

xanadu spring menu

main (please choose 1)

lamb backstrap | zucchini pearls | sugar snap peas | mint | parsley oil GF/DF/NF

market fish | shark bay prawns & mushroom compote | butternut pumpkin purée
GF/NF

potato & rosemary ravioli | heirloom beetroot | smoked cheddar foam NF (vegan option)

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
rocket cherry tomato pear parmesan sourdough crostini NF	\$13
broccolini pancetta toasted almond preserved lemon dressing GF	\$14
potatoes spiced salt mayonnaise GF/DF/NF	\$15

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

2023 vinework semillon

2024 vinework chardonnay

2023 vinework rose

2022 vinework shiraz

2021 vinework cabernet sauvignon

coffee or tea (at guests own expense) \$5