

# Wild Swan

AT MANDOON ESTATE

## ENTREE

Grilled marron, Geraldton wax, kale <i>gf</i>	29
Pressed octopus, peppers, coriander <i>gf</i>	27
Roasted carrots, caramelized yoghurt, almonds <i>gf v n</i>	18
Glazed Wagin quail, celeriac, green raisin, harissa <i>gf n</i>	23
Mandoon black pudding, puy lentils, pickled pear	21

## MAIN

Shiitake tortellini, funky pumpkins, pinenuts <i>n v</i> <i>Truffle can be added to this dish</i>	30/35
Beef short rib, swede, broccolini, thyme, oats <i>gfo</i>	36
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, macadamia crust, Jerusalem artichoke, saffron <i>gfo n</i>	38

## SIDES

Smoked mash 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

Goats cheese crème Catalan, olive oil, mandarin, sorbet	14
Stout spice cake, caramelized apples, brown butter	14
Saffron cloud, blood orange, grapefruit, lemon <i>gfo</i>	16
Lime mousseline, sesame, ginger <i>n</i>	15
S'mores, chocolate, marshmallow, graham cracker, banana	16

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## Tasting Menu

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

Lamb tartar, anchovy cream, purple potatoes, radish gf

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Poached Donnybrook marron tail, Geraldton wax, fennel gf

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Market Fish, smoked eel, crème fraiche, watercress gf

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Venison, red cabbage, pistachio, buttermilk, ash gf

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Stout spice cake, caramelized apples, Brown butter cream, cinnamon

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S'mores, warm chocolate foam, marshmallows, graham cracker, banana

Tea, coffee

*entire table must order tasting menu*

### Cheese board

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

Cheddar - hard, cow's milk, King Island, Tasmania	8
Hall's Suzette – washed rind cows milk cheese, Harvey Western Australia	9.5
Blackwood Blue – blue vein, cow's milk, Nannup, Western Australia	9