

# Wild Swan

AT MANDOON ESTATE

## ENTREE

Poached Donnybrook marron, potato salad, mango, lime <i>gf</i>	27
Burrata, mandarin, fennel biscuit <i>v</i>	21
Pressed Wagin quail, black pudding, port, date	25
Kingfish, eucalyptus, fingerlime, buttermilk <i>gf</i>	25
Shark bay scallops, wakame, kohlrabi, bottarga <i>gf</i>	27

## MAIN

Spinach and macadamia ravioli, pumpkin, radicchio, pear <i>v n</i>	32
Lamb rack, brain croquettes, butternut, heritage carrots	43
Sous vide chicken, pickled grapes, leek, purple congo, bacon <i>gf</i>	36
Stirling Ranges beef, plum, beetroot, endive <i>gf</i>	42
Ocean trout, whiskey apple, crème fraiche, barley	42

## SIDES

Creamed royal blue potato <i>v</i>	11
Zucchini fries <i>v</i>	11
Chopped salad, heirloom tomatoes, mozzarella <i>v</i>	11
Sauteed broccolini, almond, chilli <i>gf, v, n</i>	11

## DESSERT

Milk chocolate cloud, yuzu, black sesame, banana	16
Apple, cinnamon, granita, meringue	16
Goats cheese, sudachi, grapes, graham cracker	16
Ruby chocolate, guava, rose <i>gf</i>	16
Oryola chocolate, pear, honey, hazelnut <i>n</i>	16

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## Tasting Menu

\$120 - food only

\$150 - with matched wines

Spanner crab, fennel, avocado, viola *gf*

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Shark Bay scallops, wakame, kohlrabi, bottarga *gf*

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Rankin cod, lentils, pipi, parsley, celeriac

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Venison, parsnip, celery, juniper

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Goats cheese, sudachi, grapes, graham cracker *n*

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Ruby chocolate, guava, rose *gf*

Tea, coffee

*entire table must order tasting menu*

### Cheese board

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

Figaro – hard goat's milk cheese, local farms, South Australia	9.5
Rondelle – soft bloom, goat's cheese, Gidgegannup, Western Australia	9.5
Hall's Suzette – washed rind cows milk cheese, Harvey Western Australia	9.5
Mt Folly - soft bloom, cow's milk, Nannup, Western Australia	9
Fourme d'Ambert – blue cow's milk cheese, Auvergne, France	8.5