

Wild Swan

AT MANDOOON ESTATE

ENTREE

Poached Donnybrook marron, hollandaise, gem, lemon myrtle <i>gf</i>	29
Heirloom tomato salad, burnt peach, balsamic, green onion <i>gf v</i>	20
Pressed Berkshire pork, mustard, cherry, sourdough	22
Fremantle Tuna loin, smoked cucumber, pea, whey	26
Wagin quail, sweetcorn, crispy cornbread, black garlic	23

MAIN

Warm parmesan custard, wild rice, zucchini flower, pine nut <i>n v</i>	28
Lamb rump, shoulder, olive, broad beans <i>gf</i>	37
Cornfed chicken, grilled melon, smoked onion, sorghum <i>gf</i>	36
Pork loin, croquette, pumpkin, dashi	38
Market fish, buckwheat, clams, curry sauce, king oyster	MP

SIDES

Creamed royal blue potato <i>v</i>	11
Zucchini fries <i>v</i>	11
Beetroots, walnut, maple, orange <i>v</i>	11
Sauteed broccolini, almond, chilli <i>gf, v, n</i>	11

DESSERT

Mascarpone cloud, cassis, plum, almond	16
Peanut Genoa, celery, raisin jelly	16
Tropical tres leche, mango, passionfruit, banana	16
Coconut semifreddo, black sesame financier, cherry, ruby aero	16
Gianduja, Orange, Bailey's, praline soil	16

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Tasting Menu

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

Chopped raw beef, mushroom, macadamia, green onion *gf n*

Fremantle Tuna loin, smoked cucumber, pea, whey

Market fish, buckwheat, clams, curry sauce, king oyster

Cape grim beef, Korean rice, capsicum, seaweed

Tropical tres leche, mango, passionfruit, banana

Coconut semifreddo, black sesame financier, cherry, ruby aéro

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

Swag - ashed goats cheese, woodside, Adelaide hills 9

Hall's Suzette – washed rind cows milk cheese, Harvey Western Australia 9.5

Frisette - soft bloom, ewe's milk, Nannup, Western Australia 9

Blackwood Blue – blue vein, cow's milk, Nannup, Western Australia 9