



Shared Tables Lunch  
at

*mo*mo

10<sup>th</sup> April 2006

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On arrival  
*La Goya Manzanilla*  
*Selection of Beers from Foster's Australia*

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Mo Mo's mezza – Fatima's fingers, preserved lime guacamole, marinated olives  
with turnips and cumin fried white bait

*Oakridge Pinot Gris 2005*

Salmon 'kibbeh' tartare with jou jou bread, yoghurt cheese and soft herbs

*Yering Station MVR 2005*

Smoked ox tongue with sweet sour eggplant, labneh, zhough and cucumber-parsley salad

*Tarra Warra Pinot Noir 2002*

Marinated and barbecued lamb cutlets with chickpea battered lamb sweet breads  
and Burberry-pistachio rice pilaf

*Innocent Bystander Shiraz Viognier 2004*

Pumpkin-eggplant tagine  
Chopped Syrian salad  
Green harissa broth

Red fruits with rose-watermelon sorbet, birds nest pastry and halawa

*Jacquesson NV Champagne*

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*Leffe Blonde*  
*Fosters Larger*  
*Cascade Premium*

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This menu has been created by Greg Malouf in conjunction with Shared Tables.

**YARRA VALLEY**  
A COOL CHANGE



the spanish acquisition

