



Shared Tables Lunch
at

*mo*mo

10th April 2006

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

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

Leffe Blonde
Fosters Larger
Cascade Premium

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

YARRA VALLEY
A COOL CHANGE



the spanish acquisition

