



# SANDALFORD

SUMMER 2022

The Sandalford Restaurant and Bar celebrates a marriage of modern Australian and contemporary European cuisine using the fulsome flavour of Western Australia's phenomenal seasonal produce, slow fermented wood-fired pizza and artisanal products. Our bustling, open kitchen creates delectable, healthy dishes destined to delight the most discerning diner.

All of this is set in a tranquil, leafy ambience that invites you to relax and indulge all of your senses.

## TO START

Sandalford wood-fired herb focaccia, Kalamata olive, garlic, herb-baked feta (vg)	15
Frankland River olives, marinated in citrus, thyme (gf) (ve)	9
Live oysters, natural with lemon and Tabasco (gf)	5 ea
or with chardonnay and chilli jelly (gf)	5 ea
Shark Bay scallop crudo, blood orange, chilli, dill (4) (gf)	28
La Delizia burrata, champagne pickled peach, honeycomb, linseed cracker (gf) (vg)	25
Kerrigan Valley beef carpaccio, horseradish aioli, pecorino, oregano, lemon (gf)	24
Golden beetroot woodfired, La Delizia Stracciatella, citrus verde, candied hazelnuts (gf) (n)	26
Abrolhos Islands chargrilled octopus, orange, basil, purslane, pink peppercorn dressing (gf)	31

## FROM THE PIZZA OVEN (48 hour slow ferment dough)

Margherita, pomodoro San Marzano, Fior Di Latte mozzarella, fresh basil (vg)	25
Futari Wagyu bresaola, mozzarella, rocket, parmesan, lemon mayonnaise	30
Exmouth tiger prawns, bianco, fennel, chilli oil, parmesan, chives, salsa verde	28
Smoked pancetta, bianco, mozzarella, fermented chilli oil, lemon, chives	28
Cacciatore and La Delizia stracciatella, San Marzano tomato, field mushrooms, kalamata olives	28
Funghi, field mushrooms, San Daniele prosciutto, parmesan, mozzarella, thyme	28
* add white anchovies	7
* add prosciutto	8
* add olives	3
* add chilli	3

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 merchant fee for the use of all credit cards.



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## MAINS

WA Shellfish, slipper lobster, local prawns, scallops, tagliarini pasta, lemon, fragrant herb butter, bottarga	44
Rotolo, hand rolled egg pasta, globe artichoke, buffalo mozzarella, soft yolk, mint, lemon	36
Mt Barker free range chicken breast, stracciatella, pickled nectarines, candied hazelnuts (n) (gf)	36
Tiger prawn crudo, lime crème fraiche, chilli, coriander, avocado, medley tomatoes, pizza fritta	36
Celeriac woodfired, seed crumb, pickled Manjimup cherries, apple, walnuts, grapes, rocket herb dressing (ve) (n)	34
Dardanup lamb rump, chargrilled medium, courgette, globe artichoke, salsa verde, mint (gf)	38
Pitch Black striploin tagliata, 350g bone in, served medium-rare, porcini mushroom, lemon, soft herbs, EVOO (gf)	48

Albany Futari wagyu beef feature (please ask your waitperson for today's feature) MP

Today's local fish, whipped potato, lemon butter, green panzanella salad MP

Kerrigan Valley striploin, 300g, 120-day grain-fed beef (gf)\*\* 46

Cape Grim grass-fed beef fillet, 200g (gf)\*\* 46

*\*\* served with celeriac, horseradish cream, house pickles, petite green salad and tomato mostarda*

## SIDES

Fried royal blue potatoes, truffle oil, porcini salt, parmesan, chives 13

Avocado, medley tomato, baby kale, cucumber, crunchy sprouted bean salad (gf) 14

Wood-fired brussel sprouts, creamy tonnato dressing, anchovy salt (gf) 14

Iceberg, shaved fennel, radish & parmesan salad, lemon, marjoram herb oil (gf) 14

## KIDS under 12 years of age

Eggplant and mozzarella rotolo with tomato sugo and parmesan 17

Margherita pizza, San Marzano tomato, mozzarella (vg) 17

\* add prosciutto 6

\* add olives 3

Local fish, battered or grilled, with chips and slaw (grilled option gf) 17

Mt Barker free range chicken breast, whipped potato and tomato sugo 17

Chocolate sundae, vanilla ice cream, milk chocolate sauce, marshmallows, strawberries 12

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