

Xanadu spring menu

main (please choose 1)

Amelia park lamb rump, beetroot gratin, pickled onion, lamb jus GF

Market fish, green beans, confit garlic, lemon zest, almond DF / GF

Homemade gnocchi, miso asparagus sauce, parmesan, cured egg yolk NF/Vegan option available

GF – gluten free / DF – dairy free / NF – nut free

Please let us know about your allergies!

sides (at guests own expense)

marinated olives | pickled zucchini GF/DF/NF \$7

brussel sprouts | black garlic | sesame | chilli string GF/DF/NF \$14

potatoes | spiced salt | mayonnaise GF/DF/NF \$15

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

2026 vinework sauvignon blanc semillon

2024 vinework chardonnay

2026 vinework dry rose

2023 vinework shiraz

2021 vinework cabernet sauvignon

coffee or tea (at guests own expense) \$6