

## Dessert

### 4<sup>th</sup> Course

WARM LIQUORICE CAKE  
Yoghurt, fennel, pistachio

DARK CHOCOLATE MOUSSE  
Peanut crumble, salted caramel semifreddo

ROASTED BORENORE FIGS  
Pearl barley, spiced crumb, milk ice cream

### Cheese Course

Selection of 1, 2 or 3 cheeses, quince paste, fruit toast  
Bent Back chevre  
Second Mouse double cream brie  
Second Mouse Roobie blue

**3 courses 80**

**4 courses 95**

**Optional Cheese Course 12, 23, 30**

# Sisters rock RESTAURANT

**BORRODELL ESTATE**

**THURS – FRI – SAT – SUN**

Lunch & dinner

# Menu

## 1<sup>st</sup> course (set for all guests)

SWEETCORN CHAWANMUSHI

Shimeji mushroom, sweetcorn, black garlic

## 2<sup>nd</sup> Course (please select)

BBQ PORK NECK

Koji, rhubarb, turnip

HOT SMOKED MACKEREL

Umeboshi, mushroom broth, sorrel

JANNEI DAIRY GOATS CURD

Purple carrot, pecan, guanciale

## 3<sup>rd</sup> Course (please select)

STEAMED MURRAY COD

Squid ink, tomato, salsa verde

POACHED WILD RABBIT

Pancetta, wild Canobolas mushrooms, Borrodell quince

HANGER STEAK

Pumpkin, beetroot, native pepper

# Vegetarian

## 1<sup>st</sup> course (set for all guests)

SWEETCORN CHAWANMUSHI

Shimeji mushroom, sweetcorn, black garlic

## 2<sup>nd</sup> Course

JANNEI GOATS CURD

Purple carrot, toasted rye, pecan nut

## 3<sup>rd</sup> Course

MISO ROASTED EGGPLANT

Nettle, pumpkin, nasturtium