

Wild Swan

AT MANDOON ESTATE

Additional sourdough, butter	4
Marinated Olives	8
Oysters, vinaigrette (each)	5

ENTREE

Poached Donnybrook marron, bbq corn, brik, pickled watermelon gfo	29
Manjimup rainbow trout, sesame, finger lime, basil gfo	26
Salt baked beetroot, whipped blue cheese, pear, beer cracker gfo v	20
Pressed chicken, quail, black pudding, brioche, chutney gfo	26
Crispy sweetbreads, rainbow chard, wild mushrooms, bacon vinaigrette gfo	26

MAIN

Roasted gnocchi, peas, goat's curd, miso shallots, king oyster v	32
Berkshire pork chop, cauliflower, yeast, red onion gf	39
Wild Swan grilled fish, chips, warm saffron tartare gf	30
Lamb rump, liver, bacon, fennel, malt and barley	39
Market fish, salted cod, zucchini, tomato	38

SIDES

Roast kipflers potatoes, garlic butter, crispy kale gf	11
Zucchini fries v	11
Heirloom carrots, hazelnuts, buttermilk v, gfo, n	11
Tomato salad, saltbush, burrata, onion v	12

DESSERT

Chocolate mousse, peanut caramel, banana ice cream, grue de cacao n	16
Peach, apricot, caramelia, pumpkin seed	16
Coconut cloud, strawberry, native hibiscus gf	15
White chocolate, granny smith, cucumber, lemon gf	16
Hazelnut, Gianduja, grapes, baileys n	16

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Tasting Menu

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

Lamb tartar, anchovy cream, crispy potato, radish *gf*

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

Market fish, oscietra caviar, warrigal greens, vintage sparkling *gf*

White Rocks veal, pancetta, pickled nectarine, smoked crème fraiche *gf*

White chocolate, granny smith, cucumber, lemon *gf*

Hazelnut, Gianduja, grapes, baileys *n*

Tea, coffee

entire table must order tasting menu

Cheese

served with homemade crackers with native kunzea, nectarine 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