

Wild Swan

AT MANDOOON ESTATE

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

ENTRÉE

Donnybrook Marron, wagyu tallow hash brown, wattle seed brown butter emulsion, kombu tsukudani gf*, df*	32
Cured Shark bay scallop, finger lime, cinnamon myrtle, buttermilk, dill gf, df*	29
Torbay asparagus, sunflower seed, white kunzea leaf, lemon myrtle egg yolk v, gf, df	25
Kangaroo tartare, smoked emu ham, Davidson plum, black barley gf*, df	28
Leek tarte tatin, native thyme burnt honey, Halls suzette, green raisin, watercress v	22

MAIN

Celeriac, buckwheat, Kytren goat's curd, desert lime, pecorino di fossa v, gf, df*	34
Lamb back strap, lamb breast, radicchio, carrot, pistachio, wattleseed jus df*, gf, n*	43
Pork belly, corella pear, Jerusalem artichoke, earl grey, muntries, black truffle jus gras gf, df*	42
Market fish, cuttlefish ink, coastal greens, fermented tomato butter sauce gf*, df*	46
6-7 score Margaret river wagyu, chestnut mushroom, black garlic, native thyme, persillade, jus gras v* gf, df*	52

SIDES

Witlof, curry leaf, cashew, pickled desert lime, pickled youlk v, gf, df*	14
Paris mash, chive, black pepper, olive oil v, gf	12
Brussels sprouts, bagna cauda, speck, anchovy v*, gf, df	12
Zucchini fries v	12

DESSERT

Cointreau soufflé, mandarin, native citrus, Geraldton wax v*, n*	16
Caramelised white chocolate, coffee, hazelnut, vanilla, tonka v	16
Pistachio, orange blossom, local honey, lace tuile v, n	16
Gianduja, caramel crémeux, hazelnut, croquant v, n	16
Apple tarte tatin, coconut, togarashi crème fraiche v, gf*, n*	16
Locally sourced cheese, homemade crackers, native kunzea, poached figs v, gf*	9.5

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TASTING MENU

4 Course Menu | 95

Paired with Mandoon Estate wines | 130

**6 Course Menu | 120

Paired with Mandoon Estate wines | 175

**Torbay asparagus, sunflower seed, white kunzea leaf, lemon myrtle egg yolk v, gf, df

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Cured Shark bay scallop, finger lime, cinnamon myrtle, buttermilk, dill gf, df*

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Market fish, cuttlefish ink, coastal greens, fermented tomato butter sauce gf*, df*

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6-7 score Margaret river wagyu, chestnut mushroom, black garlic, native thyme, persillade, jus gras v* gf, df

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

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Gianduja, caramel crèmeux, chocolate foam, croquant

Barista coffee & tea

ADDITIONAL CHEESE COURSE

Served with homemade crackers with native kunzea, poached figs

per cheese | 9.5

Somerset Hill cheddar semi hard, cow's milk, Denmark, Western Australia

Brie, soft cow's milk, Margaret River, Western Australia

St Duke's. blue vein, cow's milk, Harvey, Western Australia