



XANADU

MARGARET RIVER

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Margaret River
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house baked breads; olio bello olive oil & balsamic, tomato & fennel seed jam Ψ	4.90	
roasted queen green & kalamata olives, lemon & chilli Ψθ∇	5.50	
		entrée main
fresh oysters - shucked to order natural, with verjuice & lime θ∇ - oyster gazpacho shots θ∇	15.00 (6)	30.00 (12)
taste of the dragon - a selection of today's fresh tastes		30.00
tasmanian salmon roulade, shiso, nasi pear puree, wakame dressing θ ⊗∇	16.50	
slow braised veal shin gyouza dumplings, miso & mustard sauce ⊗	17.50	
warm salad of tangelo salted duck breast, apples ,celeriac, whitlof, beetroot dressing ⊗∇	18.50	32.00
wild mushroom, potato & margaret river goat chevre stack, tarragon & tomato nage Ψθ	16.50	
grilled scallops, crispy tuna nori rolls, green pawpaw salad, watermelon & wasabi sauce θ ⊗∇	18.50	32.00
vegetarian plate-		29.90
two artichoke tart, vine tomato & fiore de latte, potato fritter & maderia shallots, honey brown mushroom mousse Ψ		
today's fresh fish fillet ∇		mp
margaret river venison topside, prosciutto, pear, lemon & cinnamon puree, baby spinach, juniper labne θ ⊗		31.00
amelia park lamb loin, two artichoke tart, rocket, pickled walnut dressing		30.00
four hour braised boneless pork hock, pemberton marron tail, shitake, cucumber noodles, soy broth θ ⊗		34.90
char grilled tenderidge beef fillet, potato fritters, braised shallots with madeira, horseradish & fontina cheese sauce θ		31.00
sides		
vine ripened tomato, fiore de latte cheese, basil & vincotto salad θ ⊗		9.50
simple dressed green leaves, romanza olive oil, apple balsamic θ∇ ⊗Ψ		5.50
spring vegetables, verjuice & tarragon dressing ∇ Ψ θ		8.50
steamed baby potatoes with green olive tapenade θΨ		6.50
shoestring fries		6.50
dessert		
dark chocolate tart, blackberries & crème fraiche, blackberry vinegar reduction		11.90
baked grape seed friande, fresh strawberries, tea & cocoa butter cream		11.90
vanilla & white chocolate crème brulee, tangelo sorbet & salad θ ⊗		11.90
pistachio mille-feuille layered with praline ice cream & pistachio cream		11.90
xanadu dessert taste plate, a taste selection of the four above desserts		24.00
xanadu cheese plate, quince paste ,walnut & prune log		22.00
strzelelecki goat blue,jensens red & la buche d affinos		
coffee chocolates		2.90