

*Wild Swan*

OCCASION GROUP DINING





## WELCOME TO WILD SWAN

A contemporary fine dining destination set within the heart of Mandoon Estate, Wild Swan overlooks manicured gardens and the open surrounds of The Llawn, offering a refined yet relaxed setting for any occasion.

Led by Executive Chef Michael Hartnell and Head Chef Anthony Power, the menu showcases modern Australian cuisine, blending classic techniques with the finest seasonal and locally sourced produce. Thoughtfully curated à la carte and tasting experiences are complemented by Mandoon Estate's award-winning wines and craft beers.

From corporate gatherings and milestone celebrations to intimate, bespoke events, Wild Swan offers a polished dining experience with attentive, personalised service. Our team will work closely with you to ensure every detail is considered, creating a seamless and memorable occasion.

For an elevated dining experience in a truly unique setting, celebrate your next occasion at Wild Swan.



## OCCASION DINING OPTIONS

These dining options are available for groups of up to 40 guests. For larger gatherings, your event will be considered a function, and our dedicated team would be delighted to assist in creating a tailored experience. Please contact us at [events@mandoonestate.com.au](mailto:events@mandoonestate.com.au) to begin planning.

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### Restaurant

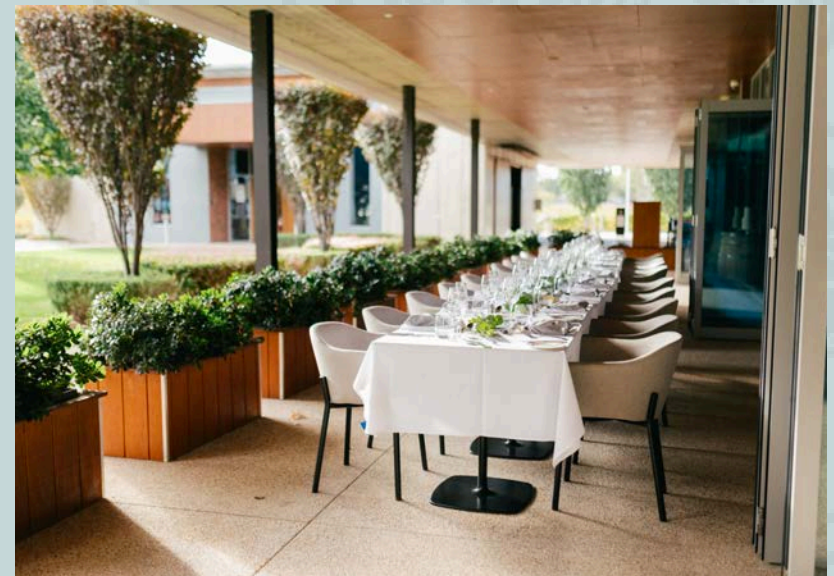
While we do not offer a fully private dining room, we're pleased to accommodate larger groups within thoughtfully allocated areas of the main dining room.

A semi-private space located in front of the bar is ideal for group dining, comfortably seating up to 40 guests across multiple side-by-side tables. For larger bookings, we can arrange a variety of seating configurations throughout the restaurant to suit your group size and style of occasion.

### Terrace

Our outdoor terrace is perfect for a refined, long-table dining experience, accommodating up to 40 guests.

Overlooking the lawn, this space offers a relaxed yet elegant setting. The restaurant's bi-fold doors can be opened to immerse your group in the vibrant atmosphere, or closed to create a more intimate and private environment.





## OCCASION SET MENU

Entrée & Main | 80    Main & Dessert | 70    3-Courses | 100

11-24 guests | Choice of entree, main & dessert

25-40 guests | Choice of main, alternate drop entree & dessert

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### Entree

Heirloom tomato, la delizia stracciatella, native herbs v\*, gf\*, df\*

or

Kangaroo tartare, smoked emu ham, quandong, carrot, anise myrtle gf, df

### Main

Free range pork collar, quandong char sui, enoki, Davidson plum gf, df\*

or

Aquna Murray cod, maitake, Kūmara, coastal daisy bush vin blanc v\*, gf, df\*

### Dessert

Valrhona cocoa, mānuka honey, buckwheat, tropical fruit v, gf

or

Mille-feuille, sweet potato, soy caramel, coconut v gf

gluten free | df dairy free | v vegetarian | n contains nuts | \* dish can be altered

## TASTING MENU

Available for groups up to 20 guests only.

5 Course Menu | 140      Paired with Mandoon Estate wines | 185

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Heirloom tomato, La delizia stracciatella, native herbs v\*, gf\*, df\*

Cured Shark bay Scallop, Aquna gold caviar, coconut, Geraldton wax gf, df

Aquna Murray cod, maitake, Kūmara, coastal daisy bush vin blanc v\*, gf, df\*

Wagyu striploin score 8/9, beetroot, blackberry, mulled wine jus gras v\*, gf, df\*

Valrhona cocoa, mānuka honey, buckwheat, tropical fruit v, gf

Barista coffee & tea

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### *Additions*

Oysters, natural or lemon myrtle mignonette | 6

Cheese Course

choice of 2 | 25

choice of 3 | 30

Mandoon Estate celebration cake | 90

gluten free | df dairy free | v vegetarian | n contains nuts | \* dish can be altered





## TERMS

### **Booking Timings**

Booking start and finish times are strictly as agreed. To help us provide the best service and experience, we kindly ask that your group is seated within 15 minutes of your booking time. To ensure the best experience for our guests, we offer seatings no later than 12:30pm for lunch, and 6:30pm for dinner for groups over 20 guests.

### **Booking Durations**

Extended sittings of 3 hours are automatically applied for large groups. For Friday and Saturday lunch bookings, the restaurant must be vacated by 5pm to prepare for dinner service. Guests are welcome to continue their experience at The Llaw or Homestead Brewery.

### **Final Guest Numbers & Dietary Requirements**

Final guest numbers must be confirmed 72 hours prior to your booking. Charges will apply based on this confirmed number. All dietary requirements must also be provided 72 hours in advance. We may be unable to accommodate new dietary requests upon arrival.

### **Menu Selection**

For groups of 11 or more, we offer both the Wild Swan Set Menu or Tasting Menu, designed to be enjoyed by the entire table. For groups of 20 or more, we offer our Wild Swan Set Menu only. An alternate drop is required for entrée and dessert courses for groups 25-40.

### **Menu Availability & Pricing**

Menus are subject to seasonal availability and may change without prior notice. Prices may also change, and any updates will be communicated to you in advance of your booking.

### **Beverage Service**

Beverages can be selected from our wine, beer, and spirits lists on the day of your event, subject to availability. All food and beverages are ordered and served at the table; bar service or individual drink purchases are not available.

### **Children**

Children over 12 years are required to dine on the adult menu options. For children under 12 years, Homestead Brewery children's menus are provided.

### **Payment**

For groups of 15 or more guests, individual split bills are not available. Separate payments for food and beverages can be arranged.

### **Decorations & Cakeage**

Any requested decorations must be approved by venue management prior to the booking. White or black table cloths are available upon request. Confetti is not permitted. External cakes are permitted at a cost of \$25 per cake.

### **Preauthorisations & Payments**

A preauthorisation of \$20 per person is required to secure your booking. Cancellations made within 72 hours of the booking date will result in full charge of the preauthorisation. A 15% surcharge applies on public holidays.

### **Terrace Bookings**

For events booked on the terrace, please note that an indoor back up space will be available subject to availability.

## CONTACT

### **Booking Enquiries**

[hello@mandoonestate.com.au](mailto:hello@mandoonestate.com.au)

[mandoonestate.com.au/eat-drink/wild-swan](http://mandoonestate.com.au/eat-drink/wild-swan)

### **Wild Swan Restaurant Manager**

Lauren Allardyce

[restaurant@mandoonestate.com.au](mailto:restaurant@mandoonestate.com.au)

### **Exclusive Events & Parties over 40 guests**

[events@mandoonestate.com.au](mailto:events@mandoonestate.com.au)

