



SANDALFORD

SPRING

DESSERTS

Whipped lemon cheesecake, caramelised peanut gelato, chocolate brittle (gf) (n)	17
Baked meringue, South West honeycomb, calamansi, seasonal berries	17
White chocolate entremet, coconut, apple compote, raspberry glass (ve) (gf)	17
Mango mousse, white chocolate macadamia nut, lychee sorbet, lemon mascarpone (gf) (n)	17
Valrhona chocolate, passionfruit, cocoa nib, chocolate hazelnut icecream, candied hazelnuts (n)	17

SANDALFORD ESTATE CHEESE BOARD

(50 grams each, served with seasonal dried and glazed fruits and locally baked crispbread)

‘Gorgonzola Dolce’ (Italy), meaning “sweet” in Italian. A soft blue, delicate and buttery, made from cow’s milk, aged for a minimum 45 days, with delicate complexity and intense flavour.

‘Goat Milk’ cave aged cheddar (England) mild, savoury, firm cheese which is similar to a traditional cheddar in texture but with a distinctive yet subtle “goat” flavour. The cave environment adds yet another dimension to the ageing process. The year round constant 12 degrees centigrade and humidity bestows the cheese with the added benefit of rich, earthy and nutty flavours with caramel top notes.

‘Pecorino il Predicatore’ (Italy) Tuscany sheep’s milk hard cooked. A unique cheese made by one of the great Tuscan pecorino producing families. Pecorino il Predicatore translates to "the Preacher of Pecorino". It's made with high-quality, fresh Maremma sheep's milk and pressed with Tuscan grapes, giving its distinctive purple rind. The wine marc brings both fruity and earthy notes to the cheese, while the Maremma sheep's milk gives it a delicious creaminess.

One cheese 12

Two Cheeses 24

Three cheeses 36

EXECUTIVE CHEF ALAN SPAGNOLO

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

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



SANDALFORD

SPRING

DESSERT WINE/FORTIFIED

GLASS BOTTLE

2018 Botrytis Semillon

10 45

Griffith, NSW

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

NV Founders Reserve

10 45

(Liqueur Tawny)

Western Australia

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

NV Sandalera

17 115

(Pedro Ximenez)

Western Australia

Rich raisin rancio characters highlight this unique sweet liqueur wine.

ESPRESSO MACHINE SELECTION

Flat white	Cappuccino	4.5
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 8.5/18

*Choice of Frangelico, Bailey's Irish Cream,
Amaro Montenegro, Cointreau, Disaronno Amaretto,
Mr Black Coffee Amaro*

Iced Coffee/Chocolate/Mocha 8.5

T2 TEA SELECTION

English Breakfast	Earl Grey	5
Green	Peppermint	
Chai	Lemongrass and ginger	
Chamomile	Oolong (Chinese)	
Darjeeling		

EXECUTIVE CHEF ALAN SPAGNOLO

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

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