



SANDALFORD

WINTER 2021

DESSERTS

Whipped lemon cheesecake, caramelised peanut gelato, chocolate brittle (gf) (n)	16
Bomboloni Italian doughnut, coffee frangelico semi freddo, macadamia, white chocolate, poached pear (n)	16
White chocolate entremet, coconut, apple compote, raspberry glass (ve) (gf)	16
Caramelised quince, marsala jelly, honey granita, vanilla, mint crema	17
Valrhona chocolate, tonka bean gelato, coconut poached lychee (n)	16

SANDALFORD ESTATE CHEESE BOARD *(65 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.

‘Collina Veneta’ (Vicenza, Italy) cow’s milk hard cooked. This cheese is unique in Australia. It is big flavoured, with a minimum of 12 months aging. It is made specifically for the table and has a dense, not granular, texture that becomes creamy in the mouth. Being cooked, you can taste the milky and almost fruity flavour that gives way to a long, lingering, satisfying savoury note that is literally mouth-watering.

‘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 cheese 24 Three cheeses 36

DESSERT WINE/FORTIFIED

DESSERT WINE

GLASS

BOTTLE

2018 Botrytis Semillon

10

45

Griffith, NSW

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

FORTIFIED WINE

GLASS

BOTTLE

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.

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.



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COFFEE AND TEA

ESPRESSO MACHINE SELECTION

Flat white	Cappuccino	5
Café latte	Long black	
Macchiato (Long or Short)	Chai latte	
Espresso	Mocha	
Double espresso	Hot chocolate	

PLEASE NOTE: Soy, lactose free, oat and almond milk are available on request for an additional 50c

ICED DRINKS SELECTION

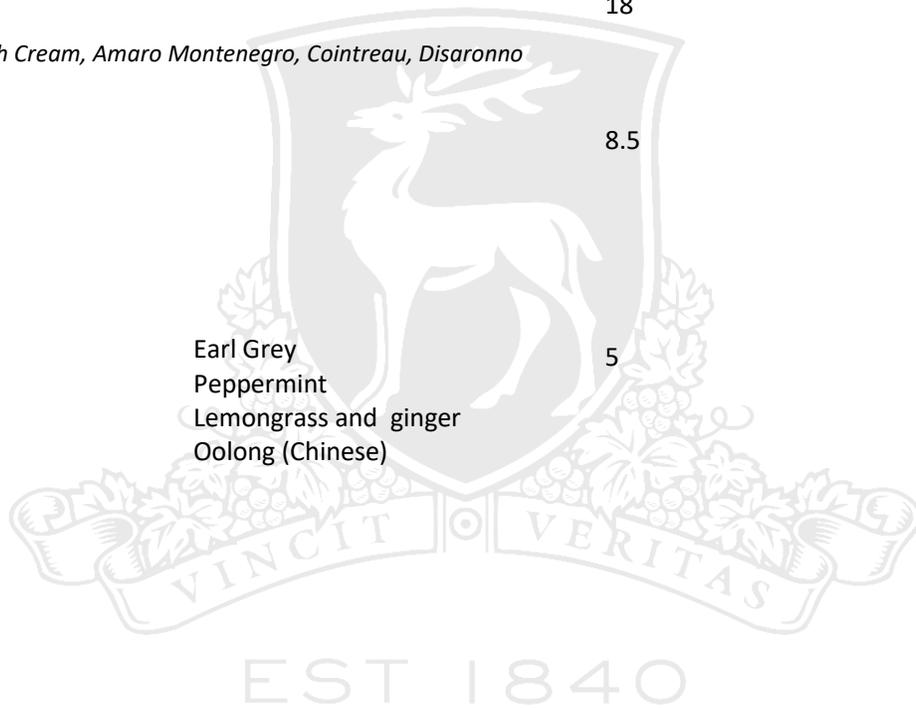
Liqueur Affogato	18
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Choice of Bailey's Irish Cream, Amaro Montenegro, Cointreau, Disaronno Amaretto, Kahlua

Affogato	8.5
Iced coffee	
Iced chocolate	
Iced mocha	

T2 TEA SELECTION

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



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