Moon’ —Clare Valley SA — **70**
 - 21 — Domaine Vincent Paris — Rhone Valley, FRA — **165**
 - 18 — Mega Spileo Wild Ferment — Kalavryta, GR — **128**
 - 19 — Mega Spileo Cuvée III Red — Achaia, GR — **120**
 - 20 — Valderiz Valdehermoso Ribera del Duero — ESP — **90**
 - 17 — Niko Lazaridi Magic Mountain Red — GR — **130**
 - 22 — Giovanni Rosso “Davide Rosso” Barolo — ITA — **165**
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