



SANDALFORD

ALLERGEN MENU – SPRING 2019

Our Sandalford Winter Allergen menu has multiple options which avoid these known popular allergy triggers, so you can enjoy your visit to Sandalford with confidence!

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 Manzanilla Olives	11
Cold Cuts Serrano Ham, Oscura Grande Salami, Grass Fed Beef Bresaola, Citrus Gremolata	24
Gluten free gnocchi, Asparagus, Charred Corn, Carnarvon Heirloom Tomatoes, English Spinach, Preserved Lemon EVOO	21
Chermoula Roasted Baby Carrots, Coconut Riata, Gin Gin Navel Orange, Pomegranate, Beetroot, Lamb's Tongue Lettuce, Maple & Star Anise Dressing (g) (Vegan)	23

Main

Confit Duck Leg, Elixir Honey, Geraldton Sweetcorn Risotto, Red Onion Marmalade, Wanneroo Sugar Snaps	42
'Linley Valley' Pork Belly, Ratatouille, Olive Crumb, Roasted Kale	39
'Ferguson Valley' Lamb Rump, Portobello Mushroom, Baby Kale Salad, Homemade Merlot & Mint Saba	44
Margaret River Venison Cutlets, Bush Tomato & Pepper Leaf, Charred Carrot Puree, Beans, Spiced Shiraz Vincotto	43

Desserts

Blood Orange Sorbet, Freeze Dried Fruits, Rose Petals (gf)	16
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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