



SHARED TABLES CHRISTMAS LUNCH AT PEARL
21st November 2005

Yarrabank Cuvee

Salad of zucchini flowers with soft fresh cheese, olives, nasturtium flowers and leaves, lemon oil

Cascade Premium Light

Lilydale Estate Sauvignon Blanc 2004

Warm salad of hopkins river skirt steak with nam jim, rocket sprouts, chilli, watercress and tomato, cleansing broth with cassia and star anise

Boags Premium

Medhurst Rose 2005

Bluewater barramundi with gingered wong bok, lup cheong and shiitake

Confit of spring lamb, caramelised roast pear, potato pave, corella pear relish and soft herb salad

Stella Artois

De Bortoli Reserve Syrah 2004

Raspberry ice cream with pink peppercorn wafer, chandon cuvee riche jelly and petite raspberry cheesecake

Belle Vue Kriek

Domaine Chandon Cuvee Riche

This menu has been created by Geoff Lindsay, David Fryer and Chris Chee Ong in conjunction with Shared Tables

