



SANDALFORD

Winter Menu 2010

Sensational Sandalford

“... is cooking up a storm at the Sandalford Winery restaurant in the Swan Valley. In my opinion this is one of the top half dozen winery restaurants in the country.”

Winsor Dobbin

‘Winestate’ May/June 2007

“WA’s oldest family owned winery offers an experience that is at the sleeker end of the scale...”

Matt Preston

‘Delicious’ October 2009

2008 Gold Plate Award Winner

“Restaurant Within A Winery (City/Metro)”

2009 Gold Plate Award Winner

“Tourist Restaurant (Perth/Surrounds)”

To Start

Warm Turkish Bread, Cooladerra Olive Oil & Merlot
Vinegar, House Made Dukkah, Tomato Kasundi

12 (v)

Marinated Olives, Spiced Almonds, Danish Feta,
Grilled Chorizo

15 (v) (g)

Whiting Fillets in Vine Leaf, Clam Chowder, Smoked Bacon,
Corn Bread

18.5

Pork & Sour Cherry Rilette, Onion Jam, Pear & Fennel Salad,
Tarragon Toast

18.5 (g)

Spanner Crab and Saffron Arancini, Sauce Gribiche,
Lemon Salt

18.5

Seared Quail, Falafel, Pickled Turnip, Fig Vincotto

18.5

House Made Gnocchi, Chapman Valley Milk Fed Goat,
Roasted Shallots, Winter Mushrooms, Manjimup Truffle

Entrée 22 (v) Main 40 (v)

Meals Marked (v/g) denotes Vegetarian/Gluten Free or
Vegetarian/Gluten Free alternative available.

Please ask your waiter for details.

Mains

Butternut Pumpkin & Pecan Tart, Apple & Celeriac Coleslaw,
Feta Cream, Balsamic Reduction

32 (v)

Paprika Roasted Baby Chicken, Almond Skordalia,
Preserved Lemon & Currant Dolmades, Garlic Pita

38

Verjuice Poached Gold Band Snapper, Buttered Baby
Vegetables, White Balsamic & Vanilla Beurre Blanc

38 (g)

Molluscs in Chilli, Garlic & Parsley, Lemon & Broad Bean
Risotto, Shaved Pecorino

38 (v) (g)

Braised Lamb Shoulder, Roasted Loin on Smoked Eggplant,
Crispy Brains in Prosciutto, Dukkah Fried Chickpeas, Kataifi

40

Plantagenet Pork Belly, Jerusalem Artichoke Gratin, Morcilla,
Seared West Australian Scallops, Organic Apple Glaze

40

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Sides

Estate Baked Sour Dough, Beurre Lescure

5 (v)

Hand Cut Chips, Aioli

9.5 (v) (g)

Truffled Mash

9.5 (v) (g)

Steamed Greens, Toasted Almonds, Basil Butter

10.5 (v) (g)

Rocket, Shaved Grana Padano, Merlot Vinaigrette

10.5 (v) (g)

Mixed Leaves, Vine Ripened Cherry Tomatoes, Onion
Sprouts, Virgin Olive Oil, Vincotto

10.5 (v) (g)

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To Finish

Rhubarb Clafoutis, Liquorice Ice Cream, Sambuca Caramel

15.5

Pistachio & Orange Blossom Cigars, Turkish Delight Ice Cream,
Rose Syrup

15.5

TRIO OF HOUSE MADE SORBETS

Rockmelon & Late Harvest Riesling

Green Apple & Classic White

Plum & Merlot

Served with Vanilla Tuilles

15.5 (g)

“KENNEDY & WILSON” CHOCOLATE ASSIETTE

Steamed Chocolate Pudding w/ Chocolate Cream

White Chocolate Crème Brulee w/ Chocolate Fairy Floss

Chocolate Espresso Tart w/ Local Nougat

19

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Cheeses

MAURI GORGONZOLA BONTAZOLA

This is an Italian classic, known the world over. Handed down over thousands of years, the recipe for this blue, cow's milk cheese originates from the town of Gorgonzola in Lombardy, Italy. Mauri Gorgonzola is deliciously soft and creamy. The texture is smooth with a cream and butter colour interspersed by veins of blue and green. The flavour is cream contrasted by the slight tang and saltiness of the blue.

QUESO SAN SIMON

This extraordinary conical shaped cow's milk cheese is made in the flat pasture lands and forest region of Galicia on the North coast of Spain. Made from Cow's milk it is hand moulded and pressed slowly to remove all traces of whey. The result is a compact dense curd which is then smoked over local hard wood before curing for three months. The flavour is milky and buttery with an underlying smoky aftertaste.

WOODSIDE EDITH

Edith was one of the original white mould goat cheeses available in Australia, first released in 1993. Handmade at the Woodside Cheesery in the Adelaide Hills, using select milk from local dairies. Edith is ashed and develops a unique blue character as it matures. Full of complexity, Edith has won numerous state and national awards maintaining its flagship status for over a decade.

GUILLOTEAU BUCHE D'AFFINOIS

A Cow's milk cheese made near Lyon, France. After washing the cheese over several days, affinage takes place in humid cellars. The cheese is encouraged to develop a mixed rind of white and B linens resulting in a silky smooth texture, slightly pungent aroma and a very mild and creamy flavour.

ALL CHEESES SERVED WITH FIG & FENNEL
BREAD, CABERNET PASTE, MUSCATELS

14 ea 49 all four

Coffee/Tea

ESPRESSO MACHINE SELECTION

Flat White

Long Black

Macchiato

Café Latte

Cappuccino

Espresso

Mocha

Hot Chocolate

4.75

Double Espresso

5.75

Affogato

6.75

TEA SELECTION

Earl Grey

English Breakfast

Irish Breakfast

Peppermint

Green Tea

Darjeeling

Chamomile

4.75

Beer

AUSTRALIAN PREMIUM BEERS	BOTTLE
James Boag's Premium Light	7.5
Rogers	7.5
Tooheys Extra Dry	7.5
James Boag's Classic Blonde	7.5
AUSTRALIAN PREMIUM BEERS & CIDER	
James Squire Golden Ale	9
James Boag's Premium	9
Little Creatures Pale Ale	9
Little Creatures Pipsqueak Cider	9
IMPORTED BEERS	
Amstel (<i>Holland</i>)	9.5
Becks (<i>Germany</i>)	9.5
Heineken (<i>Holland</i>)	9.5
Kirin (<i>Japan</i>)	9.5
Corona (<i>Mexico</i>)	9.5
Steinlager (<i>New Zealand</i>)	9.5

Other Beverages

SOFT DRINKS	
Voss Artesian Water Still or Sparkling (Norway)	9.5
Coke, Diet Coke, Lift, Lemonade, Fanta	4.5
Lemon, Lime & Bitters, Orange Juice, Apple Juice	4.5

Please be advised there is a 3% merchant fee for the use of Diners and American Express cards and a 15% surcharge on all public holidays.

Sandalford Current Vintage Wines

SANDALFORD ELEMENT	GLASS	BOTTLE
2010 Late Harvest Western Australia	7.5	25

SANDALFORD SWEET RED	GLASS	BOTTLE
2009 Cabernet Sauvignon Margaret River	8	30

SANDALFORD MARGARET RIVER RANGE	GLASS	BOTTLE
2010 Classic Dry White (Semillon Sauvignon Blanc) Margaret River	8	30
2010 Unoaked Chardonnay Margaret River	8	30
2008 Cabernet Merlot Margaret River	8	30
2009 Shiraz Margaret River	8	30
2010 Rosé Margaret River	8	30

SANDALFORD ESTATE RESERVE RANGE	GLASS	BOTTLE
2009 Verdelho Margaret River	9.5	40
2010 Sauvignon Blanc Semillon Margaret River	9.5	40
2009 Chardonnay Margaret River	10	45
2007 Shiraz Margaret River	10	45
2007 Cabernet Sauvignon Margaret River	11	50

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SANDALFORD PRENDIVILLE	BOTTLE	
2009 Chardonnay Margaret River		70
2005 Cabernet Sauvignon Margaret River		100
2008 Shiraz Margaret River		100

SANDALFORD DESSERT WINE	GLASS	BOTTLE
2008 Botrytis Semillon Australia	7	35

SANDALFORD FORTIFIED WINE	GLASS	BOTTLE
Founders Reserve NV Swan Valley, WA	9	45
Sandalera NV Swan Valley, WA	14	115

SPARKLING WINE / CHAMPAGNE	BOTTLE	
Grandin Brut NV Piccolo (200mL) France		18
Imprint Sparkling NV Australia		39
Janisson & Fils NV France		119

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Sandalford Museum

Release Wines

ESTATE RESERVE RIESLING	BOTTLE
2001 – Limey and toasty Mount Barker/Margaret River 1 Trophy (Best WA Riesling, 2001 Sheraton Western Australian Wine Awards) 3 Gold medals	60
2002 – Big rich palate, perfect balance and great length Margaret River/Mount Barker 2 Trophies (Best WA Riesling and Best Wine in Show, 2002 Sheraton Western Australian Wine Awards) 2 Gold medals	60
2003 – Superb palate showing what aged Riesling is all about Mount Barker/Margaret River	60
2004 – Still young, fresh and vibrant Margaret River 1 Gold medal	60
ESTATE RESERVE CHARDONNAY	BOTTLE
2004 – Honeyed figs with notes of vanilla and nuts, still young and fresh Margaret River	65
2005 – Vanilla nougat with citrus notes Margaret River	65
2007 – Perfectly ripened notes of white stone fruit with a nutty edge Margaret River	60
ESTATE RESERVE MERLOT	BOTTLE
2001 – Plummy and dusty fruit. Very soft and mellow, easy drinking Frankland River	50

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ESTATE RESERVE SHIRAZ **BOTTLE**

2003 – Clean, savoury and balanced with perfect integration of oak and fruit 75

Margaret River

1 Trophy (Best Dry Red, 2006 Swan Valley Wine Show) 2 Gold medals

2004 – Sweet fruit, smoky oak with anise and fine spice elements, a rich and balanced wine 75

Margaret River

1 Trophy (Best WA Shiraz, 2008 Western Australian Wine Show)

4 Gold medals

ESTATE RESERVE

CABERNET SAUVIGNON **BOTTLE**

2003 – Clean and ripe brambly fruit, still young with fresh cedar oak nuances 75

Margaret River

5 Gold medals

2004 – Beautiful perfumed, floral nose, big cabernet with great varietal definition, rich and complex 75

Margaret River

1 Gold medals

2005 – Spicy, white and black pepper nose, intense Cassis fruit with spicy complexity and integrated oak 75

Margaret River

Decanter 5 Star (February 2009 edition)

1 Gold medal