

Wild Swan

AT MANDOON ESTATE

Degustation

5 course \$110 paired with wine \$130

7 course \$140 paired with wine \$170

Oyster, vintage sparkling, finger lime *gf*

Heirloom tomato, gazpacho, goat's cheese mousse, peach *v*

Donnybrook marron, bisque, roasted fennel *gf*

Charred Dhufish, pipi, cucumber, herb gnocchi, sea veg *gf*

Smoked Wagin duck, quinoa, rhubarb, cauliflower *gf*

Ruby chocolate, coconut, lychee *gf n*

Pistachio, Cherry, Granola *n gf*

Tea, coffee

entire table must order degustation

Cheese board

muscatels, oat crackers, seasonal chutney, naked bark date and nuts

Figaro – hard goat's milk cheese, local farms, South Australia	9.5
Rondelle – soft bloom, goat's cheese, Gidgegannup, Western Australia	9.5
Hall's Suzette – washed rind cows milk cheese, Harvey Western Australia	9.5
Friesette - soft bloom, ewes milk, Nannup, Western Australia	9
Fourme d'Ambert – blue cow's milk cheese, Auvergne, France	8.5

gf (gluten free) v (vegetarian) n (contains nuts)