



SANDALFORD

ANZAC DAY EVE DEGUSTATION DINNER

TUESDAY 24TH APRIL 2018 – 6:30PM

ON ARRIVAL

Saffron Poached Abrolhos Island Scallops, Soft Herbs

NV SPARKLING CHARDONNAY PINOT NOIR

Smoked Kangaroo Loin, Wattleseed, Peach, Walnut Pesto

2003 ESTATE RESERVE RIESLING

1ST COURSE

Sourdough, Whipped Goat's Curd, Artisan Butter, Kalamata Olive Crumble

2005 ESTATE RESERVE VERDELHO

2ND COURSE

Geraldton Kingfish Ceviche, Chili, Coriander, Pink Grapefruit, Avocado Oil, Bottarga

2017 ESTATE RESERVE SAUVIGNON BLANC SEMILLON

3RD COURSE

Shark Bay Scampi, Char Grilled Onion Jam, Ponzu, Pickled Watermelon Radish, Nashi Pear, Shiso

2015 PRENDIVILLE RESERVE CHARDONNAY

4TH COURSE

Sous Vide Duck Breast, Charred Corn Risotto, Brussel Leaves, Corn Floss

2016 ESTATE RESERVE SHIRAZ

5TH COURSE

Certified Black Angus, Chestnut Mushrooms, Carrot, Swede, Cabernet Jus

2013 PRENDIVILLE RESERVE CABERNET SAUVIGNON

6TH COURSE

Blood Orange Curd Tart, Bitter Chocolate Mousse, Pecan Praline

2017 BOTRYTIS SEMILLON

7TH COURSE

'Delin' Brilliant Savarin, Nectarine, 'Elixir' Jarrah Honey, Spiced Almond Toasts

NV SANDALERA

185 PER PERSON

EXECUTIVE CHEF ANDREW MANN

SENIOR WINEMAKER HOPE METCALF