



SANDALFORD

ALLERGEN MENU – AUTUMN 2020

OUR ALLERGEN MENU has multiple options which avoid popular known allergy triggers, so you can enjoy your visit to Sandalford with confidence! The dishes below contain NO milk, eggs, peanuts, tree nuts, walnuts, almonds, pine nuts, brazil nuts, pecans, soy, wheat, grains with gluten (including barley, rye, oats), fish or shellfish.

ENTRÉE

Harissa Marinated Mount Barker' Kalamata Olives	11
Cold Cut Serrano Ham, Oscura Grande Salami & Grass Fed Beef Bresaola, Citrus Gremolata	24
Miso Glazed Sicilian Eggplant, Sautéed Oyster Mushrooms, Nori, Tatsoi, Sesame & Ginger Emulsion	22
Rare Kangaroo Loin, Smoked Salt, Warrigal Greens, Caramelised Red Onion & Bush Tomato Jam	22

MAIN

Confit Duck Leg, Elixir Honey, Geraldton Sweetcorn Risotto, Red Onion Marmalade, Wanneroo Sugar Snaps	42
Thyme & garlic Roasted Spatchcock, Braised Cabbage, Nitrate Free Local Bacon, House Made Vincotto	44
Gluten Free Gnocchi, Asparagus, Charred Corn, Carnarvon Heirloom Tomatoes, English Spinach, Preserved Lemon EVOO (<i>Vegan</i>)	Entrée 21 Main 32

DESSERT

From The Vines Sauvignon Blanc, Vanilla & Strawberry Sorbet	16
---	----

EXECUTIVE CHEF ANDREW MANN

Please be advised there is a 1.2% merchant fee for the use of MasterCard, VISA, Diners, American Express and Union Pay credit cards