



SANDALFORD

SET MENU SUMMER 2025

ENTRÉE - to share

Artisan style assorted bread rolls, cultured butter

House duck parfait, seasonal mustard fruit, crispy chicken skin (gf)

**Prosciutto di Parma, pear, basil, chilli, EVOO, stracciatella,
candied pistachios (gf, n)**

**Roasted local beetroots, Bookara goats curd, spiced hazelnuts,
aged chardonnay vinegar, nettle dressing (gf, n, vg)**

MAIN COURSE - a choice of...

**Market fish, cauliflower puree, charred carrot beurre blanc,
broad bean herb salad (gf)**

**Eggplant cotoletta, seeded crumb, whipped feta, Romesco,
petite herb salad (vg, n)**

**Dardanup lamb rump (medium), whipped feta, pomegranate,
coriander, mint pistachio, blood orange vincotto dressing (gf, n)**

**Pan-fried chicken breast, whipped potato, tomato, puy lentil,
muscatel dressing (gf)**

DESSERT - alternate drop

Double formaggio cheesecake, fermented peach gelato (gf)

**Hazelnut, dark chocolate, mango passionfruit,
finger lime (gf, ve, n, df)**

EXECUTIVE CHEF ALAN SPAGNOLO

Meals marked with (df) dairy free, (n) contain nuts, (vg) vegetarian, (gf) gluten free, (ve) vegan.