

# Wild Swan

AT MANDOON ESTATE

## ENTREE

Donnybrook marron, bisque, roasted fennel <i>gf</i>	27
Swan Valley asparagus, cured egg yolk, smoked mayonnaise <i>v gf</i>	20
Kangaroo, saltbush, miso, damper bread	23
Pressed Fremantle octopus, chilli, ginger, cucumber <i>gf</i>	25
Soy cured salmon, caviar, avocado, yuzu <i>gf</i>	24

## MAIN

Nettle and ricotta cannelloni, parmesan, macadamia <i>v n</i>	32
Sous vide lamb rump, almond, shallot, buckwheat <i>gf</i>	35
Sous vide chicken, roast garlic, smoked bacon, Swan Valley asparagus <i>gf</i>	36
Wagyu, walnut pesto, smoked Gidgegannup shiitake <i>n</i>	42
Charred cod, pipi, cucumber, herb gnocchi, sea veg <i>gf</i>	42

## SIDES

Duck egg fried potatoes, curry, labneh <i>v</i>	11
Zucchini fries <i>v</i>	11
Chopped salad, heirloom tomatoes, mozzarella <i>gf, v</i>	11
Sauteed broccolini, almond, chilli <i>gf, v, n</i>	11

## DESSERT

Milk cloud, Viveash honey, oats	16
Pistachio, Cherry, Granola <i>n gf</i>	16
Valrhona Dulcey 32%, white cake, passion fruit <i>n</i>	16
Ruby chocolate, coconut, lychee <i>gf n</i>	16
Fondant, Praline, Mint, Hazelnut <i>n</i>	16

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## Degustation

5 course \$110 paired with wine \$130

7 course \$140 paired with wine \$170

Oyster, vintage sparkling, finger lime *gf*

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

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Donnybrook marron, bisque, roasted fennel *gf*

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

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

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Ruby chocolate, coconut, lychee *gf n*

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Pistachio, Cherry, Granola *n gf*

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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)*