



SANDALFORD

SET MENU AUTUMN 2022
\$85 PER PERSON, AVAILABLE FOR RESERVATIONS OVER 14 GUESTS

SHARING ON ARRIVAL

Sandalford wood-fired herb focaccia, aged balsamic vinegar, extra virgin olive oil

SHARED ENTREES

Yellowtail kingfish, pickled mussels, sea asparagus, salted cucumber, herb oil (gf)

Sandalford figs, prosciutto, gnocchi fritti, whipped goat's cheese, pomegranate

Golden beetroot woodfired, La Delizia stracciatella, citrus verde, candied hazelnuts (n) (gf)

MAINS

Choice of

Grilled Mt Barker chicken breast, beetroot, salad greens, radish, capers, walnuts (n) (gf)

Dardanup lamb rump, chargrilled medium, courgette, globe artichoke, salsa verde, mint (gf)

Today's local fish, Autumn vegetables, smoked pancetta, green lentil, herb cream brodo (gf)

Mains accompanied by (to share)

Fried royal blue potatoes, truffle oil, porcini salt, parmesan, chives

DESSERT

Alternate drop

Valrhona chocolate, raspberry sorbet, apricot gel, roasted milk chocolate, coconut ganache (gf)

Ricotta vanilla gelato, chocolate coffee marsala crema, pistachio choux (n)

EXECUTIVE CHEF ALAN SPAGNOLO

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