



AUTUMN 2021

The Sandalford Restaurant and Bar celebrates a marriage of modern Australian and contemporary European cuisine where the fulsome flavour of WA's phenomenal seasonal produce is enhanced by hand-rolled pasta, wood-fired pizza and artisanal products. Our bustling, open kitchen creates delectable, healthy dishes destined to delight the most discerning diner, while the restaurant's tranquil, leafy ambience issues an invitation to relax and indulge all the senses.

TO START

Sandalford Wood-fired Herb Focaccia, Mt Barker 3-drops extra virgin olive oil, balsamic vinegar (ve)	for two 7 for four 14
Frankland River Olives, marinated in citrus, thyme (gf) (ve)	9
Live Oysters, natural with lemon & Tabasco	5 ea
or with chardonnay & chilli jelly	5 ea
La Delizia Burrata, pickled Manjimup figs, wildflower honey, charred rosemary	25
Sesame Roasted Eggplant, medjool dates, feta, pine-nuts, tahini yoghurt (gf) (n) (vg)	18
Gin Gin Paprika Cotolette, baby kale, cucumber, green chilli, soft herbs, coal roasted chilli tomato aioli (ve)	29
Kerrigan Valley Beef Tartare, pate shavings, pickled Enoki mushrooms	24
Abrolhos Islands Chargrilled Octopus, orange, basil, purslane, pink peppercorn dressing (gf)	31

FROM THE PIZZA OVEN

Margherita, pomodoro San Marzano, Fior Di Latte mozzarella, fresh basil (vg)	25
Pea and Baby Zucchini, baby peas, ricotta, mint, lemon, chilli flakes, mozzarella (vg)	26
Exmouth tiger prawns, nduja, zucchini, mozzarella	28
Cacciatore and La Delizia Stracciatella, San Marzano tomato, field mushrooms, kalamata olives	27
Taleggio and Broccoli Spigarello, Italian leaf broccoli, chilli, lemon (vg)	26
Funghi, field mushrooms, San Daniele prosciutto, parmesan, mozzarella, thyme	27

add prosciutto 6

add olives 3

add white anchovies 7

add chilli 3

EXECUTIVE CHEF ALAN SPAGNOLO

Meals marked with (n) contain nuts, (vg) vegetarian, (gf) gluten free,
(ve) vegan & (voa) vegan option available.

Please be advised there is a 1.2% merchant fee for the use of all credit cards.



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MAIN	
WA Shellfish Risotto, slipper lobster, local prawns, scallops, tomato, basil, Aleppo pepper	43
Roasted Pumpkin, eggplant, forest mushrooms, green leaves, herb mascarpone, Parmigiano Reggiano (gf) (n) (vg)	34
WA Blue Manna Crab, white wine, chilli, lemon evoo, soft polenta (gf)	42
Mt Barker Free Range Chicken Breast, Tuscan kale, ditalini pasta, lemon, capers, parsley	34
Hand-Cut Tagliatelle Pasta, Dorper lamb, ragu, peas, mint, parmesan	34
Today's Local Fish, with fennel slaw, whipped potato, lemon-chive butter, walnuts (gf) (n)	MP
Boyup Brook Pork Belly, watermelon, radish, caramelised sherry vinegar (gf)	35
Dardanup Lamb Rump, chargrilled medium, roasted eggplant, carrot, feta & date relish, soft herbs (gf)	38
<i>All steaks are served with celeriac, horseradish cream, house pickles, petite green salad & seeded mustard butter</i>	
Kerrigan Valley Striploin, 300g, 120-day grain-fed beef (gf)	45
Cape Grim Grass-Fed Beef Fillet, 200g (gf)	44
Albany Futari Wagyu Beef Feature (please ask your waitperson for today's feature)	MP
SIDES	
Fried Royal Blue Potatoes, truffle oil, porcini salt, parmesan, chives (voa)	12
Baby Cos Wedge, avocado citrus whip, soft herbs, pistachio (ve) (gf) (nf)	12
House Fries, hand-cut house chips with WA sea salt (ve)	11
Wood-Fired Brussel Sprouts, creamy tonnato dressing, anchovy salt (gf)	13
KIDS <i>under 12 years of age</i>	
Dorper Lamb & Pea Ragout, whipped potato, parmesan (gf)	15
Margherita Pizza, San Marzano tomato, mozzarella <i>add prosciutto 6 add olives 3</i>	15
Local Fish, battered with royal blue potato chips, slaw <i>or</i> grilled with chips, slaw (grilled option gf)	15
Mt Barker Free Range Chicken Breast, roasted pumpkin, quinoa, baby kale salad, tahini dressing (gf)	15
Chocolate Sundae, vanilla ice cream, milk chocolate sauce, marshmallows, strawberries	12

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