

Wild Swan

AT MANDOOON ESTATE

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

ENTREE

WA lobster, fennel, kohlrabi, sea grapes gf	28
Kingfish, kombu, daikon, cucumber, bonito gf	27
Salt baked beetroot, whipped blue cheese, pear, beer cracker gfo v	20
Jerusalem artichoke, barley, egg yolk, black garlic gfo	23
Chicken ballentine, macadamia, date, genmai tea broth gf df	22

MAIN

Roasted heirloom pumpkin, goat cheese custard, lion's mane, chestnuts v gf	29
Lamb rump, spinach, black garlic, salsify, mushroom persillade gf	39
Venison striploin, parsnip, rhubarb, macadamia, native thyme gf	39
Glazed beef short rib, celeriac, cabbage, pickled walnut gfo	38
Poached market fish, clams, smoked tomato broth, leek, horseradish	MP

SIDES

Duck fat roast potatoes gf	11
Zucchini fries v	11
Brussels sprouts, pancetta, crème fraîche gf	11
Witlof, Jerusalem artichoke, pickled desert lime, muntrie, star anise myrtle v gf	12

DESSERT

Goats cheese, chestnut, pecan, pear n	16
Smoked chocolate fondant, barley, cardamom, tamarind	16
Rhubarb, meringue, clotted cream, almond n gfo nfo	16
Pineapple, pink peppercorn, coriander, coconut gf df	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

Venison tartar, cured egg yolk, rhubarb, mountain pepper *gfo df*

WA lobster, fennel, kohlrabi, sea grapes *gf*

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

Soy glazed duck, carrot, endive, nashi pear *gf*

Goats cheese, chestnut, pecan, pear *n*

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