

Wild Swan

AT MANDOON ESTATE

ENTREE

Poached Donnybrook marron, potato salad, mango, lime <i>gf</i>	27
Burrata, nectarine, fennel biscuit <i>v gf</i>	21
Kangaroo, saltbush, miso, damper bread	23
Pressed Fremantle octopus, chilli, ginger, cucumber <i>gf</i>	25
Shark bay scallops, wakame, kohlrabi, bottarga <i>gf</i>	27

MAIN

Zucchini flowers, housemade ricotta, capsicum, hazelnut <i>v n</i>	22
Lamb rack, brain croquettes, butternut, heritage carrots	43
Sous vide chicken, pickled grapes, leek, purple congo, bacon <i>gf</i>	36
Stirling Ranges beef, plum, beetroot, endive <i>gf</i>	42
Charred cod, pipi, cucumber, herb gnocchi, sea veg <i>gf</i>	42

SIDES

Creamed royal blue potato <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

Peach cloud, vintage sparkling, elderflower, almonds <i>n</i>	16
Pistachio, cherry, granola <i>n gf</i>	16
Goats cheese, sudachi, grapes, graham cracker <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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Tasting Menu

\$120 - food only
\$150 - with matched wines

Spanner crab, fennel, avocado, viola gf

Shark Bay scallops, wakame, kohlrabi, bottarga gf

Charred Dhufish, pipi, cucumber, herb gnocchi, sea vegetables 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 tasting menu

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)