



Fishmore-At-Home Menu

Friday 5th and Saturday 6th February 2021

Starter

Trout, Apple, Avocado, Cucumber

*citrus cured sea trout tartare, avocado puree, compressed apple,
pickled cucumber squid ink tapioca, trout caviar*

Main

Guinea Fowl, Jerusalem Artichoke, Shiitake, Broccoli, Sherry, Walnut

*roasted breast of guinea fowl, Jerusalem artichoke three ways,
tenderstem broccoli, shiitake mushroom, guinea fowl sauce
finished with sherry & walnut dressing*

Dessert

Yogurt, Blueberry, Honey, Oats

*yoghurt & vanilla panna cotta, blueberry gel, fresh blueberries,
blueberry mousse, caramelised oats, crispy yoghurt*

Dietary and Allergy Information;

This meal contains meat, fish, shellfish, dairy, egg, sulphites, nuts

House Red - Cabernet-Sauvignon, Ladera Verde, 2019 Very juicy wine, well-balanced, easy to drink. Light, obvious fruity nose.

House White - Chenin Blanc, Boars Kloof, 2019 Peppery and aromatic, with tropical fruit flavours of ripe fig and melon backed up with crisp, refreshing acidity.

Handpicked Rose - Sancerre Rosé, Domaine Semele, 2017 The rosés of Sancerre are made from Pinot Noir, not so surprising as Sancerre is closer to Burgundy than to Muscadet. This dry rosé is deliciously light with strawberry fruit.

Handpicked White - Barry and Sons Reisling, 2019 The Barrys have amassed one of the largest family holdings in Australia's Clare Valley, which is particularly good Riesling country. Whiffs of lime and citrus and a zesty mineral palate to drink now or have patience.

Champagne - Ayala NV The sister to Bollinger, this champagne is pale gold in colour with a fine mousse. This wine is rich and aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity.