



SANDALFORD

WINTER 2022

The Sandalford Restaurant and Bar celebrates a marriage of modern Australian and contemporary European cuisine.

Our award winning team of chefs showcase the finest of Western Australia's seasonal produce in an inspiring Autumn menu designed to indulge all the senses.

The Estate Culinary Journey, \$95 per person, is our most prestigious experience and is available Monday to Friday.

A culinary masterpiece curated by Executive Chef Alan Spagnolo, this five course menu presents the most exquisite dishes from our seasonal menu.

When paired with wines from our Head Winemaker Ross Pamment, \$55 per person, the result is the quintessential Sandalford experience

TO START

Sandalford wood-fired herb focaccia, aged balsamic vinegar, extra virgin olive oil (for two)	9
Frankland River olives, marinated in citrus, thyme (gf, ve)	9
Freshly shucked Oysters natural, lemon, chardonnay chilli jelly (6) (gf)	33
Freshly shucked Oysters grilled, red pepper, lemon, parmesan, chive butter (6) (gf)	36
Blue swimmer crab & ricotta crespelle, lemon dill emulsion	31
WA snapper brandade, house focaccia, native herbs, dill oil	24
Kerrigan Valley beef carpaccio, smoked mayonnaise, pinot pickled shallot, pecorino	26
Wood fired tiger prawn cutlets, aleppo pepper, sea asparagus, citrus butter	36
Charcoal roasted eggplant, fragrant herbs, pomegranate, almond, fig vincotto (n,ve,gf)	26

FROM THE PIZZA OVEN (48 hour slow ferment dough)

Margherita, Pomodoro San Marzano, Fior Di Latte mozzarella, fresh basil (vg)	26
Exmouth tiger prawns, bianco, fennel, chilli oil, parmesan, chives, salsa verde	31
Cacciatore and La Delizia stracciatella, Pomodoro San Marzano, field mushrooms, kalamata olives	30
* add Western Australian Manjimup Black Truffle 2g \$8	
Funghi, field mushrooms, San Daniele prosciutto, parmesan, mozzarella, thyme	31
*add Western Australian Manjimup Black Truffle 2g \$8	30
Pizza bianco, smoked pancetta, potato, taleggio, chives, chilli flakes	
*add Western Australian Manjimup Black Truffle 2g \$8	

* add white anchovies	7
* add prosciutto	8
* add olives	3
* add chilli	3

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 credit cards.



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MAINS

Western Australian tiger prawn, squid, scallops, market fish, sofrito, estate chardonnay cream, filo pastry	46
Albany Futari Wagyu beef rotolo, soft yolk, bone broth, crushed pea lemon verde, parmigiano Reggiano	38
Grilled Mt Barker chicken breast, beetroot, salad greens, radish, capers, walnuts (n, gf)	38
Salt baked parsnip, petite herb, cucumber, toasted seeds salad, roasted chilli tomato aioli (ve, gf)	34
Hand-Cut egg pappardelle, braised duck, forest mushroom ragu, pecorino	38
<i>*add Western Australian Manjimup Black Truffle 2g \$8</i>	
Dardanup lamb rump, chargrilled medium, courgette, globe artichoke, salsa verde, mint (gf)	46
Pitch black striploin tagliata, 350g bone in (medium-rare), porcini mushroom, lemon, soft herbs, extra virgin olive oil (gf)	52

Today's Features (please ask your waitperson)

Market fresh fish, winter vegetables, smoked pancetta, green lentil, herb cream brodo (gf)	MP
<i>*add Western Australian Manjimup Black Truffle 2g \$8</i>	
Albany Futari Wagyu beef feature served with smoked whipped potato, mustard onions, thyme roasted mushrooms, pan juices	MP
Kerrigan Valley sirloin, 300g, 120-day grain-fed beef (gf)**	52
Pitch black angus beef fillet, 200g (gf)**	49
<i>** served with smoked whipped potato, mustard onions, thyme roasted mushrooms, pan juices</i>	

SIDES

Fried royal blue potatoes, truffle oil, porcini salt, parmesan, chives	14
Wood-fired brussel sprouts, creamy tonnato dressing, anchovy salt (gf)	15
Roasted baby carrots, citrus herb buttermilk, pistachio (n, gf, ve)	14
Iceberg, smoked eggplant, avocado, radish, almonds, pepitas (n, gf, ve)	15

KIDS under 12 years of age

Potato gnocchi, tomato sugo, parmesan cheese	18
Margherita pizza, San Marzano tomato, mozzarella (vg)	18
* add prosciutto	6
* add olives	3
Market fresh fish, battered or grilled, with chips and slaw (grilled option gf)	18
Mt Barker chicken, macaroni, cheese	18
Strawberry shortcake and vanilla ice-cream Sundae (gf)	12
Chocolate vanilla cookies and cream Sundae	12

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