

Monday 29 June 2015



local olives with fel fel
smoked hummus, lamb, cashew, parsley
chemen cured swordfish, kewpie mayo,
preserved lemon and shallot
squid ink croqueta, saffron pickled calamari, aioli
roasted beetroot, labne, black aleppo,
rye bread crumb

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wagyu brisket, spiced pumpkin,
sujuk powder, pickled carrot

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andalusian braised goat
roasted jerusalem artichokes
broad bean, pea and globe artichoke salad

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orange blossom custard, pear sorbet,
yuzu gel, clove crumb, paprika meringue

Beverages

2010 Tokar Estate Sparkling Rosé

2014 Tokar Estate Chardonnay

2014 Tokar Estate Tempranillo

Appletiser

Asahi

Coke Life & Coke Zero

Mount Franklin Lightly Sparkling & Still

**This menu has been created by
Shane Delia and Head Chef - Daniel Giraldo
in conjunction with Shared Tables**



SHAREDTABLES

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