

SANDALFORD

SANDALFORD ESTATE SUMMER 2021 BAR MENU

to Share

FRANKLIN RIVER OLIVES citrus, chilli, thyme (gf)	9
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
SESAME ROASTED EGGPLANT medjool dates, feta, pinenuts, tahini yoghurt (gf, n)	18
LA DELIZIA BURRATA spiced pickled cherries, candied pistachio nuts (gf)	25
ALBANY FUTARI WAGYU BEEF PASTRAMI warm brioche, cream cheese, caper herb dressing	22
ZUCCHINI BLOSSOMS FRITTI avocado citrus whip, soft herbs (vegan)	24
FRIED ROYAL BLUE POTATOES truffle oil, porcini salt, parmesan, chives	10
HOUSE FRIES hand-cut house chips with WA Sea Salt	11

Cheese

65g each. Served with seasonal
dried & glazed fruits, and
locally baked crispbread

for ONE	12
for TWO	24
for THREE	36

GORGONZOLA DOLCE
Meaning "sweet" in Italian,
Gorgonzola Dolce is a soft, blue,
delicate and buttery cheese
made with cow's milk. Gorgonzola
Dolce has a delicate complexity
and intense flavour. Aged for
a minimum of 45-days,

**DENMARK WA DELLENDAL
SOMERSET HILL CHEDDAR**
This piquant hard, crumbly cheese
offers delightfully complimentary
sensations – sweet and salty,
yet earthy and tangy. With
flavoursome complexity developed
over 6-12 months of ripening.

**DENMARK WA DELLENDAL
NULLAKI**
A semi firm cheese. Washes of
roasted wattle seed during
ageing gives this creamy semi-
firm cheese its irresistible
nutty Australian earthiness

