



SANDALFORD

SET MENU – AUTUMN 2018

ON ARRIVAL

Warm Turkish Bread, Za'atar, Dukkah, Balsamic, 'Cooladerra' EVOO

ENTRÉE

Lemon, Chili & Herb Marinated Blonde Kalamata Olives

'Oxaca' Cheese Stuffed Jalapenos, Local Nitrate Free Bacon, Pineapple Pico De Gallo

Australian Bush Spiced Cashews, Almonds, Sandalwood Nuts, Macadamias & Walnuts, Lime

MAIN

Cone Bay Barramundi, Sweet Potato Skordalia, Canarvon Asparagus,

Green Olive Tapenade, Vermouth Beurre Blanc

or

Linley Valley Pork Belly, Carrot & Swede Puree, Crispy Fried Brussel Sprouts,

Pork Crackling, Apple Balsamic

or

Truffle & White Polenta, Lupin Crusted Baby Bocconcini,

Steamed Broccolini, Smoked Almonds, Romesco Sauce

DESSERT

Chocolate & EVOO Pudding, Bitter Chocolate Sorbet,

Blood Orange Coulis, Cocoa Nib Cracker

or

Sandalera Crème Brulée, Baby Fig Compote, Almond Biscotti

Espresso Coffee & Loose Leaf Tea

PRICING:

Two Courses (Entrée & Main OR Main & Dessert) - \$65

Three Courses - \$80

PLEASE NOTE: All menus include Turkish Bread on arrival

EXECUTIVE CHEF ANDREW MANN