

XANADU

prix fixe – 2 course lunch \$75pp or 3 course lunch \$93pp

STARTER

pork cheek terrine | granny smith apple | puffed buckwheat | wild rice
mushroom pâté | black garlic | porcini cracker | puffed wild rice
lemon cured kingfish | green cabbage | parsley oil | romanesco | spinach | tobiko

Our kingfish is sustainably sourced from Australian water, with premium Japanese tobiko.

MAIN

amelia park lamb rump | celeriac puree | remoulade | herb pangrattato | lamb jus
market fish | smoked bonito sauce | broccoli | maple pancetta

*Our market fish is sustainably sourced in WA, with Japanese bonito flakes.
orange & saffron risotto | garden herbs | pecorino romano*

SIDES

marinated olives | pickled zucchini \$7
mixed leaf salad | radish | garden herbs | balsamic \$13
broccolini | pancetta | toasted almond | preserved lemon dressing \$14
potatoes | spiced salt | mayonnaise \$15

DESSERT

financier cake | hazelnut praline custard | poached rhubarb | cardamon
white chocolate parfait | lemon | liquorice | vanilla crumble
filo pastry cannolo | pumpkin | valrhona dark chocolate | ginger

CHEESE

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

CHILDREN'S MENU \$32

(includes bread, 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.

Dining on Sundays incurs a 10% surcharge. Dining on Public Holidays incurs a 15% surcharge.

MARGARET RIVER