



Shared Tables Lunch  
at



25<sup>th</sup> February 2008

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Crisped hibiscus fritters with wilderness honey and aromatic spices

*Pommery Brut Royal*

A warm salad of Gippsland lamb, oxheart, tigerella, black Russian, green tomato and tomatillo, rocket sprouts, spearmint nam jim

*2007 Leo Buring 'Leopold' Riesling*

Free Range, Salt Water Barramundi from Humpty Doo Northern Territory, soy marinated and crispy fried with gingered wong bok, lup cheong and shiitake

*2006 St Hubert's Pinot Noir*

Sukiyaki of Moondara Beef\* with our own homemade tofu, shiitake, enoki and daikon, shiso and chrysanthemum shoots, dashi broth added at the table.

\*tajima strain, grass fed wagyu beef grown on the Prentice family farm at Moondara in the Gippsland mountain rivers district

*2005 Seppelt's 'Silverband' Shiraz*

Taro dumpling stuffed with bittersweet Valrhona chocolate, vanilla custard and gold leaf, a buffalo milk and blue borage flower honey jelly with saffron and orange blossom soaked gulab jamun, young coconut sorbet

*2007 T'Gallant Moscato*

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This menu has been created by  
Geoff Lindsay in conjunction with Shared Tables