



SANDALFORD

An intimate evening with the Prendiville Family

6:30PM – Saturday 25th May 2019

ON ARRIVAL

Fresh Spanner Crab, Chia seeds, Ancho Chilli Dressing

Fresh shucked Oysters, Shallot & Aged Pedro Ximenez Sherry Vinegar

Miang Kham, Charred Fremantle Octopus, Betel Leaf, Chilli, Cashew, Coconut & Palm Sugar Sauce

NV Sandalford Sparkling Chardonnay Pinot Noir

2003 Sandalford Riesling

First Course

Red Wine Braised Onion & Parmesan Bread, Sandalwood Nut Dukkha, EVOO

Second Course

Margaret River Marron & Rottnest Dhufish

Pickled Shallot, Finger Lime, Scampi Caviar, Pigface Baby Ice Plant

Sandalford Prendiville Reserve Chardonnay

Third Course

Confit & Braised Duck

Carrot & Swede Puree, Pomegranate, Chestnut Mushroom, Chilli & Sandalford Shiraz Vincotto,

Mandarin & Star Anise Jus

Sandalford Prendiville Reserve Shiraz

Vintages 2009, 2011 & 2016

Fourth Course

Margaret River Venison

Native Bush Rub, Beetroot, Truffle White Polenta, Watercress, Quince & Rosemary Jus

Sandalford Prendiville Reserve Cabernet Sauvignon

Vintages 2002, 2009 & 2016

Fifth Course

Handpicked Cheeses, Pear Paste, Grapes, House Made Fruit & Seed Bread

Sandalford Sandalera

Espresso Coffee & Loose-Leaf Tea

EXECUTIVE CHEF ANDREW MANN

SENIOR WINEMAKER HOPE METCALF