



## SANDALFORD

WINTER 2022

### DESSERTS

Strawberry honey semifreddo, vanilla port glazed figs, Lavender diplomat, blueberry meringue	18
Ricotta vanilla gelato, chocolate coffee marsala crema, pistachio choux (n)	18
Caramelised pear, Guanaja chocolate, orange, coconut, lychee granita (ve)	18
Valrhona chocolate, raspberry sorbet, apricot gel roasted milk chocolate, coconut ganache (gf)	18
Baked mascarpone cheesecake, chocolate hazelnut ice cream, Manjimup poached cherries (n) (gf)	18

### CHEESE

50 grams served with seasonal dried and glazed fruits and locally baked gluten free crispbread	
Gorgonzola Dolce /Lombardy Italy, cows milk , soft blue	15
Cave Aged Goats cheddar /England, goats milk, firm	15
Pecorino il Predicatore /Tuscany Italy, sheeps milk, Tuscan grapes, firm	15
Cremeux D'Argental/ Anvergne France, cows milk, soft	15
Flight of cheese: 4 cheeses, 25g each	30

EXECUTIVE CHEF ALAN SPAGNOLO

*Meals marked with (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.*



# SANDALFORD

## WINTER 2022

### DESSERT WINE/FORTIFIED

GLASS

BOTTLE

#### 2018 Botrytis Semillon

14

55

*Lifted pineapple esters with classic apricot nuances, bountiful fruit flavours and sweetness.*

#### NV Founders Reserve

14

55

(Liqueur Tawny)

*Classic rancio with rich old dark fruitcake notes, dark briary fruits and spice.*

#### NV Sandalera

21

125

(Pedro Ximenez)

*Rich raisin rancio characters highlight this unique sweet liqueur wine.*

### ESPRESSO MACHINE SELECTION

Flat white

Cappuccino

5

Café latte

Long black

Macchiato (Long or Short)

Chai latte

Mocha

Hot chocolate

Espresso

Double espresso

4/4.5

*PLEASE NOTE: Soy, lactose free, oat and almond milk are available on request.*

### ICED DRINKS SELECTION

Affogato/Liqueur Affogato

9/18

*Choice of Frangelico, Bailey's Irish Cream,*

*Amaro Montenegro, Cointreau, Disaronno Amaretto,*

*Mr Black Coffee Amaro*

Iced Coffee/Chocolate/Mocha

9

### T2 TEA SELECTION

English Breakfast

Earl Grey

5.5

Green

Peppermint

Chai

Lemongrass and ginger

Chamomile

Darjeeling

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