

Wild Swan

AT MANDOOON ESTATE

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

ENTREE

Donnybrook marron, macadamia, quandong, red back ginger	gf, dfo, nfo	32
Fraser Isle Spanner crab, baby sunrose, sunrise lime, fermented corn, Geraldton wax	gf, dfo	32
Beetroot, goats curd, liquorice, walnut, pickled muntries	nfo, gfo, dfo	28
Kangaroo tartare, smoked emu ham, Davidson plum, black barley	gfo, df	28
Asparagus, la delizia stracciatella, lemon myrtle, cured yolk	v, gf, dfo	28

MAIN

Jerusalem artichoke, native thyme, vanilla, cavolo nero	v, gf, dfo	30
Lamb rump, eggplant, smoked sheep's yogurt, kombu, jus	gf, dfo	44
Free range pork belly and loin, cinnamon myrtle, muntrie, parsnip, roast chicken glaze	gf, dfo	44
6-7 score Margaret river wagyu rump, native five spice, warrigal, celeriac, marron oil, jus	gf, df	48
Sesame crusted Rankin cod, jamon broth, king oyster, radish, karkalla	gf, df	46

SIDES

Kipfler potato salad, sobrassada aioli, sugar snap peas	gf, df	14
Zucchini fries	v	14
Quinoa, witlof, anise myrtle, smoked labneh, dill	gf, dfo	12
Brussels sprouts, fermented tofu dressing, fried shallot	v, df, gf	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	gfo	16

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Tasting Menu

\$120 - food only
\$175 - with paired wines

Beetroot, goats curd, liquorice, walnut, pickled muntries nfo, gfo, dfo

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

Sesame crusted Rankin cod, jamon broth, king oyster, radish, karkalla gf, df

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

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

Lamington, Davidson plum, raspberry, coconut n

Tea, coffee

Cheese

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 cows milk cheese, Harvey Western Australia	9
Blackwood Blue – blue vein, cow's milk, Nannup, Western Australia	9.5