



SHAREDTABLES

Shared Tables Lunch
at



21st May 2007

Scallop crudo, pomegranate,
fried ginger, coriander cress,
coconut, and lime

Rotolo filled with ricotta,
spinach and mushrooms with a
sage butter sauce

Slow roasted lamb shoulder,
caramelised mini vegetables,
anchovy and rosemary sauce

Baked pear and raisin crumble
with vanilla anglaise

Pure Blonde
Staropramen
Cascade Light
Yellowglen Pearle Sparkling
Rosemount Show Reserve Chardonnay
Rosemount Show Reserve Shiraz

This menu has been created by Toby Puttock in conjunction with Shared Tables

