

Wild Swan

AT MANDOOON ESTATE

Additional sourdough, butter | 4
Roasted olives, fennel, garlic, 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

Smoked beetroot, quandong, rosella, golden macadamia sauce n*, v, gf*, df*	38
Amelia Park lamb rump, eggplant harissa, toum, chermoula, Aleppo pepper gf*, df	43
Free range pork collar, enoki, hazelnut, blueberry, cinnamon myrtle jus gf, df*, n*	40
Market fish, squid, karkalla, native lemongrass butter dashi gf, df*	46
Margaret River Wagyu striploin, walnut, daikon, Kardinya mushroom jus gras n*, gf, df*	55

SIDES

Cucumber, tomato, curry leaf, pickled ginger, fennel, mint, buttermilk v, gf, df*	14
Paris mash, chive, black pepper, olive oil v, gf	12
Brussels sprouts, fermented tofu, chilli crisp. v, gf*, df	14
Zucchini fries v	12

DESSERT

Valrhona manjari, peanut praline, rum and raisin ice-cream n	16
Coconut cloud, Swan Valley melons, midori, yuzu v, gf*	16
Pistachio, orange blossom, local honey, lace tuile n	16
Gianduja, caramel crémeux, hazelnut, croquant v, n	16
Rhum baba, bethonga pineapple, passion fruit, sunrise limes v	16
Locally sourced cheese, homemade crackers, native kunzea, poached figs v, gf*	9.5

Wild Swan

AT MANDOON ESTATE

TASTING MENU

4 Course Menu | 95

Paired with Mandoon Estate wines | 130

Cured Shark Bay scallop,
finger lime, buttermilk, dill gf, df

Market fish,
squid, karkalla, native lemongrass butter dashi gf, df*

Margaret River wagyu striploin,
walnut, daikon, Kardinya mushroom jus gras n*, gf, df*

Gianduja,
caramel crémeux, chocolate foam, croquant v, n

Barista coffee & tea

6 Course Menu | 120

Paired with Mandoon Estate wines | 175

Torbay asparagus,
sunflower seed, lemon myrtle egg yolk v, gf, df

Cured Shark Bay scallop,
finger lime, buttermilk, dill gf, df

Market fish,
squid, karkalla, native lemongrass butter dashi gf, df*

Margaret River wagyu striploin,
walnut, daikon, Kardinya mushroom jus gras n*, gf, df*

Pistachio,
orange blossom, local honey, lace tuile n

Gianduja,
caramel crémeux, chocolate foam, croquant v, n

Barista coffee & tea

ADDITIONAL CHEESE COURSE

Served with homemade crackers with native kunzea, poached figs

Somerset Hill cheddar semi hard, cow's milk, Denmark, Western Australia | 9.5

Brie, soft cow's milk, Margaret River, Western Australia | 9.5

St Duke's. blue vein, cow's milk, Harvey, Western Australia | 9.5

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