

xanadu autumn menu

main (please choose 1)

beef tenderloin | pumpkin in *saor* | brown butter | pickled onion | beef cheek croquette (GFO, DFO)

market fish | cannellini beans | broccoli | feta | garden herbs | lemon dressing (GFO)

apple & leek ravioli | roasted pink lady apple | smoked mozzarella foam

beetroot risotto | radicchio | gorgonzola | garden herbs (GF, DFO, VGO)

Please let us know about your allergies!

sides (*at guests own expense*)

marinated olives pickled zucchini (GF, DF)	\$7
eggplant nasu dengaku spring onion gochugara (GF, DF)	\$15
mixed leaf salad herbs radish cucumber balsamic vinaigrette (GF, DF)	\$13
potatoes spiced salt mayonnaise (GF, DF)	\$15
green beans vegemite butter chilli strings (GF)	\$13

complimentary wine options with your lunch – can choose after tasting 😊

2022 vinework sauvignon blanc semillon

2021 vinework chardonnay

2021 vinework shiraz

2020 vinework cabernet sauvignon

Coffee or tea (*at guests own expense*) \$5