

Wild Swan

AT MANDOON ESTATE

Additional sourdough, butter | 4
Roasted olives, native oregano, chilli | 8
Oysters, natural or lemon myrtle mignonette (each) | 5

ENTRÉE

Donnybrook marron, macadamia, quandong, red back ginger gf, df*, nf*	32
Fraser Isle Spanner crab, baby sunrose, sunrise lime, fermented corn, Geraldton wax gf, df	32
Beetroot, goats curd, liquorice, walnut, pickled muntries v, nf, gf*, df*	28
Kangaroo tartare, smoked emu ham, Davidson plum, black barley gf*, df	28
Heirloom tomato, anise myrtle, river mint, buttermilk, white kunzea v, gf, df*	26

MAIN

New Norcia black barley, summer greens, desert lime, pistachio, pecorino di fossa v, nf*, df*	34
Lamb rump, eggplant, smoked sheep's yogurt, kombu tsukudani, wattle seed jus gf, df*	44
Black label Berkshire pork collar, pineapple al pastor, herbs, pickled onion, spiced jus gras gf, df*	40
6-7 score Margaret river wagyu rump, native five spice, warrigal, leek, marron oil, jus gf, df	48
Rankin cod, cuttlefish ink, coastal greens, fermented tomato, butter sauce gf*, df*	46

SIDES

Witlof, curry leaf, cashew, pickled desert lime, pickled youlk v, df*, gf	14
Roast kipfler potato, sobrasada butte, Thai basil, espelette sheep milk cheese gf, df*	12
Brussels sprouts, fermented tofu dressing, fried shallot v, df, gf*	12
Zucchini fries v	12

DESSERT

Mille feuille, Tahitian vanilla, salted caramel, golden pearl, smoked vanilla ice-cream	16
Lamington, Davidson plum, raspberry, coconut n	16
Pistachio, orange blossom, local honey, lace tuile v, n	16
Gianduja, caramel, hazelnut, crouquant n	16
Chambord cloud, berries, rose gf*	16

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TASTING MENU

Menu only | 120

Paired with Mandoon Estate wines | 175

Heirloom tomato, anise myrtle, river mint, buttermilk, white kunzea v, gf, df*

Fraser Isle Spanner crab, baby sunrose, sunrise lime, fermented corn, Geraldton wax gf, df

Rankin cod, cuttlefish ink, coastal greens, fermented tomato, butter sauce gf*, df*

6-7 score Margaret river wagyu rump, native five spice, warrigal, leek, marron oil, jus gf, df

Pistachio, orange blossom, local honey, lace tuile v, n

Lamington, Davidson plum, raspberry, coconut n

Barista coffee & tea

ADDITIONAL CHEESE COURSE

Served with homemade crackers with native kunzea, poached figs

Somerset Hill cheddar, hard, cow's milk, Denmark, Western Australia | 8

Hall's Suzette | washed rind, cow's milk cheese, Harvey Western Australia | 9

Blackwood Blue | blue vein, cow's milk, Nannup, Western Australia | 9.5

*gf gluten free | df dairy free | v vegetarian | n contains nuts | * dish can be altered*