

Est. 1969

# Xenos Specials Winter 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*

Zucchini Flowers 22

*Stuffed with prawn mousse and side aioli*

Braised Leek and Mushroom Tart 19

*Baked with kefalograviera cheese topped with kumara crisps and balsamic*

Queensland Sea Scallops in the shell 32

*grilled with lemon, garlic & herb butter*

Potato Gnocchi 27

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

Lamb Shanks 36

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

Wagyu Beef and Mushroom Pie 28

*Served with kumara chips*

Slow Roast Goat with Kritharaki 38

*Greek Style Goat shoulder in rosemary, lemon, garlic & olive oil, 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**

Lafkiotis RETSINA classic pine resin flavoured *Savatiano* grape variety. Just imagine you're sitting in Plaka. \$28

Thymiopoulos ATMA blend of *Xinomavro* & *Malagousia*. Light, textural & floral crisp white wine. \$52

Douloufakis DAFNIOS *Vidiano*. 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 *Xinomavro* Light, fruity red, complex, chalky tannins, long finish \$52

Zafeirakis LIMNONIA 2018 *Xinomavro* 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 *Xinomavro*, *Krassato* & *Stavroto* \$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\***