



# Fishmore-At-Home Menu

Friday 19<sup>th</sup> and Saturday 20<sup>th</sup> February, 2021

## **Starter**

### **Chicken Liver, Piccalilli, Chicken Skin, Brioche Toast**

*rich chicken liver parfait, pickled baby vegetables, honey & mustard gel,  
brioche toast, crispy chicken skin*

## **Main**

### **Halibut, Turnip, Chicken Wing, Grape, Sesame**

*Halibut en papillote, confit turnip, chicken wing, pickled grapes, sesame tuile,  
choi sum & baby turnips*

## **Dessert**

### **Praline Tiramisu**

*chocolate sponge, whipped mascarpone, Tia Maria jelly, honeycomb,  
praline mousse, chocolate sauce*

## **Dietary and Allergy Information;**

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

**House Red** - Merlot, San Perito, 2018 Deep and vibrant red in colour, this wine has a signature aroma of spices perfectly highlighted by coffee notes.

**House White** - Unoaked Chardonnay, Bushranger, 2018 Rich and creamy mouth feel that leads to lovely soft tropical fruits and orange zest on the palate.

**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.