



SANDALFORD

VEGAN SUMMER MENU 2024

Frankland River olives, marinated in citrus, thyme (gf, ve)	9
Sandalford wood-fired herb focaccia, tomato, saffron, garlic confit (ve)	9
Red & Golden Beetroots, Fregola, avocado, baby kale, raisins, spiced pepitas (ve)	35
Grilled asparagus, quinoa, mint, pistachio salad, green raisin, lemon caper dressing (gf,ve,n)	36
Iceberg, smoked eggplant ganoush, avocado, radish, almonds, pepitas (n,gf,ve)	15
Coconut, Mango entremet, white and milk chocolate, hazelnut dacquoise, passionfruit gel, mango sorbet (ve,gf,n)	18

EXECUTIVE CHEF ALAN SPAGNOLO

*Meals marked with (n) contain nuts, (vg) vegetarian, (gf) gluten free, (ve) vegan.
Please be advised there is a merchant fee for the use of all debit and credit cards.*