

Wild Swan

AT MANDOON ESTATE

ENTREE

Poached Donnybrook marron, bbq corn, brik, pickled watermelon	29
Kingfish, kohlrabi, mango, kimchi oil <i>gf</i>	25
Grilled Swan Valley asparagus, black garlic, sorghum, shichimi <i>gf v</i>	22
Glazed Wagin quail, celeriac, green raisin, harissa <i>gf n</i>	23
Crispy sweetbreads, broad bean, wild mushrooms, bacon vinaigrette	26

MAIN

Roasted gnocchi, spring peas, goat's curd, miso shallots, king oyster <i>n v</i>	32
Beef oyster blade, oxtail, saltbush, beetroot <i>gf</i>	37
Corn fed chicken breast, burnt carrot, rosti, onion, hazelnuts <i>gf n</i>	34
Roasted pork belly, smoked bubble and squeak, burnt mandarin, pollen <i>gf</i>	32
Market fish, salted cod, zucchini, tomato	38

SIDES

Baked garlic duchess potato <i>v</i>	11
Zucchini fries <i>v</i>	11
Green beans, shallots <i>v</i>	11
Cabbage, kohlrabi, cashew salad <i>v, n</i>	11

DESSERT

Lavender, oats, honey, Mandoon Estate rosé <i>n</i>	14
Peach, apricot, caramelia, pumpkin seed <i>gf</i>	16
Coconut cloud, strawberry, native hibiscus <i>gf</i>	15
Baked yoghurt, yuzu, almonds, lemon <i>gf n</i>	15
Coffee parfait, kahlua jelly, chocolate soup, cocoa streusel <i>n</i>	15

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Tasting Menu

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

Lamb tartar, anchovy cream, purple potatoes, radish *gf*

Poached Donnybrook marron, bbq corn, brik, pickled watermelon *gf*

Market Fish, smoked eel, crème fraiche, watercress *gf*

Venison, red cabbage, pistachio, leek, ash *gf*

Baked yogurt, yuzu, almonds, lemon

Coffee parfait, Kahlua jelly, chocolate soup, cocoa almond streusel, tuile

Tea, coffee

entire table must order tasting menu

Cheese

served with homemade crackers with native kunzea, gooseberry jam

Somerset Hill cheddar - hard, cow's milk, Denmark, Western Australia	8
Hall's Suzette – washed rind cows milk cheese, Harvey Western Australia	9
Blackwood Blue – blue vein, cow's milk, Nannup, Western Australia	9.5