



SANDALFORD

AUTUMN 2021

DESSERT

Whipped lemon cheesecake, caramelised peanut gelato, chocolate brittle (gf) (n)	16
Bomboloni Italian Doughnut, coffee Frangelico semi freddo, macadamia, white chocolate, poached pear (n)	16
Passionfruit sorbet, coconut cream, mango, lime dacquoise (ve) (gf)	16
Petite soft meringue roulade, chevre cream, poached quince, rhubarb, candied pistachios (gf) (n)	16
Valrhona chocolate, tonka bean gelato, coconut poached lychee (n)	16

SANDALFORD ESTATE CHEESE BOARD

‘Gorgonzola Dolce’ (Italy), meaning “sweet in Italian”, a soft blue, delicate & buttery, made from cow’s milk, aged for a minimum 45 days, with delicate complexity & intense flavour

‘Dellendale Somerset Hill Cheddar’ (Denmark, WA), hard, crumbly, yet sweet & salty, earthy & tangy with flavoursome complexity

‘Dellendale Nullaki’ (Denmark, WA), washes of roasted wattle seed during aging gives this creamy semi-firm cheese its irresistible nutty Australian earthiness

65g each, served with seasonal dried & glazed fruits & locally baked crispbread

One cheese 12 Two cheese 24 Three cheeses 36

DESSERT WINE/FORTIFIED

DESSERT WINE

GLASS BOTTLE

2018 Botrytis Semillon

10 45

Griffith, NSW

Lifted pineapple esters with classic apricot nuances, bountiful fruit flavours and sweetness.

FORTIFIED WINE

GLASS BOTTLE

NV Founders Reserve

10 45

(Liqueur Tawny)

Western Australia

Classic rancio with rich old dark fruitcake notes, dark briary fruits and spice.

NV Sandalera

17 115

(Pedro Ximenez)

Western Australia

Rich raisin rancio characters highlight this unique sweet liqueur wine.

EXECUTIVE CHEF ALAN SPAGNOLO

Meals marked with (n) contain nuts, (vg) vegetarian, (gf) gluten free, (ve) vegan & (voa) vegan option available.

Please be advised there is a 1.2% merchant fee for the use of all credit cards.



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COFFEE & TEA

ESPRESSO MACHINE SELECTION

Flat white	Cappucino	5
Café Latte	Long Black	
Macchiato (Long or Short)	Chai Latte	
Espresso	Mocha	
Double Espresso	Hot Chocolate	

PLEASE NOTE: Soy, Lactose Free, Oat & Almond Milk are available on request for an additional 50c

ICED DRINKS SELECTION

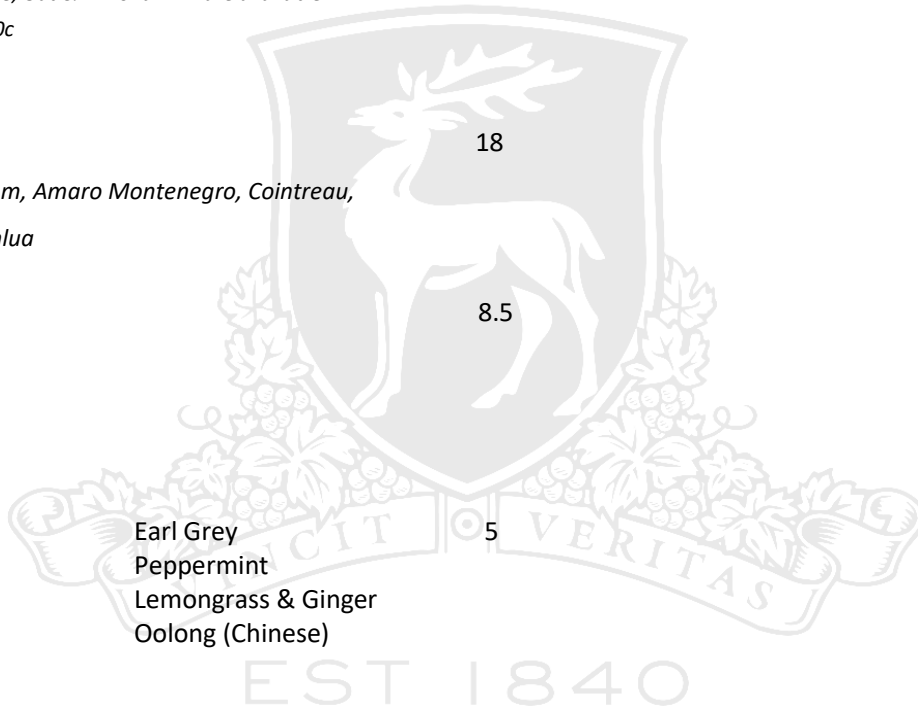
Liqueur Affogato 18

Choice of Bailey's Irish Cream, Amaro Montenegro, Cointreau, Disaronno Amaretto or Kahlua

Affogato 8.5
Iced Coffee
Iced Chocolate
Iced Mocha

T2 TEA SELECTION

English Breakfast	Earl Grey	5
Green	Peppermint	
Chai	Lemongrass & Ginger	
Chamomile	Oolong (Chinese)	
Darjeeling		



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