



SANDALFORD

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 Summer menu designed to indulge all the senses.

The Estate Culinary Journey - a five course curation by Executive Chef Alan Spagnolo at \$95 per person, is our most prestigious experience and is available Monday to Friday.

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

TO START

Sandalford woodfired focaccia, whipped local honey and ricotta, saffron, tomato, garlic confit	15
Frankland River olives, marinated in citrus, thyme (gf, ve, df)	9
Freshly shucked oysters natural, lemon, chardonnay chilli jelly (6) (gf, df)	39
Kangaroo fillet tonnato, baby tomatoes, caperberries, pickled shallot, pecorino (gf)	32
Woodfired halloumi, balsamic spiced pickled tomatoes, arugula pesto (n, gf, vg)	32
Pork, Duck, macadamia and pistachio nut terrine, celeriac remoulade, mustard fruits (n, gf, df)	33
Abrolhos Island octopus carpaccio, blacked chili tomato muscatel vinegar dressing (gf)	33
Shark Bay Bugs, (4p), Aleppo pepper, citrus beurre noisette (gf)	35
House smoked ocean trout, horseradish crème fraîche, avocado, pickled cucumber, crispy chicken skin (gf)	33

MAINS

Shark Bay Venus clams, spiced pork sausage, pastina, broccoli, pan jus gras	38
Mt Barker chicken breast, parsnip puree, Swiss brown mushrooms, cauliflower (gf)	38
Butter poached banana prawns, kipfler potato, labneh, artichokes, aleppo pepper, seasonal greens (gf)	45
Grilled asparagus, quinoa, mint, pepita, shaved ricotta salata salad, lemon beurre blanc (vg, gf)	36
Spaghettini, Australian shellfish, tomato, saffron, arugula butter	44
Dardanup Lamb rump (medium), smoked labneh, blistered tomato jus, summer greens (gf)	49
Market fish, grilled zucchini, mint, pistachio, green raisin, aleppo pepper, lemon caper dressing (gf, n, df)	MP

EXECUTIVE CHEF ALAN SPAGNOLO

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

Please be advised there is a merchant fee for the use of all credit cards.

WESTERN AUSTRALIAN PREMIUM BEEF

Harvey Beef Reserve sirloin, 300g, 100-day grain-fed beef (gf)	55
<i>** served with roasted root vegetables, pea puree, miso mustard jus</i>	
Harvey Beef Reserve beef fillet, 200g 100-day grain-fed beef (gf)	54
<i>**served with roasted root vegetables, pea puree, miso mustard jus</i>	
Albany Futari Wagyu beef, 180g (gf)	MP
<i>Albany Futari Fullblood Japanese wagyu cattle raised in our pristine South WA, Two Peoples Bay, Albany</i>	
<i>**served with roasted root vegetables, pea puree, miso mustard jus</i>	
Beef short rib 12 hour slow roasted with celeriac & green leaf remoulade, bone marrow jus (gf)	52

FROM THE PIZZA OVEN (48 hour slow ferment dough)

Margherita, Pomodoro San Marzano, Fior Di Latte mozzarella, fresh basil (vg)	34
Exmouth tiger prawns, Fior Di Latte mozzarella, fennel, chilli oil, salsa verde	38
Smoked buffalo mozzarella, potato, chilli, lemon, rocket pesto (n,vg)	36
Funghi, field mushrooms, San Daniele prosciutto, parmesan, mozzarella, thyme, truffle oil	38
Pork sausage, broccoli cream, Fior Di Latte mozzarella, pecorino, chilli oil, lemon	36
Asparagus, courgette, Fior Di Latte mozzarella, basil, chilli oil, lemon, ricotta salata (vg)	36
* add white anchovies	7
* add prosciutto	8
* add olives	3
* add fresh chilli	3
* add mushroom	5

SIDES

Crispy potatoes, fragrant caper and herb mayonnaise dressing (vg, df)	15
Wood-fired brussel sprouts, creamy tonnato dressing, anchovy salt (gf)	15
Charred broccoli, chilli, mint, pecorino, toasted almonds, sherry vinegar dressing (gf,n,vg)	15
Iceberg, smoked eggplant ganoush, avocado, radish, almonds, pepitas (n,gf,ve)	15

Please see your waiter for our vegan menu.

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