

# Wild Swan

AT MANDOON ESTATE

## ENTREE

Poached Donnybrook marron, bbq corn, brik, pickled watermelon <i>gfo</i>	29
Kingfish, kohlrabi, mango, kimchi oil <i>gf</i>	25
Grilled Swan Valley asparagus, black garlic, sorghum, shichimi <i>gf v</i>	22
Pressed chicken, quail, black pudding, brioche, chutney <i>gfo</i>	26
Crispy sweetbreads, broad bean, wild mushrooms, bacon vinaigrette <i>gfo</i>	26

## MAIN

Roasted gnocchi, spring peas, goat's curd, miso shallots, king oyster <i>v</i>	32
Beef oyster blade, oxtail, saltbush, beetroot <i>gf</i>	37
Free range chicken, cannellini, romesco, cascabel chilli <i>gf, n</i>	35
Lamb shoulder, burnt eggplant, crispy buckwheat, buttermilk, bush mint <i>gf</i>	38
Market fish, salted cod, zucchini, tomato	38

## SIDES

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

## DESSERT

Cherry, frangipane, almond, clotted cream <i>n</i>	14
Peach, apricot, caramelia, pumpkin seed	16
Coconut cloud, strawberry, native hibiscus <i>gf</i>	15
Baked yoghurt, yuzu, almonds, lemon <i>gf n</i>	15
Coffee, mascarpone, chocolate, baileys	15

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## Tasting Menu

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

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

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

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

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

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Baked yogurt, yuzu, almonds, lemon

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Coffee, mascarpone, chocolate, baileys

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