

Mr. Riggs

CHANDON

You are invited to the Robin Hood Hotel's



Autumn De- gustation



Hosted by Mr Ben Riggs

7pm Saturday 5th April 2008, \$120 per person

2004 Chandon ZD Blanc de Blanc Viogner

Consommé of kangaroo tail & julienne leek, orange peel & fresh thyme
2007 Mr. Riggs 'Watervale' Riesling

Asian salad of pickled pig ears with coriander, mint, thai basil & chilli
with a lemongrass, lime & ginger dressing
2007 Mr. Riggs 'Adelaide Hills' Riesling VOR-GS

Moreton bay bug with its own bisque sauce
2007 Mr. Riggs Viogner

Garfish fillet, blue swimmer crab mousse soufflé & chive beurre blanc
2006 Mr. Riggs 'Yacca Paddock' Tempranillo

Granite
2006 Mr. Riggs Shiraz Viogner

Roasted lamb back strap & kidney roulade served with a mustard seed,
parsley & tomato glaze
2006 Mr. Riggs 'The Gaffer' Shiraz

Brilla Savarin (French white mould triple cream cheese)
Besack Chevre Affine (French goat's cheese rolled in vegetable ashes)
2006 Mr. Riggs McLaren Vale Shiraz



Soft
nilla

suma

ROBINHOOD
HOTEL

forte

meringue roll with va-
custard
cream,
plums &



sat-
pan-