



The Robin Hood Hotel

*invites you to the*

## Friday Long Lunch

*23rd October 2009*

*1:30pm for a 2pm start*

*\$75 per head*

*hosted by*

**Kevin Mitchell**

of Kilikanoon Wines

### First Entrée

Tuna tempura on skewers, pickled horseradish,  
wasabi, flying fish roe, ginger soy dipping sauce

**2006 Kilikanoon Sparkling Vouvray**

### Second Entrée

Pan fried scallops, shaved coconut, mint, coriander,  
fried shallots & lime dressing

**2009 Kilikanoon 'Mort's Block' Riesling**

### Main Course

Almond crusted lamb loin, crepinette of pickled lambs  
tongue, oyster mushroom and lamb jus

**2005 Kilikanoon 'Medley' GSM**

**2006 Kilikanoon 'Prodigal' Grenache**

### Cheese

Gres des vosges (French washed rind)

Swiss Gruyere Etivaz

**2006 Kilikanoon 'Covenant' Shiraz**

**2006 Kilikanoon 'Blocks Road' Cabernet Sauvignon**

Contact Alela on 8333 0088 to book

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