

# Wild Swan

AT MANDOOON ESTATE

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

## ENTREE

|  |    |
|--|----|
| WA lobster, fennel, kohlrabi, sea grapes <i>gf</i>                     | 28 |
| Crab, bonito, cucumber, finger lime <i>df, gf</i>                      | 27 |
| Tarte tatin, onion jam, beetroot, walnut, blue cheese <i>v</i>         | 20 |
| Heirloom tomato, crème fraiche, jamon, nori <i>gf</i>                  | 23 |
| Venison tartar, cured egg yolk, rhubarb, mountain pepper <i>gfo df</i> | 27 |

## MAIN

|   |    |
|---|----|
| Roasted heirloom pumpkin, goat cheese custard, lion's mane, chestnuts <i>v gf</i> | 29 |
| Lamb loin, spinach, black garlic, salsify, mushroom persillade <i>gf</i>          | 39 |
| Pork collar, nectarine, witlof, quandong <i>gf, df</i>                            | 36 |
| Beef short rib, pepper glaze, onion gel, mustard greens <i>gf</i>                 | 39 |
| Market fish, lavender, sweet potato, coastal greens <i>gf</i>                     | MP |

## SIDES

|  |    |
|--|----|
| Warm kiplers, sugar snaps, anchovy vinaigrette <i>gf</i>                                 | 11 |
| Zucchini fries <i>v</i>  | 11 |
| Asparagus, brown butter, saltbush, buckwheat <i>gf, v</i>                                | 13 |
| Witlof, Jerusalem artichoke, pickled desert lime, muntrie, star anise myrtle <i>v gf</i> | 12 |

## DESSERT

|   |    |
|---|----|
| Goats cheese, chestnut, pecan, pear <i>n</i>                | 16 |
| Smoked chocolate fondant, barley, cardamom, tamarind        | 16 |
| Rhubarb, meringue, clotted cream, almond <i>n gfo nfo</i>   | 16 |
| Pineapple, pink peppercorn, coriander, coconut <i>gf df</i> | 16 |
| Peanut butter, cream cheese, strawberry                     | 16 |

*gf (gluten free) v (vegetarian) n (contains nuts)*

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## Tasting Menu

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

Heirloom tomato, crème fraiche, jamon, nori *gf*

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Crab, bonito, cucumber, finger lime *df, gf*

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Market fish, lavender, sweet potato, coastal greens *gf*

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Duck, nectarine, witlof, quandong *gf df*

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Goats cheese, chestnut, pecan, pear *n*

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Rhubarb, meringue, clotted cream, almond *n gfo nfo*

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 |