



SANDALFORD

# MOTHER'S DAY LUNCH

SUNDAY 12<sup>TH</sup> MAY 2019

## ON ARRIVAL

Sourdough, Butter, Marinated Albany Olives

*GLASS OF NV SPARKLING CHARDONNAY PINOT NOIR*

## ENTRÉE

Porcini Mushroom & Chèvre Tart, Smoked Tomatoes, Salsa Verde

or

Fresh Spanner Crab Salad, Celeriac Remoulade, Avocado, Quinoa, Chia Seeds, Ancho Chili Dressing

or

Smoked Ocean Trout, Beetroot Labneh, Witlof, Pickled Lebanese Cucumbers, Radish, Fried Capers

## MAIN

Cone Bay Barramundi, Sweet Potato Skordalia, Asparagus, Green Olive Tapenade, Vermouth Beurre Blanc

or

Linley Valley Pork Belly, Carrot & Swede Purée, Crispy Fried Brussel Sprouts, Crackling, Apple Balsamic

or

Truffled White Polenta, Lupin Crusted Baby Bocconcini, Smoked Almonds, Broccolini, Romesco

## DESSERT

Sandalera Crème Brûlée, Baby Fig Compote, Almond Biscotti

or

Chocolate & EVOO Pudding, Bitter Chocolate Sorbet, Blood Orange Coulis, Cocoa Nib Cracker

or

### 3 CHEESE PLATE

'Mt Lofty' Triple Cream Brie, 'Godminster' Organic Cheddar, 'Fourme D'Ambert' Blue,

Prune & Walnut Log, Quince, Lavosh, Dried Fruits

95 PER PERSON - BOOKINGS AT 12PM, 1PM OR 2PM

9374 9301 or [restaurant@sandalford.com](mailto:restaurant@sandalford.com)

EXECUTIVE CHEF ANDREW MANN