

Wichens

ROYAL MAIL HOTEL

Indicative Eight Course Menu

canapés

*carrot and orange roll up, cardamom salt
garden radish with carrot jelly.
pickled onion cracker with aged kangaroo tartare
abalone steamed bun with rocket
pea and linseed crisp with smoked ham fat*

green and white asparagus

*sheeps milk blancmange, broad beans and their juice
2016 tomich, grüner veltliner, adelaide hills, south australia*

*rabbit, carrots, celtuce with nasturtium salad cream
2015 clonakilla, viognier, canberra district, australian capitol*

*yabbie mousse and watercress
2014 rockford, semillon, barossa valley, south australia*

*king george whiting, potato, leek and caviar
2015 yalumba, vine vale grenache, barossa valley, south australia*

*butter poached pork belly, hay and broccoli
2006, parker, merlot, coonawarra, south australia*

*hopkins river beef, beetroot and black garlic
2009 grampians estate 'streeton' shiraz, great western, victoria*

*apple and meadowsweet
2015 pierrepoint laceys dessert wine, tarrington, victoria*

*chocolate pastry, parsnip with rosemary ice cream
n.v horvat, shiraz, pyrenees, victoria*

chocolates from the garden

\$185/\$330 inc wine match