



SANDALFORD

Father's Day 2022
\$130 per person

ON ARRIVAL

Assorted bread rolls, butter

ENTRÉE - A CHOICE OF...

Live oysters - natural or with chilli chardonnay jelly 5 each (gf)

WA snapper brandade, house focaccia, native herbs, dill oil

Kerrigan Valley beef carpaccio, smoked mayonnaise, pinot pickled shallot, percorino

Wood fired tiger prawn cutlets, aleppo pepper, sea asparagus, citrus butter

Charcoal roasted eggplant, fragrant herbs, pomegranate, almond, fig vincotto (ve) (gf)

MAIN COURSE – A CHOICE OF...

Salt baked parsnip, petite herb, cucumber, toasted seed salad, roasted chilli tomato aioli (VE, GF)

Dardanup lamb rump, chargrilled medium, courgette, globe artichoke, salsa verde, mint (gf)

Albany Futari wagyu beef fillet. served medium, smoked whipped potato, mustard onions, thyme
roasted mushroom, pan juices (gf)

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

Grilled Mt Barker chicken breast, beetroot, salad greens, radish, capers, walnuts (n) (gf)

DESSERT - A CHOICE OF...

Strawberry honey semifreddo, vanilla port glazed figs, lavender diplomat, blueberry meringue

Ricotta vanilla gelato, chocolate coffee marsala crema, pistachio choux (n)

Caramelised pear, guanaja chocolate orange, coconut, lychee granita (ve)

Valrhona chocolate, raspberry sorbet, apricot gel, roasted milk chocolate, coconut ganache (gf)

Baked mascarpone cheesecake, chocolate hazelnut ice cream, Manjimup poached cherries (gf) (n)

