



SANDALFORD

## WINTER SET MENU 2025

### ENTRÉE - to share

**Artisan style assorted bread rolls**, cultured butter

**Wood-fired cauliflower**, burnt soy butter, roasted garlic tahini, charred lemon, golden raisins, pomegranate, coriander & toasted seeds (vg, gf)

**Western Australian snapper brandade**, pickled vegetables, potato crisps, cured yolk, fennel pollen

**Beetroot carpaccio**, salt baked red & golden beets, whipped Bookara goats curd, roasted hazelnut, pangrattato, aged chardonnay vinegar dressing (vg, n)

### MAIN COURSE - a choice of...

**Market fish**, creamy soft polenta, wild mushroom ragout, lemon thyme jus (gf)

**Eggplant cotoletta**, seeded crumb, spiced labneh, romesco, petite herb salad (vg, n)

**Dardanup lamb rump (medium)**, creamed cavolo nero, smoked buckwheat, aged vincotto jus, winter herbs (gf)

**Boneless beef rib**, 12 hr slow roasted, whipped smoked potato, romesco, petite kohlrabi & shallot herb salad, red wine jus (n)

### DESSERT - alternate drop

**Leatherwood honey cheesecake**, Davidson plum compote, honey streusel macadamia nut crunch, chevre, gelato (n)

**Single origin chocolate cremeux**, caramel bavaois, spiced biscuit, pecan praline crumble, coffee gelato (n)

EXECUTIVE CHEF ALAN SPAGNOLO

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