Dionysus – Invented Wine making. His name sake is behind the bar & highly recommends:

Lafkiotis RETSINA *classic pine resin flavoured Savatiano grape variety. Just imagine your sitting in Plaka.* $28

Thymiopoulos ATMA White wine – *a blend of Xinomavro & Malagousia. Light & floral crisp wine.* $49

Douloufakis DAFNIOS White wine – *Vidiano. Golden colour, hints of apricot & spices. Balanced, clean.* $52

GAIA 4.6° Rose Agiorgitiko – *light pink, delicate floral notes with hints of cherry & gooseberry.* $46

Thymiopoulos YOUNG VINES –  *Xinomavro Light, fruity red, complex, chalky tannins, long finish.* $52

Vigneti del Salento ‘Leggenda’ Primitivo di Manduria – *full bodied, rich black fruits, oaky notes, balanced* $110

 Mythos Beer, Blue Mak Beer. Many Ouzo’s to choose from. Tsipouro to finish off any great meal.

Selection of Dips 12

*tzatziki, taramasalata, olive tapenade served with charred pita*

Grilled Eggplant Rolls 14

*slices of eggplant grilled and filled with spicy ricotta*

Zucchini Flowers 28

*stuffed with prawns, garlic, lemon & herbs. Side aioli*

Hervey Bay Sea Scallops in the shell 32

*grilled with lemon, garlic & herb butter*

Arancini Balls filled with Lamb Ragu 15

*with tomato concasse & chimmi churri sauce*

WA Arrow Squid & Andouille Sausage Risotto 29

*Pan grilled Queensland Arrow squid with New Orleans style smoky pork & veal sausage*

Slow Roast Duck 36

*half duck marinated and twice cooked, with vegetables & chats and citrus, rosemary jus.*

*(Xenos is a licensed restaurant. NO BYO. NO Split Bills.)*

Est. 1969

Xenos Specials

*Serving Crows Nest for over 50 years*