



# ROSEMEAD

## XXVI TALHAS WINE DINNER

### FIRST COURSE

Red Prawn Tartare  
yuzu citrus, soy gastrique, creme fraiche

[Mestre Daniel Branco, 2022](#)

[Branco do Tareco, 2022](#)

### SECOND COURSE

Wild Spanish Mackerel  
kale vindaloo, kalchumber vinaigrette

[Palhete do Tareco](#)

### THIRD COURSE

Confit Heritage Pork Belly  
mussels, chourico, wild fennel

[Mestre Daniel Tinto do Tareco, 2022](#)

### FOURTH COURSE

Grass-fed New York Striploin  
smoked bean, padron peppers, red wine jus

[Mestre Daniel Talha XV Tinto, 2021](#)

### FIFTH COURSE

Freshly Baked Banana Bread  
milk gelato, salted caramel

**88 PER PERSON**

Prices are subject to service charge and GST.