



Fishmore-At-Home Menu

Friday 15th and Saturday 16th January, 2021

Starter

Chicken Liver, Brioche, Quince, Celery, Malt

chicken liver parfait with toasted brioche, poached quince, pickled celery, malt biscuit crumble and red vein sorrel

Main

Pork, Carrot, Ginger, Leek, Apple

Iberico pork shoulder, pork cheek braised in ginger & lemongrass, carrot quinoa, BBQ apple and a creamy leek sauce

Dessert

Praline Tiramisu

milk chocolate & hazelnut mousse, Tia Maria jelly, chocolate & almond sponge, whipped vanilla mascarpone and honeycomb

Dietary and Allergy Information;

This meal contains meat, gluten, dairy, egg, sulphites, celery, nuts

House Red - Montepulciano d'Abruzzo, Ancora, 2018 Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate with hints of red fruit.

House White - Sauvignon Blanc, Steenbok, Swartland, 2019 Full of intense gooseberry and passionfruit flavour, offset by subtle notes of ripe figs, lemongrass and capsicum.

Handpicked Red - Trentham Estate, Pinot Noir 2018 The palate is full and structured with rich plummy fruit. Tannins are fine giving a smooth mouthfeel. palate with dark and summer fruit compote flavours, along with some savoury, smoky bacon and dried herb notes.

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.