



SANDALFORD

SET MENU - SUMMER 2018

ON ARRIVAL

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

ENTRÉE

Lemon, Chili & Herb Marinated Blonde Kalamata Olives

Free Range West Australian Pork Chorizo, Grilled Haloumi

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

MAIN

Cone Bay Barramundi, Preserved Lemon, Pomegranate,

Beetroot, Feta & Black Barley Salad, Maple Dressing

or

Linley Valley Pork Belly, Botrytis Poached Apple, Braised Red Cabbage,

Margaret River Nitrate Free Bacon, Apple Balsamic

or

Lupin Crusted Haloumi, Sweet Potato & Corn Croquettes, Romesco,

Charred Asparagus, Smoked Almonds

DESSERT

Flourless Lime & Coconut Pudding, Spiced Rum Syrup,

Pandan Ice Cream, Roasted Buckwheat & Cocoa Nib Cracker

or

Sandalera Crème Brulée, Baby Fig Compote, Almond 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