



SANDALFORD

VALENTINE'S DAY DINNER 2019

6:30PM - THURSDAY 14TH FEBRUARY 2019

ON ARRIVAL TO SHARE

Fresh Baked Sour Dough, Dukkah, Cooladerra EVOO, Free Range WA Pork Chorizo,
Grilled Haloumi, Lemon, Chili & Herb Marinated Blonde Kalamata Olives

NV Sandalford Sparkling Chardonnay Pinot Noir

FIRST COURSE

Fresh Spanner Crab Salad, Avocado, Quinoa, Chia Seeds, Dill, Ancho Chili Dressing

or

Chilled Medium Rare Ferguson Valley Lamb Rump, Almonds,
Green Raisin & Couscous Salad, Sumac Yoghurt, Nectarine Chutney

SECOND COURSE

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

Nitrate Free Margaret River Bacon, Apple Balsamic

or

Cone Bay Barramundi, Preserved Lemon, Pomegranate,
Beetroot, Feta & Black Barley Salad, Maple Dressing

DESSERT COURSE TO SHARE

Sandalera Crème Brulée, Baby Fig Compote, Almond Biscotti
Lime & Coconut Pudding, Spiced Rum Syrup, Pandan Ice Cream,

Roasted Buckwheat & Cocoa Nib Cracker

Espresso Coffee & Loose Leaf Tea, Chocolate Truffles

99 PER PERSON

9374 9301 or restaurant@sandalford.com