

Est. 1969

# Xenos Specials Autumn 2022

*Serving Crows Nest for over 50 years*

## Selection of Dips 12

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

## Arancini Balls filled with Lamb Ragu 15

*with tomato concasse & chimmi churri sauce*

## Fresh Figs wrapped in Prosciutto 19

*Baked and served with rocket and semi dried tomatoes and a Roquefort blue cheese sauce*

## Queensland Sea Scallops in the shell 32

*grilled with lemon, garlic & herb butter*

## Potato Gnocchi 22

*with braised lamb shank ragout and shaved grana Padano and rocket*

## Lamb Shanks 36

*Pot roast with mirepoix and tomato, served on mashed potato*

## Slow Roast Goat with Kritharaki 38

*Goat shoulder slow roasted Greek Style, served with risoni pasta and parmesan cheese*

## Slow Roast Duck 36

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

## Whole Lemon Sole 38

*Grilled with lemon butter and served with chips and salad*

**PERONI ON TAP: 300mL \$9 / 500mL \$13 / JUG \$25**

**MENABREA ON TAP: 400mL \$11 / JUG \$25**

**Dionysus – Greek God of Wine - Invented Wine making.**

**His namesake is behind the bar (☺) & highly recommends:**

Lafkiotis RETSINA classic pine resin flavoured <b>Savatiano</b> grape variety. Just imagine you're sitting in Plaka.	\$28
Thymiopoulos ATMA blend of <b>Xinomavro &amp; Malagousia</b> . Light, textural & floral crisp white wine.	\$49
Douloufakis DAFNIOS <b>Vidiano</b> . Golden colour, hints of apricot & spices. Balanced, clean.	\$52
Vassaltis ASSYRTIKO lightly oaked Santorini wine. Lemon, grapefruit, mineral with hints of vanilla. Well balanced	\$59
GAIA 4.6° Rose Agiorgitiko light pink, delicate floral notes with hints of cherry & gooseberry.	\$52
Thymiopoulos YOUNG VINES 2020 <b>Xinomavro</b> Light, fruity red, complex, chalky tannins, long finish	\$52
Zafeirakis LIMONIA 2018 <b>Xinomavro</b> Ruby colour, cherry nose, red berries and blackberries, vanilla, hint of spice, long finish	\$79
Gentillini 'Eclipse' MAVRODAPHNE 2017 Red fruit and light spice nose, plums and berries over earthy tones	\$46
Thymiopoulos RAPSANI 'Terra Petra' 2018 <b>Xinomavro, Krassato &amp; Stavroto</b>	\$95
Grown on the slopes of Mt Olympus. Red fruits over earthy tones on the nose. Cherry, strawberry & vanilla, hints of oak, smoky and earthy notes on the palate revealed in complex waves with a balanced dry finish	

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

***Xenos is a fully licensed restaurant \*NO Split Bills \* NO BYO\****