



SANDALFORD

The Sandalford Restaurant and Bar celebrates a marriage of modern Australian and contemporary European cuisine.

The Estate Culinary Journey - a five-course curation at \$99 pp, is our most prestigious experience available Monday to Friday. When paired with wines \$65 pp, it is the quintessential Sandalford experience

庆祝现代澳大利亚与当代欧洲美食的完美结合

庄园美食之旅，每位 \$99，是我们最尊贵的体验，周一至周五供应。若搭配美酒（每位 \$65），所带来的就是经典的山度富体验

TO START 前菜

Frankland River Olives marinated in citrus, chilli, thyme (gf, ve, df)

法兰克兰河腌制橄榄，柑橘辣椒、百里香 (gf, ve, df) 12

Market fresh natural oysters (6), lemon, chardonnay chilli jelly (gf, df)

新鲜生蚝(6个)，柠檬、霞多丽辣椒果冻 (gf, df) 39

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、烟熏芥末籽油与木炉烘烤的多籽扁面包(df) 36

Heirloom beetroot tart, Red and golden beetroot, citrus, savory almond frangipane tart, Bookara goat's curd, black garlic caramel (n, vg)

传家甜菜塔，红甜菜与金甜菜、柑橘、咸味杏仁奶油塔、山羊奶酪凝乳与黑蒜焦糖酱(n, vg) 35

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

自家烟熏海鳟鱼、腌制白萝卜、黄瓜、柚子美乃滋、酱油芝麻珍珠、香脆鱼皮(gf, df) 36

FROM THE WOOD-FIRED OVEN 来自木火烤炉

Sandalford wood-fired focaccia, whipped feta, chilli, local honey (vg, gfo)

山度富木烤佛卡夏面包，费塔奶酪、辣椒、本地蜂蜜 (vg, gfo) 17

Shark Bay Bugs (3), gochu miso, lime beurre noisette, smoked pickled courgette (gf)

鲨鱼湾小螯虾 (3只)，韩式辣味噌酱，青柠褐黄油，烟熏腌渍小胡瓜(gf) 49

Grilled halloumi, confit saffron garlic tomatoes, candied pistachios (vg, gf, n)

烤哈罗米芝士，藏红花蒜油浸番茄，糖渍开心果(vg, gf, n) 35

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

木炉烤花椰菜、焦香酱油奶油、烤蒜芝麻酱、炙烤柠檬、金葡萄干、石榴籽、香菜与烘烤种子(vg, gf) 35

Abrolhos Island octopus, fennel, shallot, muscatel vinegar herb dressing (gf, df)

阿布罗霍斯岛章鱼，茴香、红葱头、麝香醋香草酱 (gf, df) 36

MAINS 主菜

Mahogany Creek duck breast (medium), Szechuan pickled persimmon, fennel, radish & cucumber salad, sweet fermented black garlic (gf)

红木溪鸭胸（五成熟），四川泡柿，茴香萝卜黄瓜沙拉，甜味发酵黑蒜(gf) 48

EXECUTIVE CHEF ALAN SPAGNOLO 行政总厨艾伦·斯帕尼奥洛

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

标记(n)的菜品含坚果，(vg)为蛋奶素，(gf)无麸质，(df)无乳制品，(ve)为纯素

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Angel hair pasta, Western Australian Tiger prawns, sofrito, spicy nduja, roasted vine tomatoes, citrus herb butter sauce

天使细面配西澳虎虾、番茄洋葱蒜香酱、意式辣味香肠、烤番茄与柑橘香草奶油酱 48

Dardanup lamb rump, char-grilled medium, Kyoto miso emulsion, confit heirloom tomatoes, broad bean mint salsa, pecorino (gf)

达达纳普羊臀肉 (中等熟度炭烤)、京都味噌乳液、慢炖传家番茄、蚕豆薄荷莎莎酱、佩科里诺奶酪(gf) 52

Graffiti eggplant, sesame crumb, feta, pine nuts, tahini yoghurt, medjool date, blood orange & eggplant crisp (n, vg)

炙烤茄子、芝麻脆屑、菲达奶酪、松子、芝麻酸奶酱、蜜枣、血橙与茄子脆片(n, vg) 38

Market fish, line caught in Western Australia, warm butterbean & lentil salad, caramelised spring vegetables, heirloom peppers & chermoula dressing (gf, df)

时令鱼 (西澳海域垂钓)、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) 市价

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) 46

Roasted porchetta, rolled pork belly, Jerusalem artichoke, fermented honey pears, pan jus & spring watercress (gf)

烤意式乳猪卷、卷制猪腩、菊芋、发酵蜂蜜梨、煎汁与春季西洋菜 (gf) 48

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) 38

Tiger prawn salad, Western Australia butter poached kipfler potato, labneh, globe artichokes, Aleppo pepper, watercress salad (gf)

虎虾沙拉, 西澳黄油水煮金指马铃薯、黎巴嫩浓缩酸奶、球形洋蓐、阿勒颇辣椒与西洋菜沙拉(gf) 48

NEW YORK SIRLION 纽约西冷牛排 68

Angus Pure Grain Fed MB2, Southern Australia 300g,

king oyster mushroom, creamed potato, black garlic soubise, bone marrow thyme jus, pickled shallot & herb salad (gf)

南澳安格斯纯谷饲 **MB2 级牛排 (300 克)**

杏鲍菇、奶油马铃薯泥、黑蒜洋葱酱、骨髓百里香汁、腌小洋葱与香草沙拉

TENDERLOIN FILLET 菲力牛排 68

Angus Pure Grain Fed MB2, Southern Australia 200g,

king oyster mushroom, creamed potato, black garlic soubise, bone marrow thyme jus, pickled shallot & herb salad (gf)

南澳安格斯纯谷饲 **MB2 级 (200 克)**

杏鲍菇、奶油马铃薯泥、黑蒜洋葱酱、骨髓百里香汁、腌小洋葱与香草沙拉

ALBANY FUTARI WAGYU BEEF, 180g 奥尔巴尼 Futari 和牛 (180 克) 市价

served with pommes Anna, king oyster mushroom, black garlic soubise, bone marrow thyme jus, pickled shallot & herb salad (gf)

EXECUTIVE CHEF ALAN SPAGNOLO 行政总厨艾伦·斯帕尼奥洛

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搭配安娜式层叠马铃薯、杏鲍菇、黑蒜洋葱酱、骨髓百里香汁、腌小洋葱与香草沙拉(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) 55

WOODFIRED SOURDOUGH PIZZA窑烤酸种披萨

Crafted with house-fermented sourdough, slow-proofed for exceptional depth of flavour and texture. Expect a crisp crust, carefully balanced flavours, and a focus on premium produce.

以自养酵母面团经长时间低温发酵,成就层次丰富的风味与独特口感。饼底酥脆焦香,配料风味平衡,严选当季优质食材。

Margherita, Pomodoro San Marzano, Fior Di Latte, fresh basil (vg)

玛格丽塔披萨,番茄酱,莫扎里拉奶酪、新鲜罗勒 (vg) 34

Tiger prawns, pineapple & jalapeño, smoked tomato, fior di latte, tiger prawns, caramelised pineapple & jalapeño oil

虎虾、菠萝与墨西哥辣椒、烟熏番茄、意式鲜奶芝士、虎虾、焦糖菠萝与墨西哥辣椒油 42

Chorizo & manchego, smoked tomato, mild chorizo, manchego cheese, roasted heirloom peppers & oregano

西班牙辣肠与曼切戈芝士、烟熏番茄、温和西班牙辣肠、曼切戈奶酪、烤传家甜椒与牛至 38

Slipper lobster & black garlic, fior di latte, slipper lobster, black garlic aioli & baby spinach

琵琶虾与黑蒜、意式鲜奶芝士、琵琶虾、黑蒜蛋黄酱与嫩菠菜 43

Pancetta & spring pea, fior di latte, pancetta, spring pea purée, stracciatella & mint

意式烟肉与春豌豆、意式鲜奶芝士、五花腩烟肉、春豌豆泥、奶酪丝与薄荷 39

Sweet corn & truffle, fior di latte, creamed corn, roasted corn kernels, buffalo mozzarella, spring onions & truffle oil

甜玉米与松露、意式鲜奶芝士、奶油玉米泥、烤玉米粒、水牛奶酪、青葱与松露油 41

Wagyu bresaola & burrata, mascarpone, fior di latte, wagyu bresaola, torn burrata, spring peas & mint

和牛风干牛肉与布拉塔奶酪、马斯卡彭奶酪、意式鲜奶芝士、和牛风干牛肉、撕碎布拉塔、春豌豆与薄荷 43

* add white anchovies 添加白凤尾鱼 7

* add olives 添加橄榄 3

* add fresh chilli 添加新鲜辣椒 3

SIDES 配菜

Royal blue potatoes, truffle mayonnaise, porcini salt, parmesan, chives (vg)

皇室蓝马铃薯,松露蛋黄酱,牛肝菌盐,帕尔玛干酪,细香葱(vg) 16

Brussels sprouts, Wood-fired, creamy tonnato dressing, anchovy salt (gf)

木烤布鲁塞尔芽菜,奶油风味酱,凤尾鱼盐 (gf) 15

Caprese salad, heirloom tomatoes, baby bocconcini, EVOO, basil mayonnaise (vg, gf)

普雷塞沙拉,传家番茄、迷你水牛奶酪球、特级初榨橄榄油、罗勒美乃滋(vg, gf) 18

Iceberg, smoked eggplant ganoush, avocado, radish, almonds, pepitas (gf, ve, df, n)

生菜心,烟熏茄子酱,牛油果,萝卜,杏仁,南瓜子 (gf, ve, df, n) 15

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