

SANDALFORD

to Start

SANDALFORD WOOD-FIRED HERB FOCACCIA	
Mount Barker 3-drops extra-virgin olive oil, balsamic vinegar	for two 7 for four 14
FRANKLIN RIVER OLIVES	
marinated in citrus, chilli, thyme (gf)	9
LA DELIZIA BURRATA	
spiced pickled cherries, candied pistachio nuts (gf)	25
SESAME ROASTED EGGPLANT	
medjool dates, feta, pinenuts, tahini yoghurt (gf, n)	18

LIVE OYSTERS	
natural, lemon, or Tabasco	4 ea
chardonnay chilli jelly	4.50 ea
NORTHWEST GOLDBAND SNAPPER CRUDO	
Gingin blood orange, grape, chilli, dill (gf)	24
ALBANY FUTARI WAGYU BEEF PASTRAMI	
warm brioche, cream cheese, caper herb dressing	22
ZUCCHINI BLOSSOMS FRITTI	
avocado citrus whip, soft herbs (vegan)	24

SHARK BAY CUTTLEFISH	
braised chickpeas, silverbeet, nduja, lemon (gf)	31
MT BARKER FREE RANGE CHICKEN BREAST	
Tuscan kale, ditalini pasta, lemon, capers, parsley	34
BOYUP BROOK PORK BELLY	
watermelon, radish, caramelised sherry vinegar, crackle	31
MANJIMUP FIGS WITH SPICED RICOTTA	
spiced baked ricotta, watercress, orange, smoked almond brittle (v, gf, n)	29

DARDINUP LAMB RUMP	
chargrilled medium rump, roasted eggplant, carrot, feta and date relish soft herbs (gf)	36
PASTA ROTOLO	
hand-rolled egg pasta, asparagus, taleggio, Parmigiano-Reggiano, lemon, extra-virgin olive oil	32
SHARK BAY TIGER PRAWN ORZO PASTA SALAD	
avocado, rocket, smoked tomato vinaigrette	37
TODAY'S LOCAL FISH	
fish-of-the-day with fennel slaw, whipped potato, lemon-chive butter, walnuts (gf, n)	MP

to Follow

to Share

Sides for the table. Perfect for sharing...

FRIED ROYAL BLUE POTATOES	
truffle oil, porcini salt, parmesan, chives	12
PARMESAN KALE SALAD	
sourdough crisp, mild herb anchovy mayonnaise	10
HEIRLOOM TOMATO SALAD	
balsamic, mozzarella, basil mayonnaise (gf)	12
HOUSE FRIES	
hand-cut house chips with WA Sea Salt	11

from the Flame Grill

All steaks served with petite salad greens, red quinoa & pickled shallot salad.

KERRIGAN VALLEY STRIPLOIN	
300g 120-day grain-fed beef, criolla salsa	44
CAPE GRIM GRASS-FED BEEF FILLET	
200g seeded mustard butter	42
ALBANY FUTARI WAGYU BEEF FEATURE	
please ask your waitperson for today's feature	MP

from the Pizza Oven

MARGHERITA	
pomodoro san marzano, Fior Di Latte mozzarella, fresh basil	25
PEA AND BABY ZUCCHINI	
pea puree, baby peas, ricotta, mint, lemon, chilli flakes, mozzarella	26
PRAWN	
Exmouth tiger prawns, nduja, zucchini, mozzarella	28

FUNGHI	
field mushrooms, San Daniele Prosciutto, parmesan, mozzarella, thyme	27
LA DELIZIA STRACCIATELLA	
pomodoro san marzano, rocket, extra-virgin olive oil	27

