



SANDALFORD

SET MENU – SPRING 2019

ON ARRIVAL

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

ENTRÉE

Harissa Marinated Manzanilla Olives

Crispy Busselton Whitebait, Thai Salad, Chilli Roasted Peanuts, Spicy Nam Jim Dressing *(n)*

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

MAIN

Cone Bay Barramundi, Sous Vide Fennel, Sautéed Tuscan Cabbage,

Pine Nuts, Grilled Lemon, Romesco Sauce

or

Medium Rare Ferguson Valley Lamb Rump, Beetroot & Sheep's Milk Labneh,

Portobello Mushroom, Sandalwood Nut & Baby Kale Salad, Sandalford Merlot & Mint Saba

or

House Made Smoked Potato Gnocchi, Porcini Mushrooms, 'Meredith Dairy' Feta,

Black Garlic Cream *(v)* *(vegan alternative)*

DESSERT

Baked Turkish Rice Pudding, Saffron, Pistachios, Vanilla, Black Sesame Ice Cream *(g)* *(n)*

or

Mexican Spiced Chocolate Crème Brûlée, Orange, Hazelnut & Chocolate 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