



SANDALFORD

SPRING 2022

The Sandalford Restaurant and Bar celebrates a marriage of modern Australian and contemporary European cuisine.

Our award winning team of chefs showcase the finest of Western Australia's seasonal produce in an inspiring Spring menu designed to indulge all the senses.

The Estate Culinary Journey, \$95 per person, is our most prestigious experience and is available Monday to Friday.

A culinary masterpiece curated by Executive Chef Alan Spagnolo, this five course menu presents the most exquisite dishes from our seasonal menu.

When paired with wines from our Head Winemaker Ross Pamment, \$55 per person, the result is the quintessential Sandalford experience.

TO START

Sandalford wood-fired herb focaccia, aged balsamic vinegar, extra virgin olive oil (for two)	9
Frankland River olives, marinated in citrus, thyme (gf, ve)	9
Freshly shucked oysters natural, lemon, chardonnay chilli jelly (6) (gf)	33
Hiramasa kingfish, calamansi, green chilli, smoked crème fraiche (gf)	31
Abrolhos Island octopus, potato, chorizo, kalamata olives, orange (gf)	32
Crespelle, pumpkin, feta, beurre noisette, crispy sage	28
Shark Bay half shell scallops, asparagus, zesty lime butter (3) (gf)	30
Black Pearl Oscietra Gold Caviar (10gm), savoury profiterole, potato crisps, lime crème fraiche	95
Whipped mortadella, mustard fruits, pistachio, caperberries (n)	26
Burrata la delizia, caramelised orange, honey, pistachio's, mint (gf, n)	29

FROM THE PIZZA OVEN (48 hour slow ferment dough)

Margherita, Pomodoro San Marzano, Fior Di Latte mozzarella, fresh basil (vg)	26
Exmouth tiger prawns, bianco, fennel, chilli oil, parmesan, chives, salsa verde	31
Bianco, zucchini flowers, stracciatella, caramelised red onion, lemon, chilli	31
Funghi, field mushrooms, San Daniele prosciutto, parmesan, mozzarella, thyme	31
Bianco, burrata, rocket, shaved mortadella, Sandalford vincotto, pistachio's (n)	31

* <i>add white anchovies</i>	7
* <i>add prosciutto</i>	8
* <i>add olives</i>	3
* <i>add fresh chilli</i>	3

EXECUTIVE CHEF ALAN SPAGNOLO

Meals marked with (n) contain nuts, (vg) vegetarian, (gf) gluten free, (ve) vegan.
Please be advised there is a merchant fee for the use of all credit cards.



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MAINS

Globe artichoke tart, spring vegetable salad, verde dressing (gf, ve)	34
Mt Barker chicken breast, chargrilled, harissa lentils, soft herbs, crème fraiche (gf)	38
Shark Bay blue swimmer crab, fazzoletti, stracciatella, lemon, herbs	36
Tagliatelle, WA tiger prawns, squid, saffron, tomato & chive butter	39
Dardanup lamb rump, chargrilled medium, courgette, globe artichoke, salsa verde, mint (gf)	46
Kerrigan Valley sirloin, 300g, 120-day grain-fed beef (gf)**	52
Pitch black angus beef fillet, 200g (gf)**	53

*** served with buttered baby potato, kohlrabi, fennel, cabbage slaw, fragrant horseradish green pepper dressing, jus*

Today's Features (please ask your waitperson)

Market fish, orechiette, peas, capers, fragrant lemon herb butter	MP
Albany Futari Wagyu beef, 180g (gf) **	MP

*** served with buttered baby potato, kohlrabi, fennel, cabbage slaw, fragrant horseradish green pepper dressing, jus*

SIDES

Fried royal blue potatoes, truffle oil, porcini salt, parmesan, chives	14
Wood-fired brussel sprouts, creamy tonnato dressing, anchovy salt (gf)	15
Caulini, chilli, lemon, pecorino (gf)	14
Iceberg, smoked eggplant, avocado, radish, almonds, pepitas (n, gf, ve)	15

KIDS under 12 years of age

Potato gnocchi, tomato sugo, parmesan cheese	18
Margherita pizza, San Marzano tomato, mozzarella (vg)	18
* add prosciutto	6
* add olives	3
Market fresh fish, battered or grilled, with chips and slaw (grilled option gf)	18
Mt Barker chicken, orrechiette, parmesan	18
Strawberry shortcake and vanilla ice-cream sundae	12
Chocolate vanilla cookies and cream sundae	12

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