

xanadu spring menu

main (please choose 1)

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

market fish | roasted cauliflower | fennel | raisins | muscadelle lees sauce
GF, NF

homemade peas and asparagus filled pasta | mozzarella | garden herbs **NF**

! ask for DF options if you have dairy allergy !

Please let us know about your allergies!

sides *(at guests own expense)*

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| 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