

# XANADU

## STARTER

veal sirloin | tuna foam | king oyster mushroom | nasturtium  
lemon cured kingfish | finger lime | grapefruit | tobiko | coastal plant  
potato mochi | jerusalem artichoke | almond & fennel gazpacho | garden herbs

## MAIN

lamb backstrap | sautéed kale | salsa verde | onion purée | lamb jus  
market fish | zucchini | yellow squash | turmeric sauce | blue swimmer crab  
potato & rosemary ravioli | heirloom beetroot | smoked cheddar foam

## SIDES

marinated olives | pickled zucchini    \$7  
tomato & rocket salad | spring onion | balsamic dressing    \$13  
broccolini | pancetta | toasted almond | preserved lemon dressing    \$14  
potatoes | spiced salt | mayonnaise    \$15

## DESSERT

dark chocolate parfait | aerated white chocolate | hazelnut  
coffee crèmeux | almond crumble | homemade cake | zabaione  
citrus sponge | orange & mandarin segments | lemon curd | coconut meringue

## CHEESE

manchego (aged for 3 months) | la mancha | spain  
bleu d'auvergne | auvergne | france  
bouche d'affinois | rhone-alpes | france

## CHILDREN'S MENU \$30

(includes soft drink & ice cream)  
homemade pasta with bolognese sauce  
grilled fish, potatoes, salad  
homemade pizza margherita

*Menu items may contain traces of nut, egg, soy, wheat, seeds, shellfish, and other allergens.  
Due to the nature of restaurant meal preparation and possible cross-contamination, Xanadu is unable to  
guarantee the absence of the above ingredients in its menu items.*

# MARGARET RIVER