



# SANDALFORD

AUTUMN 2022

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

Our award winning team of chefs showcase the finest of Western Australia's seasonal produce in an inspiring Autumn menu designed to indulge all the senses.

The Estate Culinary Journey, \$95 per person, is our most prestigious experience and is available Monday to Friday.

A culinary masterpiece curated by Executive Chef Alan Spagnolo, this five course menu presents the most exquisite dishes from our seasonal menu.

When paired with wines from our Head Winemaker Ross Pamment, \$55 per person, the result is the quintessential Sandalford experience

## TO START

Sandalford wood-fired herb focaccia, aged balsamic vinegar, extra virgin olive oil (for two)	9
Frankland River olives, marinated in citrus, thyme (gf) (ve)	9
Live oysters, natural with lemon and tabasco (gf)	5 ea
or with chardonnay and chilli jelly (gf)	5 ea
Blue swimmer crab & ricotta crespelle, lemon dill emulsion	31
Norwest squid, ditalini pasta, Aleppo spiced tomato sugo, fried capers	27
Sandalford figs, prosciutto, gnocchi fritti, whipped goat's cheese, pomegranate	26
Yellowtail kingfish, pickled mussels, sea asparagus, salted cucumber, herb oil (gf)	27
Golden beetroot woodfired, La Delizia stracciatella, citrus verde, candied hazelnuts (n) (gf)	26

EST 1840

## FROM THE PIZZA OVEN (48 hour slow ferment dough)

Margherita, pomodoro San Marzano, Fior Di Latte mozzarella, fresh basil (vg)	26
Exmouth tiger prawns, bianco, fennel, chilli oil, parmesan, chives, salsa verde	31
Cacciatore and La Delizia stracciatella, San Marzano tomato, field mushrooms, kalamata olives	30
Funghi, field mushrooms, San Daniele prosciutto, parmesan, mozzarella, thyme	31
Pizza bianco, smoked pancetta, potato, taleggio, chives, chilli flakes	30
* add white anchovies	7
* add prosciutto	8
* add olives	3
* add chilli	3

EXECUTIVE CHEF ALAN SPAGNOLO

Meals marked with (n) contain nuts, (vg) vegetarian, (gf) gluten free,  
(ve) vegan & (voa) vegetarian option available.  
Please be advised there is a merchant fee for the use of all credit cards.



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## MAINS

WA shellfish, slipper lobster, local prawns, scallops, tagliarini pasta, lemon, fragrant herb butter, bottarga	44
Rotolo, hand rolled egg pasta, globe artichoke, buffalo mozzarella, soft yolk, mint, lemon	36
Grilled Mt Barker chicken breast, beetroot, salad greens, radish, capers, walnuts (n) (gf)	38
Tiger prawn crudo, lime crème fraiche, chilli, coriander, avocado, medley tomatoes, pizza fritta	36
Celeriac woodfired, seed crumb, pickled Manjimup cherries, apple, walnuts, grapes, rocket herb dressing (ve) (n)	34
Dardanup lamb rump, chargrilled medium, courgette, globe artichoke, salsa verde, mint (gf)	41
Pitch black striploin tagliata, 350g bone in (medium-rare), porcini mushroom, lemon, soft herbs, extra virgin olive oil (gf)	51

Albany Futari wagyu beef feature (please ask your waitperson for today's feature) MP

Today's local fish, Autumn vegetables, smoked pancetta, green lentil, herb cream brodo (gf) MP

Kerrigan Valley sirloin, 300g, 120-day grain-fed beef (gf)\*\* 52

Pitch black angus beef fillet, 200g (gf)\*\* 49

*\*\* served with smoked whipped potato, mustard onions, thyme roasted mushrooms, pan juices*

## SIDES

Fried royal blue potatoes, truffle oil, porcini salt, parmesan, chives	14
Wood-fired brussel sprouts, creamy tonnato dressing, anchovy salt (gf)	15
Iceberg, smoked eggplant, avocado, radish, almonds, pepitas (n) (gf)	15
Roasted baby carrots, citrus herb buttermilk, pistachio (n) (gf)	14

## KIDS *under 12 years of age*

Potato gnocchi, tomato sugo, parmesan cheese	18
Margherita pizza, San Marzano tomato, mozzarella (vg)	18
* <i>add prosciutto</i>	6
* <i>add olives</i>	3
Local fish, battered or grilled, with chips and slaw (grilled option gf)	18
Mt Barker chicken, macaroni, cheese	18
Chocolate sundae, vanilla ice cream, milk chocolate sauce, marshmallows, strawberries	12

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