



SANDALFORD

SPRING SET MENU 2025 春季套餐

ENTRÉE - to share 前菜 - 分享

Artisan style assorted bread rolls, cultured butter

手工精选面包卷，发酵黄油

Wood-fired cauliflower, burnt soy butter, roasted garlic tahini, charred lemon, golden raisins, pomegranate, coriander & toasted seeds (vg, gf)

木火烤花椰菜，焦香大豆黄油，烤蒜芝麻酱，炙烤柠檬，黄金葡萄干，石榴，香菜 & 种子(vg, gf)
Charcuterie, squid ink & truffle salami, wagyu bresaola, burgundy style macon salami, roasted heirloom peppers, smoked mustard seed oil & wood-fired seeded sourdough flatbread (df)

冷肉拼盘：墨鱼汁与松露萨拉米香肠、和牛风干牛肉、勃艮第风格马孔萨拉米、烤甜椒、熏芥末籽油与木炉烘烤的多籽扁面包(df)

House smoked ocean trout, pickled daikon radish, cucumber, yuzu mayonnaise, Shoyu Goma pearls, crispy skin (gf, df)

自家烟熏海鲑鱼、腌制白萝卜、黄瓜、柚子美乃滋、酱油芝麻珍珠、香脆鱼皮(gf, df)

MAIN COURSE - a choice of... 主菜 - 任选其一

Market fish, warm butterbean & lentil salad, caramelised spring vegetables, heirloom peppers & chermoula dressing (gf, df)

时令鲜鱼、温热黄油豆与扁豆沙拉、焦糖春季蔬菜、传家甜椒与北非香料酱(gf, df)

Torbay asparagus, golden chickpea panelle, tomato tartare, enoki mushroom, watercress & preserved lemon dressing (gf, ve)

托贝芦笋、金鹰嘴豆煎饼、番茄他他酱、金针菇、西洋菜与腌柠檬酱 (gf, ve)

Chicken breast, Lilydale free-range, caramelised cauliflower purée, pickled baby heirloom carrots & golden beetroots, verjuice chicken jus (gf)

鸡胸肉(放养鸡)、焦糖花椰菜泥、腌制小传家胡萝卜与金甜菜、醋汁鸡肉汁(gf)

Boneless beef rib, 12 hr slow roasted, whipped potato, romesco, petite kohlrabi & shallot herb salad, red wine jus (gf, n)

慢烤 12 小时无骨牛肋排,打发马铃薯泥,西班牙红椒杏仁酱,嫩茼蒿红葱香草沙拉,红酒汁(gf, n)

DESSERT - alternate drop 甜点 - 交替供应

Davidson plum & coconut pavé, Davidson plum gelée, coconut cremeux, macadamia crumble, coconut ash meringue, plum sorbet (ve, n)

戴维森李子与椰子软糕、戴维森李子果冻、椰子奶油、澳洲坚果碎、椰炭蛋白霜、李子雪葩(ve, n)
Valrhona White Chocolate, passionfruit, hazelnut dacquoise and french meringue (gf)

法芙娜白巧克力、百香果、榛子达克瓦兹蛋糕，配法式蛋白霜

EXECUTIVE CHEF 行政主厨：艾伦·斯帕尼奥洛 (Alan Spagnolo)

标注 (n) 的餐品含坚果，(vg) 为素食，(gf) 为无麸质，(ve) 为纯素，(gfoa) 为可提供无麸质选项