

# xanadu summer menu

main (please choose 1)

grass fed beef fillet | kale | charred peach | thyme & peach puree | hazelnut **GF, DF**

market fish | puttanesca sauce | heirloom tomato | chilli | basil | anchovy **GF, DF, NUT FREE**

ricotta & spinach filled raviolo | mint & zucchini | asparagus | pistachio

mushroom & pumpkin risotto | local oyster mushroom | porcini | parmesan **GF, NUT FREE**

## **Please let us know about your allergies!**

sides (*at guests own expense*)

marinated olives   pickled zucchini <b>GF, DF, NUT FREE</b>	7
eggplant   nasu dengaku   spring onion   gochugara <b>GF, DF, NUT FREE</b>	15
mixed leaf salad   garden herbs   radish   cucumber   balsamic vinaigrette <b>GF, DF, NUT FREE</b>	13
potatoes   spiced salt   mayonnaise <b>GF, DF, NUT FREE</b>	15
green beans   vegemite butter   chilli strings <b>GF, NUT FREE</b>	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**