

Wild Swan

AT MANDOOON ESTATE

Additional sourdough, butter | 4
Roasted olives, native oregano, chilli | 8
Oysters, natural or lemon myrtle mignonette (each) | 5

ENTRÉE

Donnybrook marron, macadamia, quandong, red back ginger gf, df*, nf*	32
Fraser Isle Spanner crab, baby sunrose, sunrise lime, fermented corn, Geraldton wax gf, df	32
Beetroot, goats curd, liquorice, walnut, pickled muntries v, gf*, df*, nf	28
Kangaroo tartare, smoked emu ham, Davidson plum, black barley gf*, df	28
Onion tarte tatin, Cambray sheep's milk feta, date, green raisin, celery v	25

MAIN

Celeriac, buckwheat, Kytren goat's curd, desert lime, pecorino di fossa v, gf, df*	34
Amelia Park lamb rump, eggplant, smoked sheep's yogurt, kombu tsukudani, wattle seed jus gf, df*	44
Black label Berkshire pork collar, pineapple al pastor, fresh herbs, spiced jus gras gf, df*	40
Market fish, cuttlefish ink, coastal greens, fermented tomato, butter sauce gf*, df*	46
6-7 score Margaret river wagyu, chestnut mushroom, black garlic, native thyme, persillade, jus gras v* gf, df*	52

SIDES

Witlof, curry leaf, cashew, pickled desert lime, pickled youlk v, gf, df*	14
Paris mash, chive, black pepper, olive oil v, gf	12
Brussels sprouts, fermented tofu dressing, fried shallot v, gf*, df	12
Zucchini fries v	12

DESSERT

Cheesecake, grapefruit, parmesan, gin v, gf*, nf*	16
Caramelised white chocolate, coffee, hazelnut, vanilla, tonka v	16
Pistachio, orange blossom, local honey, lace tuile ve, n	16
Gianduja, caramel crèmeux, hazelnut, crouquant v, n	16
Chambord cloud, berries, rose v, gf*	16
Locally sourced cheese, homemade crackers, native kunzea, poached figs v, gf*	9.5

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TASTING MENU

Menu only | 120

Paired with Mandoon Estate wines | 175

Beetroot, goats curd, liquorice, walnut, pickled muntries v, gf*, df*, nf

Fraser Isle Spanner crab, baby sunrose, sunrise lime, fermented corn, Geraldton wax gf, df

Market fish, cuttlefish ink, coastal greens, fermented tomato butter sauce gf*, df*

6-7 score Margaret river wagyu, chestnut mushroom, black garlic, native thyme, persillade, jus gras v* gf, df

Pistachio, orange blossom, local honey, lace tuile v, n

Gianduja, caramel crèmeux, chocolate foam, crouquant

Barista coffee & tea

ADDITIONAL CHEESE COURSE

Served with homemade crackers with native kunzea, poached figs

per cheese | 9.5

Somerset Hill cheddar semi hard, cow's milk, Denmark, Western Australia

Brie, soft cow's milk, Margaret River, Western Australia

St Duke's. blue vein, cow's milk, Harvey, Western Australia

*gf gluten free | df dairy free | v vegetarian | n contains nuts | * dish can be altered*