

# xanadu autumn menu

## main (please choose 1)

beef tenderloin | parsnip | baby carrot | potato crisp | pickled onion GF/NF

market fish | smoked bonito sauce | broccoli | maple pancetta GF/DF

orange & saffron risotto | garden herbs | pecorino romano 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 chenin blanc

2024 vinework chardonnay

2023 vinework rose

2023 vinework shiraz

2021 vinework cabernet sauvignon

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