

# Wild Swan

AT MANDOOON ESTATE

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

## ENTREE

Marron, beef tendon furikake, seaweed beurre blanc, finger lime <i>gf</i>	29
Scallop, yuzu kosho, pear, radish, Geraldton wax <i>gf</i>	27
Congo potato, leek, comte, chicken skin, pecorino <i>vo, gf</i>	23
Cured rainbow trout, jamon dashi, saffron, celery <i>gf, df</i>	26
Venison tartare, shiitake, black garlic, cured egg yolk <i>gf</i>	27

## MAIN

Celeriac, carrot, red wine, raddichio <i>v gf</i>	30
Lamb rump, native zata'ar, charred warrigal, eggplant, smoked garlic yogurt <i>gf</i>	41
Pork belly, cauliflower, wattle seed, anise myrtle, pickled quandong <i>gf</i>	38
Wagyu rump, burnt onion, corn, wood-ear fungus, horseradish <i>gf</i>	48
Market fish, lemon myrtle, turnip, buttermilk, coastal greens <i>gf</i>	42

## SIDES

Paris mash <i>gf, v</i>	11
Zucchini fries <i>v</i>	11
Raw broccoli, Brussel sprouts, onion, sesame <i>gf, v</i>	12
Silverbeet, almonds, green raisin <i>v gf</i>	12

## DESSERT

Milk, brioche, caramel, apricot	16
Smoked chocolate fondant, barley, cardamom, tamarind	16
Manchego cheesecake, strawberry, graham cracker	16
Lychee, yuzu, cashew, campari, yoghurt <i>gfo</i>	16
Green apple cloud, dill, almond <i>gfo</i>	16

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