

Wild Swan

AT MANDOON ESTATE

Tasting Menu

\$120 - food only

\$150 - with matched wines

Spanner crab, fennel, avocado, viola *gf*

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

Rankin cod, lentils, pipi, parsley, celeriac

Venison, parsnip, celery, juniper

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

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