

SANDALFORD

SANDALFORD ESTATE SUMMER 2021 FEASTING MENU

*Two or three-course feasting menus,
designed to taste the very best
of the Sandalford Estate...*

Main

**SANDALFORD WOOD FIRED
HERB FOCACCIA**
mount barker 3-drops extra virgin
olive oil, balsamic vinegar

TODAY'S LOCAL FISH
fennel slaw, whipped potato, lemon
chive butter, walnuts (gf, n)

**KERRIGAN VALLEY 120 DAY
GRAIN FED BEEF STRIPLOIN**
chargrilled served medium, red
quinoa, pickled shallot, petite
green leaf salad, criolla salsa

PASTA ROTOLO
hand rolled egg pasta, asparagus,
taleggio, Parmigiano-Reggiano,
lemon, extra-virgin olive oil

to Start

WA GOLDBAND SNAPPER CRUDO
Gingin blood orange,
grape, chilli, dill (gf)

SESAME ROASTED EGGPLANT
medjool dates, feta, pine
nuts, tahini yoghurt (gf, n)

**ALBANY FUTARI WAGYU
BEEF PASTRAMI**
warm brioche, cream cheese,
herb caper dressing

LA DELIZIA BURRATA
spiced pickled cherries,
candied pistachio nuts (gf)

**MANJIMUP FIGS WITH
SPICED RICOTTA**
Spiced baked ricotta,
watercress, orange, smoked
almond brittle (v, gf, n)

HEIRLOOM TOMATO SALAD
balsamic, mozzarella, basil
mayonnaise (gf)

FRIED ROYAL BLUE POTATOES
truffle oil, porcini salt,
parmesan, chives



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sweet

VALRHONA MILK CHOCOLATE

roasted almond chocolate, chocolate & orange soft centre, chocolate crumble (gf, n)

MANGO, RASPBERRY, COCONUT SORBET

poached Manjimup cherries, candied pistachio (vegan, gf, n)

Group feasting menu available for tables over 14 and VIP room guests. VIP room available for up to 36 people

2 courses	75/head
3 courses	85/head

