

Wild Swan

AT MANDOON ESTATE

ENTREE

Grilled marron, Geraldton wax, kale <i>gf</i>	29
Raw Rottnest scallops, seaweed water, coriander, ice plant <i>gf</i>	29
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 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

Lavender, oats, honey, Mandoon Estate rose	14
Stout spice cake, caramelized apples, brown butter	14
Coconut cloud, strawberry, native hibiscus	15
Baked yoghurt, yuzu, almonds, lemon	15
Coffee parfait, kahlua jelly, chocolate soup, cocoa streusel	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 tail, Geraldton wax, fennel *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