



SANDALFORD

SET MENU WINTER 2022

SHARING ON ARRIVAL

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

SHARED ENTREES

Kerrigan Valley Beef Carpaccio, smoked mayonnaise, pinot pickled shallot, pecorino

WA snapper brandade, house focaccia, native greens, dill oil

Charcoal roasted eggplant, fragrant herbs, pomegranate, almond, fig vincotto (n, ve, gf)

MAINS

Choice of

Albany Futari Wagyu beef rotolo, soft yolk, bone broth, crushed pea lemon verde, parmigiano Reggiano

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

Market fresh fish, winter 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