



SANDALFORD

SET MENU SPRING 2022

ENTRÉE - to share

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

Whipped mortadella, mustard fruits, pistachios, caper berries (n)

Burrata la delizia, caramelized orange, honey, pistachio, mint (gf, n)

Hiramasa kingfish, calamansi, green chilli, smoked crème fraiche (gf)

MAIN COURSE - a choice of...

Market fish, orrechiette, peas, capers, lemon, fragrant herb butter

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

Mt. Barker chargrilled chicken breast, green lentils, soft herbs, spicy crème fraiche dressing (gf)

Crespelle, pumpkin, feta, beurre noisette, crispy sage (v)

DESSERT - alternate drop

Dark berry coconut crumble, yoghurt semifreddo, lavender diplomat, cranberry jelly (gf)

White chocolate hazelnut dacquoise, passionfruit mango (gf,n)

EXECUTIVE CHEF ALAN SPAGNOLO

Meals marked with (n) contain nuts, (vg) vegetarian, (gf) gluten free, (ve) vegan