



**SANDALFORD**

**WINTER 2019**

## **GOLD PLATE AWARDS WINNER**

2014 - Premier's Award

2015, 2014, 2013, 2011, 2010, 2008 - Restaurant Within A Winery (City/Metro)

2018, 2017, 2016, 2011, 2010, 2009 - Tourist Restaurant (Perth/Surrounds)

2018, 2017 - Modern Australian

2014, 2013, 2012 - Prix D'Honneur (Tourist Restaurant)

2018, 2017, 2016 - Prix D'Honneur (Restaurant Within A Winery)

2012 - Venue Caterer

2018 - Buy West Eat Best- Fresh Produce Award

## **RCA AWARDS FOR EXCELLENCE WINNER**

2018, 2017, 2013, 2012, 2010 - Restaurant Within A Winery (Western Australia)

2018, 2015, 2014, 2013, 2012 - Tourism Restaurant (City/Metro)

2017, 2016 - People, Produce, Place Tourism Restaurant

2016 - Wedding Caterer (National)

2016 - Wedding Caterer (Western Australia)

2016 - Caterer of the Year (Western Australia)

## **WA TOURISM AWARDS WINNER**

2018, 2011, - Tourism Wineries, Distilleries & Breweries Hall of Fame

2015, 2005 - Sir David Brand Award For Tourism

2018, 2017, 2016, 2015, 2010, 2009, 2008, 2007, 2006 2005, 2004, 2002 - Tourism Wineries, Distilleries & Breweries

2018, 2016 - Tourism Restaurants & Catering Services

2018, 2017, 2016 - Excellence in Chinese Tourism

2007 - Tourist Attraction

2005, 2002 - Significant Tourist Attraction

## **AUSTRALIAN TOURISM AWARDS WINNER**

2017 - Tourism Wineries, Distilleries & Breweries (Gold)

2018 - Tourism Restaurants & Catering Services (Silver)

2015 - Tourism Wineries, Distilleries & Breweries (Silver)

如需中文菜单，请询问服务人员

AT SANDALFORD WINES, SWAN VALLEY, we are very proud to utilize premium local produce and ingredients. Our Kitchen Team go to great lengths to ensure fresh ingredients are prepared creatively with the best of what's on the door step of the winery...

Our Menu encompasses the best of these components, such as Octopus from Fremantle, Goat's Cheese from Gidgegannup, Tuna from Rottneest, Barramundi from Cone Bay, Beef from South West WA, and Pork from Linley Valley.

## GRAZING

Char Grilled Turkish Bread, Za'atar, White Miso Hummus, 'Cooladerra Farm' EVOO, Balsamic, Dukkah (ga) (v) (n)	12
Australian Bush Spiced Cashews, Almonds, Sandalwood Nuts, Macadamias & Walnuts, Lime (g) (v) (n)	13
Harissa Marinated Manzanilla Olives (g) (v)	12
Lupin Crusted Salted Cod Brandade, Smoked Garlic & Saffron Aioli	19
Gidgegannup Goat's Curd, Beetroot & Pedro Ximinez Chutney, Nut & Seed Bread (g) (v) (n)	15
Chargrilled Fremantle Octopus, Chorizo, Preserved Lemon (g) (n)	19

## ENTRÉE

Lyonnais Soup, Thyme, Cognac, Garlic Crouton, Gruyere Cheese (ga)	19
Spanner Crab, Guacamole, Quinoa, Celeriac Remoulade, Chia Seeds, Cucumber, Ancho Chili Dressing (g)	25
'Meredith Dairy' Feta, Heirloom Tomato & Marinated Mushroom Salad, Green Onion, Rapeseed Oil, Roasted Nori (g) (v)	24
Seared Shark Bay Scallops, Morcilla, Preserved Lemon, Baba Ganoush, Watercress, Herb EVOO (g)	28
Chargrilled Rottneest Tuna Cooked Pink, Chickpea Cake, Chimichurri, Carrot Mescut (g) (n)	27

## PRENDIVILLE SIGNATURE DISH

Confit Duck Leg, 'Elixir' Jarrah Honey, Wanneroo Sugar Snaps, Truffle Sottocenere & Geraldton Sweetcorn Risotto, Red Onion Jam (g) <i>Served with a Glass of 2016 Prendiville Reserve Chardonnay</i>	55
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*Meals marked (n) contain nuts, Meals marked (v/g) are vegetarian/gluten free.  
Meals marked (va/ga) denote vegetarian/gluten free alternative available.*

*Please be advised there is a 1.2% merchant fee for the use of MasterCard, VISA, Diners,  
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## MAIN

Medium Rare Ferguson Valley Lamb Rump, Portobello Mushroom, Sandalwood Nut & Baby Kale Salad, Beetroot & Sheep's Milk Labneh, Sandalford Merlot & Mint Saba (g) (n)	44
350g Dry Aged 'Pitch Black' Angus Sirloin On The Bone, Pommes Aligot, Smashed Peas, Porcini Mushroom Cream (g)	48
Cone Bay Barramundi, Sous Vide Fennel, Sautéed Tuscan Cabbage, Pine Nuts, Grilled Lemon, Romesco Sauce (g) (n)	42
Truffled White Polenta, Lupin Crusted Baby Bocconcini, Salsa Verde, Broccolini, Smoked Almonds (ga) (v) (n)	35
Linley Valley Pork Belly, Chili Salt, Pearl Cous Cous, Eggplant Kasundi, Crispy Curry Leaves (ga)	39
Braised Venison Shoulder, Potato & Ricotta Gnocchi, Baby Kale, Mustard Fruit, Sandalford Cabernet & Rosemary Vincotto (ga)	43

## SIDE

Pemberton Royal Blue Chips, Sriracha Chili Aioli (v)	10
Teriyaki Mixed Grain Salad, Cauliflower, Brussel Sprouts, Pine Nuts, Kale, Mandarin, Bean Shoots, Farro (v) (n)	13
Baked Manjimup Cauliflower, Smokey Gruyere Mornay Sauce (v)	13
Fattoush Salad, Tomato, Onion, Radish, Cos Leaves, Lemon & Sumac Dressing (g) (v)	13

## DESSERT

Mexican Spiced Chocolate Crème Brulée, Orange, Hazelnut & Chocolate Biscotti (ga) (n)	16
Sticky Date & Apple Pudding, Vanilla Ice Cream, Caramel	16
Blood Orange Sorbet, Freeze Dried Fruits, Rose Petals (g)	16
Lemon, Lime & Strawberry Syllabub, Vanilla Cream, Toasted Coconut (g)	16

### SANDALFORD ESTATE CHEESE BOARD

'Mount Lofty' Triple Cream Brie (SA) – Clean buttery & earthy mushroom flavours	
'Godminster' Organic Cheddar (UK) – Soft & creamy, matured for 12 months	
'Fourme D'Ambert' Blue (France) – Nutty flavours, savoury tang to finish	
<i>Served with Prune &amp; Walnut Log, Quince Paste, Lavosh, Dried Fruits (ga) (n)</i>	
One Cheese	16
Two Cheeses	28
Three Cheeses	38

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## COFFEE/TEA

ESPRESSO MACHINE SELECTION	4.75
Flat White	Cappuccino
Café Latte	Long Black
Macchiato (Long or Short)	Chai Latte
Espresso	Mocha
Double Espresso	Hot Chocolate

*PLEASE NOTE: Soy & Almond Milk are available on request*

ICED DRINKS SELECTION	6.75
Affogato	Iced Coffee
Iced Chocolate	Iced Mocha

SANDALERA AFFOGATO	12.75
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TEA SELECTION	4.75
English Breakfast	Earl Grey
Green	Chamomile
Peppermint	Chai
Lemongrass & Ginger	Darjeeling
Oolong (Chinese) Tea	

## DESSERT WINE/FORTIFIED

DESSERT WINE	GLASS	BOTTLE
<b>2017 Botrytis Semillon</b> Griffith, NSW <i>Lifted pineapple esters with classic apricot nuances, bountiful fruit flavours and sweetness</i>	7	35

FORTIFIED WINE	GLASS	BOTTLE
<b>NV Founders Reserve</b> (Liqueur Tawny) Western Australia <i>Classic rancio with rich old dark fruitcake notes, dark briary fruits and spice</i>	9	45
<b>NV Sandalera</b> (Pedro Ximenez) Western Australia <i>Rich raisin rancio characters highlight this unique sweet liqueur wine</i>	14	115

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# SANDALFORD CURRENT VINTAGE RED WINE

WINEMAKERS RANGE	GLASS	BOTTLE
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<b>2017 Winemakers Red</b> (Cabernet Merlot) Western Australia <i>Blueberries and dusty plums, lots of savoury spices</i>	7	23.5
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MARGARET RIVER RANGE	GLASS	BOTTLE
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<b>2018 Rosé</b> (Cabernet Sauvignon) Margaret River <i>Strawberries and cream, with savoury spice notes to balance out the abundant berries</i>	8.5	32
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<b>2017 Cabernet Merlot</b> Margaret River <i>Sweet blackberries and blueberries mixed with mocha and chocolate. Notes of cedar and spices, particularly nutmeg and cinnamon</i>	8.5	32
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<b>2017 Shiraz</b> Margaret River <i>Abundant of sweet berry fruits – mulberries and blueberries; a complex mix of star anise, mocha and vanilla</i>	8.5	32
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ESTATE RESERVE RANGE	GLASS	BOTTLE
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<b>2017 Shiraz</b> Margaret River <i>Luscious dark berry fruits with savoury notes underneath</i>	11	50
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<b>2017 Cabernet Sauvignon</b> Margaret River <i>Perfumed and floral notes open to concentrated blackberries and savoury spices</i>	11	50
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SWEET WINE	GLASS	BOTTLE
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<b>2016 Sweet Red</b> Margaret River <i>Cigar, chocolate and toasty notes, sweet dark cherry flavours</i>	7	25
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# SANDALFORD PRENDIVILLE RESERVE

In the early 1990's, Sandalford Wines returned to traditional ownership by way of the Prendiville family. Sandalford's Prendiville Reserve Range Wines are sourced from only the best dry-grown decades-old Cabernet Sauvignon, Shiraz and Chardonnay blocks on the Estate's Margaret River Vineyard.

## **2010 PRENDIVILLE CHARDONNAY** **BOTTLE**

Margaret River 90

*A complex savoury meld of vanillin, roasted nuts and classic peachy fruit. Seamless integration of both the new and one year Latour oak.*

- **96/100** (West Australian Wine Guide 2013, by Ray Jordan)

- **★★★★★** (Winestate Best Wines of 2012, Annual 2013 Issue)

- **92/100** (Halliday Wine Companion, August 2011, by James Halliday)

## **2015 PRENDIVILLE CHARDONNAY** **BOTTLE**

Margaret River 90

*Beautiful fully-ripened stone fruit with delicious oak lactone characters. Big rich flavours of citrus and nectarine. Deft use of oak and perfect acid balance.*

- **96/100** (Halliday Wine Companion, August 2016, by James Halliday)

## **2016 PRENDIVILLE CHARDONNAY** **BOTTLE**

Margaret River 90

*Rich chardonnay fruit, seamlessly balanced with the French oak. The palate is full of peaches, grapefruit and vanilla, with layers of creamy complexity.*

- **96/100** (Halliday Wine Companion, August 2017, by James Halliday)

## **2013 PRENDIVILLE SHIRAZ** **BOTTLE**

Margaret River 145

*An intense and complex wine, with the sweet berries from the nose up front, and savoury spices underneath. Given time in the glass, this wine opens up with cigar box cedar and mocha notes.*

- **96/100** (Halliday Wine Companion, July 2015, by James Halliday)

## **2015 PRENDIVILLE SHIRAZ** **BOTTLE**

Margaret River 145

*Perfumed with lifted berries - blueberries and blackberries, with notes of star anise and mocha. Fine grain tannins lead to a long supple finish.*

- **95/100** (Halliday Wine Companion, August 2017, by James Halliday)

- **96/100** (West Australian Wine Guide 2018, by Ray Jordan)

## **2017 PRENDIVILLE SHIRAZ** **BOTTLE**

Margaret River 145

*This wine is full of mulberries, with savoury notes of cedar and mocha. Fine grain tannins and acid work together, leading to a long supple finish.*

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# SANDALFORD PRENDIVILLE RESERVE

## **2003 PRENDIVILLE CABERNET SAUVIGNON** **BOTTLE**

Margaret River

195

*The tight, refined nose suggests dark chocolate, cedar. Black fruits and spice, with great depth on the palate. A strong balance of fine tannins underneath, with a long, elegant finish.*

- ★★★★★ 95/100 (*Gourmet Traveller Wine, April 2007, by Huon Hooke*)

- 94/100 (*Halliday Wine Companion, July 2011, by James Halliday*)

## **2008 PRENDIVILLE CABERNET SAUVIGNON** **BOTTLE**

Margaret River

185

*Savoury notes of bay leaf, rosemary and sage. Primary fruit of violets and blackcurrant can be sensed, with cedar-like vanillin oak nuances. A magnificent full-bodied wine, with silky tannins and bags of briary fruit flavours and toasty oak elements woven through the mix.*

- 96/100 (*Halliday Wine Companion, August 2011, by James Halliday*)

- 94/100 (*West Australian Wine Guide 2011, by Ray Jordan*)

## **2009 CABERNET SAUVIGNON** **BOTTLE**

Margaret River

185

*Classic leafy red berry fruits with subtle cedar-like oak. Blackcurrant cabernet with some leafy tobacco characters. Firm, fine tannins and great oak treatment.*

- 97/100 (*West Australian Wine Guide 2013, by Ray Jordan*)

- 95/100 (*Australian Wine Companion 2012 Edition, by James Halliday*)

## **2013 PRENDIVILLE CABERNET SAUVIGNON** **BOTTLE**

Margaret River

165

*This wine just oozes both the varietal and regional expressions of Cabernet and Margaret River. Subtle cedar and mocha oak, combining with vanilla and dark chocolate. The wine builds to the back palate, with powerful, yet soft tannins that produce a long and lingering finish.*

- 94/100 (*Halliday Wine Companion, August 2011, by James Halliday*)

## **2014 PRENDIVILLE CABERNET SAUVIGNON** **BOTTLE**

Margaret River

165

*2014 was another exceptional year for Cabernet in Margaret River. Intense blackberries with savoury spices, Beautiful French oak integration adding cedar and dark mocha flavours. Powerful and velvety tannins give this wine abundant length on the finish.*

- 97/100 (*Halliday Wine Companion, August 2016, by James Halliday*)

## **2017 PRENDIVILLE CABERNET SAUVIGNON** **BOTTLE**

Margaret River

165

*A powerful and complex nose, full of dark berries and spicy mocha notes. Intense blackberries and cassis up front. Perfumed with a floral lift, and has a definite savoury edge.*

# SANDALFORD MUSEUM RELEASE

**2005 ESTATE RESERVE RIESLING** **BOTTLE**  
Margaret River/Mount Barker 60  
*Floral & musk notes with citrus & mineral elements*

**2005 ESTATE RESERVE VERDELHO** **BOTTLE**  
Margaret River 65  
*Honey and blossom with a hint of spiced quince paste*

**2013 ESTATE RESERVE VERDELHO** **BOTTLE**  
Margaret River 45  
*Citrus blossom, punchy with some bracing acidity*

**2014 ESTATE RESERVE VERDELHO** **BOTTLE**  
Margaret River 45  
*Orange rind, guava & honeysuckle, spicy notes, Punchy acid with a strong finish*

**2015 ESTATE RESERVE VERDELHO** **BOTTLE**  
Margaret River 45  
*Honeydew, guava and quince paste with a hint of spice*

**2015 ESTATE RESERVE CHARDONNAY** **BOTTLE**  
Margaret River 60  
*Restrained notes of white stone fruits and hints of vanillin oak*

# LOCAL & IMPORTED WINE

## CHAMPAGNE

BOTTLE

**NV Mumm Cordon Rouge**

75

*Champagne, France*

**NV Champagne Ayala Brut Majeur**

95

*Champagne, France*

## SWEET WINE

BOTTLE

**2015 Innocent Bystander Moscato**

40

*Yarra Valley, Victoria*

## WHITE WINE

BOTTLE

**2015 Henschke Lenswood Littlehampton Innes Pinot Gris** 45

*Adelaide Hills, South Australia*

**2012 Stags' Leap Viognier**

50

*Napa Valley, USA*

**2012 Jasper Hill 'Georgia's Paddock' Riesling**

55

*Heathcote, Victoria*

**2013 Château Thieuley Sauvignon Blanc Semillon**

55

*Bordeaux, France*

## RED WINE

BOTTLE

**2015 Torres Coronas Tempranillo**

45

*Catalunya, Spain*

**2014 St Hallett Butchers Cart Shiraz**

55

*Barossa Valley, South Australia*

**2017 Opawa Pinot Noir**

55

*Marlborough, New Zealand*

**2013 Seghesio Zinfandel**

65

*Sonoma, USA*

**2015 Katnook Estate Cabernet Sauvignon**

65

*Coonawarra, South Australia*

# SPIRITS

## APERITIF

Campari	9
Aperol Spritz	10
Pimm's	12

## GIN

Tanqueray	10
Hendrick's	14

## VODKA

Ketel One	10
Absolut Elyx	12

## SCOTCH

Johnnie Walker Black Label	11
Chivas Regal XV 15yr	14
The Dalmore 15yr	20
The Glenlivet 18yr	25

## BOURBON

Maker's Mark	10
Russell's Reserve 10yr	12

## WHITE RUM

Havana Club Añejo 3 Años	10
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## DARK RUM

Havana Club Añejo 7 Años	10
Sailor Jerry Spiced	10
Ron Zacapa Centenario 23	16

## COGNAC

Hennessy VS	12
Hennessy VSOP	15

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# BEER

DRAUGHT BEER	425ML GLASS
Little Creatures Rogers ( <i>Fremantle</i> )	7.5
James Squire '150 Lashes' Pale Ale ( <i>Sydney</i> )	9

PREMIUM BEER & CIDER	BOTTLE
Feral Brewing 'Hop Hog' IPA ( <i>Swan Valley</i> )	9.5
Feral Brewing 'Feral White' White Beer ( <i>Swan Valley</i> )	9.5
Little Creatures Pale Ale ( <i>Fremantle</i> )	9
Little Creatures Pipsqueak Apple Cider ( <i>Fremantle</i> )	9
James Boag's Premium Light ( <i>Tasmania</i> )	7.5
James Boag's Premium ( <i>Tasmania</i> )	9

## INTERNATIONAL BEER

Heineken ( <i>Holland</i> )	9.5
Corona ( <i>Mexico</i> )	9.5
Blue Moon ( <i>USA</i> )	9.5
Coors ( <i>USA</i> )	9.5
Kirin Megumi ( <i>Japan</i> )	9.5

# OTHER BEVERAGES

## WATER

Bisleri Australian Still Water	9
Bisleri Australian Sparkling Water	9

## CAPI FRUIT SODA

Lemon, Grapefruit, Blood Orange, Cranberry, Ginger Beer	4.5
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## SOFT DRINK

Coke, Coke No Sugar, Lift, Sprite, Fanta	4.5
Lemon, Lime & Bitters, Orange Juice, Apple Juice	4.5

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