



## SANDALFORD

### VALENTINE'S DAY MENU 2022

\$90 Per Person

#### SHARING ON ARRIVAL

##### SANDALFORD WOOD-FIRED HERB FOCACCIA

Mount Barker 3 drops olive oil, balsamic

#### ENTREES

*Choice of*

**PASTA ROTOLO**, hand rolled egg pasta, globe artichoke, buffalo mozzarella, soft yolk, mint, lemon (vg)

**ABROLHOS ISLAND CHARGRILLED OCTOPUS**, orange, basil, purslane, pink peppercorn dressing (gf)

**KERRIGAN VALLEY BEEF CARPACCIO**, horseradish aioli, pecorino, oregano, lemon (gf)

#### LIVE OYSTERS HALF DOZEN \$24

Natural, Lemon, tobasco or Chardonnay chilli Jelly, Lime (gf)

#### MAINS

*Choice of*

**MT BARKER FREE RANGE CHICKEN BREAST**, stracciatella, pickled nectarines, candied hazelnuts (n, gf)

**CAPE GRIM GRASS FED BEEF** \*\*Served medium with celeriac, horseradish cream, house pickles, petite green salad, tomato mostarda (gf)

**TODAY'S LOCAL FISH**, whipped potato, lemon butter, green panzanella salad (gf)

**WOODFIRED CELERIAC**, seed crumb, pickled Manjimup cherries, apple, walnuts, grapes, rocket herb dressing (n, ve)

#### DESSERT

*Choice of*

**WHIPPED LEMON CHEESECAKE**, caramelised peanut gelato, chocolate brittle (n, gf)

**VALHONA WHITE CHOCOLATE**, passionfruit & hazelnut meringue, passionfruit gel (n, gf)

**BELGUIM MILK CHOCOLATE**, salted caramel, white and dark chocolate crema, poached cherries (n)

#### TO FINISH

**ESPRESSO GRANITA**, double cream, dark chocolate

EXECUTIVE CHEF ALAN SPAGNOLO

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