

xanadu winter menu

main (please choose 1)

beef tenderloin | cabbage & apple involtino | brown butter & savoy puree
GF, NF

market fish | jerusalem artichoke | burnt spring onion | bay leaf oil | finger lime **GF, NF**

homemade pumpkin ravioli | pickled mushroom | parmesan & truffle foam
NF

! ask for DF option !

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

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

2023 vinework sauvignon blanc semillon

2021 vinework chardonnay

2021 vinework shiraz

2020 vinework cabernet sauvignon

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