



SANDALFORD

1840 CHENIN BLANC DEGUSTATION DINNER

FRIDAY 20TH SEPTEMBER 2019 6.30PM – OAK ROOM

\$185 PER PERSON – 9374 9301 OR RESTAURANT@SANDALFORD.COM

ON ARRIVAL

Spiced Tuna Tartare, Betel Leaf

Gidgegannup Goat's Cheese, Cocoa Nib Dukkah, House Made Vincotto

NV Sandalford Sparkling Chardonnay Pinot Noir

2018 Estate Reserve Sauvignon Blanc Semillon

1ST COURSE

House Made Black Garlic & Rosemary Baguette, Artisan Butter

Hiramasa Kingfish, Pickled Seaweed, Mandarin Dressing

2019 Sandalford 1840 Chenin Blanc

2ND COURSE

King George Whiting, Char Grilled Fremantle Octopus, Heirloom Tomatoes, Olives, Basil Fumet

2016 Prendiville Reserve Chardonnay

3RD COURSE

'Jack's Creek' Wagyu Beef Cheek, Horseradish Gremolata, Celeriac, Burnt Shallot, Watercress,

Sandalford Shiraz & Tarragon Jus

2012 Prendiville Reserve Shiraz

4TH COURSE

Ruby Chocolate & Wattleseed Crème Brulée

Peanut Shortbread

NV Founders Reserve Tawny

5TH COURSE

French 'Gillot' Traditional Brie, Nut Loaf, Strawberries, Quince

2018 Sandalford Botrytis Semillon

EXECUTIVE CHEF ANDREW MANN

SENIOR WINEMAKER HOPE METCALF