



SHARED TABLES CHRISTMAS LUNCH AT PEARL  
21<sup>st</sup> November 2005

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

*Cascade Premium Light*

*Lilydale Estate Sauvignon Blanc 2004*  
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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*  
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Bluewater barramundi with gingered wong bok, lup cheong and shiitake  
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Confit of spring lamb, caramelised roast pear, potato pave, corella pear relish and soft herb salad

*Stella Artois*

*De Bortoli Reserve Syrah 2004*  
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Raspberry ice cream with pink peppercorn wafer, chandon cuvee riche jelly and petite raspberry cheesecake

*Belle Vue Kriek*

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

