



SANDALFORD

AUTUMN 2019

GOLD PLATE AWARDS WINNER

2014 - Premier's Award

2015, 2014, 2013, 2011, 2010, 2008 - Restaurant Within A Winery (City/Metro)

2018, 2017, 2016, 2011, 2010, 2009 - Tourist Restaurant (Perth/Surrounds)

2018, 2017 - Modern Australian

2014, 2013, 2012 - Prix D'Honneur (Tourist Restaurant)

2018, 2017, 2016 - Prix D'Honneur (Restaurant Within A Winery)

2012 - Venue Caterer

2018 - Buy West Eat Best- Fresh Produce Award

RESTAURANT & CATERING

AWARDS FOR EXCELLENCE WINNER

2018, 2017, 2013, 2012, 2010 - Restaurant Within A Winery (Western Australia)

2018, 2015, 2014, 2013, 2012 - Tourism Restaurant (City/Metro)

2017, 2016 - People, Produce, Place Tourism Restaurant

2016 - Wedding Caterer (National)

2016 - Wedding Caterer (Western Australia)

2016 - Caterer of the Year (Western Australia)

WESTERN AUSTRALIAN TOURISM

AWARDS WINNER

2006 - Tourism Wineries

2018, 2011 - Tourism Wineries, Distilleries & Breweries Hall of Fame

2015, 2005 - Sir David Brand Award For Tourism

2018, 2017, 2016, 2015, 2010, 2008, 2007, 2005, 2004, 2002 - Tourism Wineries,
Distilleries & Breweries

2018, 2016 - Tourism Restaurants & Catering Services

2018, 2017, 2016 - Excellence in Chinese Tourism

2007 - Tourist Attraction

2005, 2002 - Significant Tourist Attraction

AUSTRALIAN TOURISM AWARDS WINNER

2017 - Tourism Wineries, Distilleries & Breweries (Gold)

2018 - Tourism Restaurants & Catering Services (Silver)

2015 - Tourism Wineries, Distilleries & Breweries (Silver)

如需中文菜单，请询问服务人员

AT SANDALFORD WINES, SWAN VALLEY, we take pride in utilizing premium local produce. Our Kitchen Team go to great lengths to ensure fresh ingredients are prepared creatively with the best of what's on the door step of the winery...

Our menu encompasses the best of these components, such as Octopus from Fremantle, Greens from Wanneroo, Goat's Cheese from Gidgegannup, Barramundi from Cone Bay, Beef from South West WA, and Pork from Linley Valley.

GRAZING

Char Grilled Turkish Bread, Za'atar, White Miso Hummus, 'Cooladerra' EVOO, Balsamic, Dukkah (g) (v) (n)	12
Australian Bush Spiced Cashews, Almonds, Sandalwood Nuts, Macadamias & Walnuts, Lime (g) (v) (n)	13
Lemon, Chili & Herb Marinated Blonde Kalamata Olives (g) (v)	12
'Oaxaca' Cheese Stuffed Jalapeños, Margaret River Nitrate Free Bacon, Pineapple Pico De Gallo (g)	16
Gidgegannup Goat's Curd, Beetroot & Pedro Ximinez Chutney, Nut & Seed Bread (g) (v) (n)	15
Fremantle Octopus Miang Kham, Betel Leaf, Lime, Chili, Cashews, Coconut & Palm Sugar Dressing (g) (n)	19

ENTRÉE

Porcini Mushroom & 'Meredith Dairy' Chèvre Tart, Smoked Tomatoes, Salsa Verde (v)	23
Fresh Spanner Crab Salad, Avocado, Quinoa, Celeriac Remoulade, Chia Seeds, Ancho Chili Dressing (g)	25
Chilled Sous Vide Rare Kangaroo, Wattle Seed, Black Barley & Sandalwood Nut Salad, Rosella Syrup (n)	23
Seared Shark Bay Scallops, Morcilla, Preserved Lemon EVOO, Baba Ganoush, Watercress (g)	28
Cold Smoked Ocean Trout, Beetroot Labneh, Whitlof, Pickled Lebanese Cucumber, Radish, Fried Capers (g)	25

PRENDIVILLE SIGNATURE DISH

Confit Duck Leg, 'Elixir' Jarrah Honey, Wanneroo Sugar Snaps, Truffle Sottocenere & Geraldton Sweetcorn Risotto, Red Onion Jam (g) <i>Served with a Glass of 2016 Prendiville Reserve Chardonnay</i>	55
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*Meals marked (n) contain nuts, Meals marked (v/g) are vegetarian/gluten free.
Meals marked (va/ga) denote vegetarian/gluten free alternative available.*

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

MAIN

Tasmanian Salmon, Yuzu Sesame Seeds, Enoki & King Oyster Mushrooms, Lotus Root, Ponzu	44
Grilled Dry Aged 'Pitch Black Angus' Sirloin On The Bone, Chimichurri, Charred Corn, Purple Congo Potato & Black Bean Salad (g)	47
Cone Bay Barramundi, Sweet Potato Skordalia, Canarvon Asparagus, Green Olive Tapenade, Vermouth Beurre Blanc (g)	42
Truffled White Polenta, Lupin Crusted Baby Bocconcini, Romesco, Broccolini, Smoked Almonds (v) (n)	35
Linley Valley Pork Belly, Crackling, Carrot & Swede Purée, Crispy Fried Brussel Sprouts, Apple Balsamic (ga)	39
House Made Potato & Ricotta Gnocchi, Braised Venison Shoulder, Mustard Fruit, Baby Kale, Sandalford Cabernet & Rosemary Vincotto	43

SIDE

Pemberton Royal Blue Chips, Sriracha Chili Aioli (v)	10
Manjimup Heirloom Squash, Almonds, Preserved Lemon Butter (g) (v) (n)	13
Moroccan Chickpea Salad, Beets, Carrots, Dates, Chard, Almonds, Organic Honey & Lime Dressing (g) (v) (n)	13
Waldorf Salad, Apple, Fennel, Walnuts, Cos, Citrus & Mint Yoghurt Dressing (g) (v) (n)	13

DESSERT

Apple & Donnybrook Quince Crumble, House Made Local Berry Ice Cream	16
Sandalera Crème Brulée, Baby Fig Compote, Almond Biscotti (ga) (n)	16
Blood Orange Sorbet, Freeze Dried Fruits, Rose Petals (g)	16
Chocolate & Caramel Pudding, Bitter Chocolate Sorbet, Blood Orange Coulis, Cocoa Nib Cracker (n)	16

SANDALFORD ESTATE CHEESE BOARD

- 'Mount Lofty' Triple Cream Brie (SA) – Clean buttery & earthy mushroom flavours
- 'Godminster' Organic Cheddar (UK) – Soft & creamy, matured for 12 months
- Fourme D'Ambert Blue (France) – Nutty flavours, savoury tang to finish

Served with Prune & Walnut Log, Quince Paste, Lavosh, Dried Fruits (ga) (n)

One Cheese	16	Two Cheeses	28	Three Cheeses	38
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COFFEE/TEA

ESPRESSO MACHINE SELECTION 4.75

Flat White	Cappuccino
Café Latte	Long Black
Macchiato (Long or Short)	Chai Latte
Espresso	Mocha
Double Espresso	Hot Chocolate

PLEASE NOTE: Soy & Almond Milk are available on request

ICED DRINKS SELECTION 6.75

Affogato	Iced Coffee
Iced Chocolate	Iced Mocha

SANDALERA AFFOGATO 12.75

TEA SELECTION 4.75

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

DESSERT WINE/FORTIFIED

DESSERT WINE GLASS BOTTLE

2017 Botrytis Semillon	7	35
Griffith, NSW		

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

FORTIFIED WINE GLASS BOTTLE

NV Founders Reserve	9	45
(Liqueur Tawny)		

Western Australia

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

NV Sandalera	14	115
(Pedro Ximenez)		

Western Australia

Rich raisined rancio characters highlight this unique sweet liqueur wine

- **Trophy** (Best Fortified Wine, 2008 Mt Barker Wine Show)

- **Gold Medal** (2002 Sheraton West Australian Wine Awards)

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SANDALFORD CURRENT VINTAGE WHITE WINE

WINEMAKERS RANGE	GLASS	BOTTLE
2018 Winemakers White (Sauvignon Blanc Semillon) Margaret River <i>Tropical notes of pineapple & lycee, musk & candied lemon & lime citrus on finish</i>	6	20
MARGARET RIVER RANGE	GLASS	BOTTLE
2018 Semillon Sauvignon Blanc Margaret River <i>Tropical fruits up front, especially passionfruit, guava and blackcurrant buds with an underlying grassy note</i>	8	30
2017 Unoaked Chardonnay Margaret River <i>Upfront notes of grapefruit and nectarine. Hints of cashews and lime on palate</i>	8	30
ESTATE RESERVE RANGE	GLASS	BOTTLE
2018 Sauvignon Blanc Semillon Margaret River <i>Passionfruit and grassy notes combine with citrus and sweet guava. There is a complexity to this wine and it will continue to evolve with time in the glass</i>	9	40
2018 Verdelho Margaret River <i>Definite orange blossoms mingling with honeydew, guava and vanilla spice</i>	9	40
2017 Chardonnay Margaret River <i>Full of stone fruits, cashews, citrus and honey flavours, it opens up to grapefruit and caramelised lemon & limes with toasty notes of vanillin oak</i>	10	45
SPARKLING WINE	GLASS	BOTTLE
NV Chardonnay Pinot Noir South Australia <i>Floral notes, citrus brioche complexity, lovely crisp lemony zing, rich guava and apple flavours</i>	8.5	37.5
SWEET WINE	GLASS	BOTTLE
2017 Element Late Harvest Western Australia <i>Perfumed and fruity, with scents of the tropics, honeydew melon, beautiful grapey flavours</i>	7	25

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SANDALFORD CURRENT VINTAGE RED WINE

WINEMAKERS RANGE	GLASS	BOTTLE
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2018 Winemakers Red (Shiraz) Western Australia <i>Blackberries, with a hint of white pepper</i>	6	20
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MARGARET RIVER RANGE	GLASS	BOTTLE
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2017 Rosé (Cabernet Sauvignon) Margaret River <i>Spice notes that really lift the summer pudding flavours – strawberries, raspberries and blueberries, with vanilla and cinnamon</i>	8	30
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2017 Cabernet Merlot Margaret River <i>Sweet blackberries and blueberries mixed with mocha and chocolate. Notes of cedar and spices, particularly nutmeg and cinnamon</i>	8	30
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2017 Shiraz Margaret River <i>Abundant of sweet berry fruits – mulberries and blueberries; a complex mix of star anise, mocha and vanilla</i>	8	30
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ESTATE RESERVE RANGE	GLASS	BOTTLE
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2016 Shiraz Margaret River <i>Luscious dark berry fruits with savoury notes underneath</i>	11	50
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2016 Cabernet Sauvignon Margaret River <i>Perfumed and floral notes open to concentrated blackberries and savoury spices</i>	11	50
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SWEET WINE	GLASS	BOTTLE
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2016 Sweet Red Margaret River <i>Cigar, chocolate and toasty notes, sweet dark cherry flavours</i>	7	25
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SANDALFORD PRENDIVILLE RESERVE

In the early 1990's, Sandalford Wines returned to traditional ownership by way of the Prendiville family. Sandalford's Prendiville Reserve Range Wines are sourced from only the best dry-grown decades-old Cabernet Sauvignon, Shiraz and Chardonnay blocks on the Estate's Margaret River Vineyard.

2010 PRENDIVILLE CHARDONNAY **BOTTLE**

Margaret River 90

A complex savoury meld of vanillin, roasted nuts and classic peachy fruit. Seamless integration of both the new and one year Latour oak.

- **96/100** (West Australian Wine Guide 2013, by Ray Jordan)
- **★★★★★** (Winestate Best Wines of 2012, Annual 2013 Issue)
- **92/100** (Halliday Wine Companion, August 2011, by James Halliday)

2015 PRENDIVILLE CHARDONNAY **BOTTLE**

Margaret River 90

Beautiful fully-ripened stone fruit with delicious oak lactone characters. Big rich flavours of citrus and nectarine. Deft use of oak and perfect acid balance.

- **96/100** (Halliday Wine Companion, August 2016, by James Halliday)

2016 PRENDIVILLE CHARDONNAY **BOTTLE**

Margaret River 90

Rich chardonnay fruit, seamlessly balanced with the French oak. The palate is full of peaches, grapefruit and vanilla, with layers of creamy complexity.

- **96/100** (Halliday Wine Companion, August 2017, by James Halliday)

2013 PRENDIVILLE SHIRAZ **BOTTLE**

Margaret River 145

An intense and complex wine, with the sweet berries from the nose up front, and savoury spices underneath. Given time in the glass, this wine opens up with cigar box cedar and mocha notes.

- **96/100** (Halliday Wine Companion, July 2015, by James Halliday)

2015 PRENDIVILLE SHIRAZ **BOTTLE**

Margaret River 145

Perfumed with lifted berries - blueberries and blackberries, with notes of star anise and mocha. Fine grain tannins lead to a long supple finish.

- **95/100** (Halliday Wine Companion, August 2017, by James Halliday)
- **96/100** (West Australian Wine Guide 2018, by Ray Jordan)

2016 PRENDIVILLE SHIRAZ **BOTTLE**

Margaret River 145

This wine is full of mulberries, with savoury notes of cedar and mocha. Fine grain tannins and acid work together, leading to a long supple finish.

- **95/100** (Halliday Wine Companion, July 2015, by James Halliday)
- **97/100** (West Weekend, August 2018, by Ray Jordan)

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SANDALFORD PRENDIVILLE RESERVE

2003 PRENDIVILLE CABERNET SAUVIGNON BOTTLE

Margaret River 195

The tight, refined nose suggests dark chocolate, cedar. Black fruits and spice, with great depth on the palate. A strong balance of fine tannins underneath, with a long, elegant finish.

- ★★★★★ 95/100 (*Gourmet Traveller Wine, April 2007, by Huon Hooke*)

- 94/100 (*Halliday Wine Companion, July 2011, by James Halliday*)

2008 PRENDIVILLE CABERNET SAUVIGNON BOTTLE

Margaret River 185

Savoury notes of bay leaf, rosemary and sage. Primary fruit of violets and blackcurrant can be sensed, with cedar-like vanillin oak nuances. A magnificent full-bodied wine, with silky tannins and bags of briary fruit flavours and toasty oak elements woven through the mix.

- 96/100 (*Halliday Wine Companion, August 2011, by James Halliday*)

- 94/100 (*West Australian Wine Guide 2011, by Ray Jordan*)

2013 PRENDIVILLE CABERNET SAUVIGNON BOTTLE

Margaret River 165

This wine just oozes both the varietal and regional expressions of Cabernet and Margaret River. Subtle cedar and mocha oak, combining with vanilla and dark chocolate. The wine builds to the back palate, with powerful, yet soft tannins that produce a long and lingering finish.

- 94/100 (*Halliday Wine Companion, August 2011, by James Halliday*)

2014 PRENDIVILLE CABERNET SAUVIGNON BOTTLE

Margaret River 165

2014 was another exceptional year for Cabernet in Margaret River. Intense blackberries with savoury spices. Beautiful French oak integration adding cedar and dark mocha flavours. Powerful and velvety tannins give this wine abundant length on the finish.

- 97/100 (*Halliday Wine Companion, August 2016, by James Halliday*)

2016 PRENDIVILLE CABERNET SAUVIGNON BOTTLE

Margaret River 165

A powerful and complex nose, full of dark berries and spicy mocha notes. Intense blackberries and cassis up front. Perfumed with a floral lift, and has a definite savoury edge.

SANDALFORD MUSEUM RELEASE

2003 ESTATE RESERVE RIESLING **BOTTLE**
Margaret River/Mount Barker 60
Floral & musk notes with citrus & mineral elements

2005 ESTATE RESERVE VERDELHO **BOTTLE**
Margaret River 65
*Honey and blossom with a hint of spiced quince paste
- **Gold Medal** (2005 Hobart Wine Show)*

2013 ESTATE RESERVE VERDELHO **BOTTLE**
Margaret River 45
Citrus blossom, punchy with some bracing acidity

2014 ESTATE RESERVE VERDELHO **BOTTLE**
Margaret River 45
Orange rind, guava & honeysuckle, spicy notes, Punchy acid with a strong finish

2015 ESTATE RESERVE VERDELHO **BOTTLE**
Margaret River 45
Honeydew, guava and quince paste with a hint of spice

2015 ESTATE RESERVE CHARDONNAY **BOTTLE**
Margaret River 60
Restrained notes of white stone fruits and hints of vanillin oak

2016 ESTATE RESERVE CHARDONNAY **BOTTLE**
Margaret River 60
Stone fruits, caramelised lemon & limes, toasty notes of vanillin oak

LOCAL & IMPORTED WINE

CHAMPAGNE BOTTLE

NV Mumm Cordon Rouge 75
Champagne, France

NV Champagne Ayala Brut Majeur 95
Champagne, France

SWEET WINE BOTTLE

2015 Innocent Bystander Moscato 40
Yarra Valley, Victoria

WHITE WINE BOTTLE

2015 Henschke Lenswood Littlehampton Innes Pinot Gris 45
Adelaide Hills, South Australia

2012 Stags' Leap Viognier 50
Napa Valley, USA

2012 Jasper Hill 'Georgia's Paddock' Riesling 55
Heathcote, Victoria

2013 Château Thieuley Sauvignon Blanc Semillon 55
Bordeaux, France

RED WINE BOTTLE

2015 Torres Coronas Tempranillo 45
Catalunya, Spain

2015 Coriole Sangiovese 45
McLaren Vale, South Australia

2014 St Hallett Butchers Cart Shiraz 55
Barossa Valley, South Australia

2012 Seghesio Zinfandel 65
Sonoma, USA

2015 Katnook Estate Cabernet Sauvignon 65
Coonawarra, South Australia

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BEER

LOCAL BEER	BOTTLE
Feral Brewing 'Hop Hog' IPA (<i>Swan Valley</i>)	9.5
Feral Brewing 'Feral White' White Beer (<i>Swan Valley</i>)	9.5
Little Creatures Rogers (<i>Fremantle</i>)	7.5
Little Creatures Pale Ale (<i>Fremantle</i>)	9

PREMIUM AUSTRALIAN BEER	BOTTLE
James Boag's Premium Light	7.5
James Boag's Premium	9
James Squire Golden Ale	9

INTERNATIONAL BEER	
Heineken (<i>Holland</i>)	9.5
Corona (<i>Mexico</i>)	9.5
Blue Moon (<i>USA</i>)	9.5
Coors (<i>USA</i>)	9.5
Kirin Megumi (<i>Japan</i>)	9.5

PREMIUM CIDER	
Little Creatures Pipsqueak Apple Cider	9

OTHER BEVERAGES

WATER	
Bisleri Australian Still Water	9
Bisleri Australian Sparkling Water	9

CAPI FRUIT SODA	
Lemon, Grapefruit, Blood Orange, Cranberry, Ginger Beer	4.5

SOFT DRINK	
Coke, Coke No Sugar, Diet Coke, Lift, Sprite, Fanta	4.5
Lemon, Lime & Bitters, Orange Juice, Apple Juice	4.5

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