



Mother's Day Luncheon

Sunday 9th May 2021

ON ARRIVAL

J.P Sancho sourdough with roasted nori butter
NV Sandalford Sparkling Chardonnay Pinot Noir

TO START

Live Oysters, natural with lemon & Tabasco (4ea) (gf)
Or with chardonnay & chilli jelly

or

La Delizia burrata, pickled Manjimup figs, wildflower honey, charred rosemary (gf)

or

Gin Gin paprika, cotolette, baby kale, cucumber, green chilli, soft herbs, coal roasted chilli tomato dressing (ve)

or

Boyup Brook pork belly, watermelon, radish, caramelized sherry vinegar (gf)

MAIN

Roasted pumpkin, Manjimup truffle, eggplant, forrest mushrooms, green leaves, herb mascarpone (gf) (v)

or

Today's local fish, fennel slaw, whipped potato, lemon chive butter, walnuts (gf) (n)

or

Dardanup lamb rump, served medium, salsa verde, courgette, mint vinegar (gf)

or

Albany Futari wagyu beef M9, celeriac, horse radish cream, house pickles, petite green salad & seeded mustard butter (gf)

SIDES TO SHARE

Fried Royal blue potatoes, truffle oil, porcini salt, parmesan, chives (v) (veo)

Baby cos wedge, avocado citrus whip, soft herbs, pistachios (gf) (ve)

DESSERT

Whipped lemon cheesecake, caramelized peanut gelato, chocolate brittle (gf) (n)

or

Bomboloni Italian doughnut, coffee Frangelico semi freddo, macadamia, white chocolate, poached pear (n)

or

Passionfruit sorbet, coconut cream, mango, lime dacquoise (gf) (ve)

or

Petite soft meringue roulade, chevre cream, poached quince, rhubarb, candied pistachios (gf) (n)

120 PER ADULT, 25 KIDS UNDER 12YRS - BOOKINGS FROM 11.30AM

9374 9301 or restaurant@sandalford.com

EXECUTIVE CHEF ALAN SPAGNOLO