



SANDALFORD

# ANZAC DAY EVE DEGUSTATION DINNER

6:30PM – WEDNESDAY 24<sup>TH</sup> APRIL 2019

\$185 PER PERSON – 9374 9301 or [restaurant@sandalford.com](mailto:restaurant@sandalford.com)

## ON ARRIVAL

Fresh Spanner Crab Cone, Chia Seeds, Ancho Chili Dressing

Braised Venison Arancini, Beetroot Chutney

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*“Gallipoli Sunrise” NV Sandalford Sparkling Chardonnay Pinot Noir Cocktail*

*2018 Estate Reserve Sauvignon Blanc Semillon*

## 1<sup>ST</sup> COURSE

Red Wine Braised Onion & Parmesan Bread, Sandalwood Nut Dukkah, EVOO

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Charred Fremantle Octopus Miang Kham, Dried Baby Shrimp, Betel Leaf,

Lime, Chili, Cashews, Coconut & Palm Sugar Sauce

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*2018 Estate Reserve Verdelho*

## 2<sup>ND</sup> COURSE

Port Samson Red Emperor, Yuzu Sesame Seeds, King Oyster & Enoki Mushrooms, Lotus Root, Ponzu

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*2016 Prendiville Reserve Chardonnay*



### 3<sup>RD</sup> COURSE

Shark Bay Scallops, Morcilla, Charred Corn, Whitlof, Saffron, Lime, Nigella

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*2011 Prendiville Reserve Chardonnay*

### 4<sup>TH</sup> COURSE

Smoked Rare Kangaroo, Wattle Seed, Applewood Smoked Margaret River Bacon,  
Bubble & Squeak, Quandong Chutney

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*2005 Prendiville Reserve Cabernet Sauvignon*

### 5<sup>TH</sup> COURSE

Wagyu Beef, Swede & Yellow Carrot Purée, Asparagus, Horseradish Soubise, Vincotto

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*2015 Prendiville Reserve Shiraz*

### 6<sup>TH</sup> COURSE

Espresso Parfait, Torched Fresh Fig, Hazelnut Biscotti

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*NV Sandalford Founders Reserve Tawny*

### 7<sup>TH</sup> COURSE

Cheese Table, Nuts, Fruits, Quince, Grapes, Lavosh, Crackers

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*2017 Sandalford Botrytis Semillon*