



house baked breads, olio bello leccino oil & balsamic $\Psi$ $\nabla$	6.00
sicilian green olives $\Psi$ $\nabla$ $\otimes$ $\square$	6.00

### entrée

freshly shucked ceduna oysters	½ doz 19.00
-natural, fresh lime $\Psi$ $\square$ $\nabla$ $\otimes$	doz 34.00
-tomato jelly $\Psi$ $\square$ $\nabla$ $\otimes$	
parmesan custard, asparagus & mustard cress salad, lemon oil $\square$ $\otimes$ $\nabla$	18.00
char grilled busselton octopus, pine nut hommus, crisp pancetta, apple balsamic $\square$ $\otimes$	17.00
tataki venison loin, black sesame sushi rice, edamame beans, ponzu dressing $\square$ $\otimes$ $\Psi$	21.00
duck rillettes, fig, sheep's fetta & walnut salad, crisp sourdough	20.00
seared abrolhos island scallops, red curry, lychee & coriander salad $\square$ $\otimes$	21.00

### main

taste of xanadu; a selection of today's fresh tastes	34.00
grilled pemberton marron, oxtail dumpling, sweet and sour broth, coconut & bean shoot salad $\otimes$ $\Psi$	42.00
vegetarian plate; pumpkin & potato samosa, tomato pickle ~ preserved lemon & pine nut pilaf stuffed pepper ~ nori egg roll, green tea tofu, soy dressing $\nabla$	32.00
today's fresh fish fillet	mp
crispy corn-fed pork belly, braised tomato & eggplant, grilled cuttlefish, cress salad, capsicum oil $\square$	36.00
char grilled tenderidge msa beef fillet, warm new potatoes, swiss brown mushrooms, sweet corn, salsa verde $\square$ $\Psi$	38.00

### sides

beetroot, orange & sheeps fetta salad, vincotto syrup $\Psi$ $\nabla$ $\otimes$ $\square$	8.00
seasonal tomato & basil salad, extra virgin olive oil $\Psi$ $\square$ $\nabla$ $\otimes$	8.00
steamed chat potatoes, macadamia & chive oil $\square$ $\nabla$ $\otimes$ $\Psi$	8.00
shoestring fries $\Psi$	7.00

### dessert

white chocolate & liquorice panna cotta, cherry sorbet, dark chocolate crumble $\yen$ $\nabla$	13.50
honey poached apricots, cinnamon brioche, sheeps yoghurt & vanilla bean icecream $\nabla$	13.50
star anise & candied pineapple tart, coconut ice cream $\nabla$	13.50
xanadu dessert taste plate; a taste selection of all three desserts $\nabla$	24.50
xanadu cheese plate; fromage d'affinois chevre cremeux, queso mahon grande d.o., cashel blue, quince paste, prune & walnut log $\nabla$	27.00
coffee chocolates $\nabla$	3.00

$\square$  gluten free,  $\yen$  gluten free option available,  $\otimes$  low carbohydrate,  
 $\nabla$  vegetarian or vegetarian option available,  $\Psi$  low fat



## Menu Glossary

tataki	seared lean meat
sushi rice	sweet vinegar japanese rice
edamame	green soy bean
ponzu	lime soy dressing
rillettes	braised meat pate
abrolhos	island off geraldton coast
lychee	sweet tropical fruit
samosa	south asian pastry
pilaf	flavoured dry rice
nori	dried seaweed
cuttlefish	cephalopod (including squid and octopus)
msa	meat standards australia
vincotto	italian sweet vinegar
brioche	sweet yeast bread
star anise	aniseed dried spice

### cheese descriptions

**fromage d'affinois chevre cremeux** region: rhone-alpes, france milk: goats  
description: this unusual hexagonal surface ripened goats' milk cheese is made near lyons using a modern micro filtration technique. this concentrates the rich solids in the milk ensuring a smooth, consistent texture and well rounded creamy flavour which is enhanced by the use of complex moulds in the rind.

**queso mahon grande d.o.** region: minorca spain, milk: cows  
description: from the region of minorca, spain and originally made from local ewe' milk. after the british occupation in the 18<sup>th</sup> century, cattle were shipped in and cheese-makers were persuaded to change from sheep to cow's milk. the taste of the cheese is sharp, with a salty tang due to the coastal location. the texture is granular like parmesan.

**cashel blue** region: tipperary, eire milk: cows  
description: this fairly modern cheese, made under the rock of cashel overlooking the tipperary plains, is firm yet moist when young with just a hint of tarragon and white wine. it is with age that its true character emerges, mellowing to a rounder, more spicy style as the interior softens.



## Xanadu Wine Selection

	<i>region</i>	<i>glass (150ml)</i>	<i>bottle</i>
<b>sparkling</b>			
2004 yarrabank cuvée	yarra valley	12.00	44.00
2003 xanadu pinot chardonnay	margaret river	9.00	32.00
2001 nv devaux grand reserve	bar-sur-seine France		82.50
<b>current release white wine</b>			
2008 xanadu viognier	margaret river	8.00	32.00
2008 xanadu sauvignon blanc semillon	margaret river	8.00	32.00
2008 dragon chardonnay unoaked	margaret river	7.00	22.00
2008 dragon sauvignon blanc semillon	margaret river	7.00	22.00
2007 xanadu sauvignon blanc semillon	margaret river	8.00	32.00
2007 mount langi ghiran cliff edge pinot gris	grampians		33.00
2007 xanadu semillon	margaret river	8.00	32.00
2006 xanadu chardonnay	margaret river	8.00	32.00
2005 yering station m.v.r (marsanne, viognier, roussanne)	yarra valley		35.00
<b>current release rosé</b>			
2006 secession white cabernets	margaret river	6.50	20.00
2008 dragon rosé	margaret river	7.00	22.00
<b>current release red wine</b>			
2007 dragon cabernet sauvignon	margaret river	7.00	22.00
2007 yering station pinot noir	yarra valley	8.00	33.00
2006 dragon shiraz	margaret river	7.00	22.00
2006 yering station shiraz viognier	yarra valley		35.00
2005 xanadu cabernet sauvignon	margaret river	8.00	32.00
2005 xanadu shiraz	margaret river	8.00	32.00
2005 mount langi ghiran nut tree hill sangiovese	grampians		35.00
<b>museum release white wine</b>			
2001 xanadu semillon	margaret river	9.50	38.00
2005 xanadu chardonnay	margaret river	9.00	35.00
2005 yering station reserve chardonnay	yarra valley		82.50
2006 xanadu limited release reserve chardonnay	margaret river		60.00
<b>museum release red wine</b>			
2005 yering station reserve shiraz viognier	yarra valley		72.00
2004 xanadu cabernet sauvignon	margaret river	9.00	32.00
2004 parker coonawarra estate terra rossa merlot	coonawarra		50.00
2004 parker coonawarra estate first growth	coonawarra		98.00
1999 xanadu lagan estate cabernet reserve	margaret river	19.50	75.00
1997 xanadu merlot	margaret river		55.00
1996 xanadu lagan estate cabernet reserve	margaret river		91.00
<b>dessert wine &amp; port</b>			
2007 xanadu cane cut semillon -375ml	margaret river	8.00	32.00
2004 yering station fortified shiraz	yarra valley	8.00	33.00
nv mount langi ghiran tawny port	grampians	8.00	33.00



### Xanadu Additional Beverage Selection

#### sparkling water

cloud 9, pure sparkling rainwater, tasmania, 750ml 7.50

#### beer

stella artois 7.00  
becks 7.00  
little creatures pale ale 7.00  
coopers sparkling ale 7.00  
cascade premium light 6.00

#### spirit (30ml serve)

bombay sapphire gin 7.00  
absolut vodka 7.00  
bacardi rum 7.00  
cuervo tequila 7.00  
johnnie walker red label scotch 7.00  
akropolois ouzo 7.00  
bundaberg rum 7.00  
jim beam bourbon 7.00  
jack daniels 7.00  
campari (60ml) 7.00  
glennfiddich 8.00

#### liqueur & cognac

frangelico, 8.50  
cointreau, 8.50  
kahlua 8.50  
remy martin v.s.o.p 9.00

#### soft drinks

coke, diet coke, sprite, fanta, lift 3.50  
pineapple juice, orange juice, apple juice 3.50

#### coffee and tea

cappuccino, flat white, latte, long black, espresso, short macchiato 3.50  
double espresso, long macchiato, hot chocolate, mocha 4.00  
extra shot 0.50  
english breakfast, earl grey, sencha green, chamomile, peppermint 3.50  
soy milk 0.50



## History of the Rathbone Wine Group

In recent times, the Rathbone Wine Group has emerged as one of the most exciting family-owned operations in the wine industry. Dedicated to producing wines of great regional character and varietal distinction, the family now owns four super-premium wineries from four distinguished regions throughout Australia; Xanadu Wines in Margaret River, Western Australia, Victorian wineries Yering Station in the Yarra Valley and Mount Langi Ghiran in the Grampians, Parker Coonawarra Estate in South Australia.

### **Xanadu Wines**

Established by Dr John Lagan in 1977, making Xanadu one of the earlier vineyards in the district. It is the latest addition to the family's wine portfolio. Having long admired the Margaret River region and its particular success with Cabernet, Chardonnay, Sauvignon Blanc and Semillon, the RWG group purchased Xanadu in August 2005, enhancing Xanadu's reputation for wine and wine tourism.

### **Yering Station**

Victoria's first vineyard was originally planted in 1838. Its acquisition in 1996 marked the beginning of a new era with the construction of a state-of-the-art winery and award winning tourism complex. Through consistently producing wines of elegance, balance, quality and structure, Yering Station has built a reputation as one of the finest producers in the Yarra Valley and Australia. In 2004, Yering Station was awarded the highly coveted 'International Winemaker of the Year' award at the International Wine and Spirit Competition in London.

### **Mount Langi Ghiran**

Located in the Grampians, Western Victoria, Mount Langhi is one of Australia's most iconic Shiraz producers. Renowned for elegant and intensely flavoured cool-climate wines, the benchmark 'Langi Shiraz' has achieved a cult-status both domestically and abroad.

### **Parker Coonawarra Estate**

Parker's produces some of Australia's most exceptional Cabernet Sauvignon and Merlot from the rich Terra Rossa soils of Coonawarra. The highly-sought-after flagship wine, 'First Growth' has achieved highest acclaim across the globe.