

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 | mussels
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