

# XANADU

## MARGARET RIVER

### to nibble on.....

extra house baked breads, olio bello leccino oil & balsamic		6	
sicilian green olives	g	6	
		<b>to start with .....</b>	<b>to continue with.....</b>
crispy skin pork belly, apple puree, roasted fig, goats curd, mustard cress	g	16.50	
salt & pepper cuttlefish, watermelon & mint salad, lime dressing	g, lc	16.50	
sweet green pea & fetta ravioli, rocket, lemon & almond noisette	v	16.50	
crispy spiced duck, abrolhos island scallops, asparagus, sherry vinegar dressing	g	18	
freshly shucked oyster (piece) - natural, fresh lime - bloody mary relish	g, lc	3	3
aromatic yellow chicken curry, asian greens, lychee salad, steamed jasmine rice	g	17	30
taste of xanadu - a selection of today's fresh tastes		32	32
vegetarian plate – eggplant & tomato masala, steamed rice pudding ~ green gazpacho, avocado, olive tapenade ~ asparagus tart, sweet fennel, beetroot dressing	v	32	32
today's fish of the day			38
char grilled south west MSA beef fillet, beetroot & du puy lentil braise, caramelised fennel & horseradish, green beans	g		38

### to accompany .....

mixed green salad, apple balsamic	v, g		8
roast pear, rocket, shaved pecorino, lemon oil	v, g		8
shoestring fries	v, g		7

### to finish with .....

dark chocolate mousse, poached cherries, honey snap wafer	v, g		13.50
peach soup, almond milk sorbet, biscotti	v,g		13.50
lemon & saffron curd tart, pistachio ice cream	v		13.50
xanadu dessert taste plate - a taste selection of all three desserts	v		24
xanadu cheese plate, fresh pear, quince paste, prune & walnut log	v, g		27
coffee chocolates	v		3

v - vegetarian or vegetarian available  
g – gluten free or gluten free available  
lc – low carbohydrate



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**cheese description .....**

**maffra long horn clothbound cheddar**

region: gippsland, victoria

milk: cows

description: this smooth, compact cheddar is from the lush region of eastern gippsland, victoria. being aged for 12 months, wrapped in traditional cloth and waxed allows this cheddar to fully develop thus exhibiting slight acid on the front palate through to mature full smooth flavour.

**woodside charleston**

region: woodside, south australia

milk: cows

description: this is a surface-ripened jersey & fresian milk cheese. the unique flavour and development of the charleston is influenced by the co-existence of different moulds on its surface. these moulds ripen the cheese from the outside to the centre over a period of 6 weeks from the make date. when the cheese is ripe it is soft and creamy in texture and develops rich complex 'farm yard' and mushroom characters. as it ages the charleston may develop rich complex brownish spots on the outer surface. this is a natural part of its maturation. should this occur you will notice that the flavours will be stronger and more distinctive.

**bleu d'auvergne AOC (appellation d'origine controlee)**

region: auvergne, france

milk: cows

description: it is claimed that this cheese originated in mid-nineteenth century, when a shepherd added blue mould from rye bread to a wheel of cheese and pierced the wheel to allow the mould to flourish. of course, as the story goes, he did this before any shepherd in nearby roquefort could do the same thing so this blue cheese is true french classic. with a firm but creamy texture, perfectly integrated blue veining and medium strength spiciness, it's excellent crumbled over salad.

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g – gluten free or gluten free available  
lc – low carbohydrate