



## 1840 AT SANDALFORD

### SET MENU – AUTUMN 2020

#### ON ARRIVAL

Warm Turkish Bread, Za'atar, White Miso Hummus, Dukkah, Balsamic, 'Cooladerra' EVOO

#### ENTRÉE

Harissa Marinated Mount Barker Kalamata Olives

Crispy Shark Bay Cuttlefish, Chili Salt, Slaw, Green Chili Jam

Marsala Spiced Cashews, Almonds, Macadamias & Walnuts

Cold Cut Serrano Ham, Squid Ink Salami & Grass Fed Beef Bresaola, Citrus Gremolata, Toast

#### MAIN

Humpty Doo Barramundi, Preserved Lemon, Romesco Sauce, Asparagus,  
Kalamata Olive Tapenade

or

Ferguson Valley Lamb Rump, Sumac, Persian Red Lentils, Cranberries, Pistachios,  
Gingin Pomegranate, Beetroot & Sheep's Milk Labneh

or

Potato & Beetroot Gnocchi, Balsamic Onion Jam, Gidgegannup Goat's Curd,  
Spinach, York Sandalwood Nuts

#### DESSERT

Macadamia Nut, Fig & Date Pudding, Sandalera Caramel, Redeye Wattle Seed Ice Cream

or

Lemon Meringue Tart, Coconut & Cocoa Nib Granola, Lime Ice Cream

*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