

Lunch
23 December 2013



salmon basterma, preserved lemon, onion mayo, asparagus

waygu and eggplant yufka

smoked hummus, lamb, cashew, currents

cured waygu rump cap, kewpie, cress, aleppo pepper, tomato



red lentil munti, dried mint, aleppo pepper, garlic yoghurt

black tea smoked duck, corn bread, black garlic,
hazelnut and black cabbage



snapper, truffle fava, fried cauliflower and tahini

roasted lamb shoulder, pistachio and green olive tabouleh

cracked wheat, tomato, parsley

forgotten grains, goji, seeds, nuts



"watermelon and beetroot"
peppermint crisp ice-cream, rose ice

BEVERAGES

Champagne Taittinger

Matua Valley Sauvignon Blanc

Matua Valley Pinot Noir

Asahi

Kingfisher

Coke & Coke Zero

Mount Franklin Lightly Sparkling & Still

This menu has been created by

Shane Delia

in conjunction with Shared Tables



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**TREASURY
WINE ESTATES**



Asahi



Sponsored products for today's lunch



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