

Monday 16 May 2016



Fraser Isle Spanner Crab salad,
yuzu mayonnaise, pickled shallots, dashi jelly,
avruga caviar, brioche wafer

glacier 51 Toothfish,
Cloudy Bay clams, cucumber, radish, XO Sauce

'Emperor' style NSW Free Range Borrowdale pork belly,
ho fun noodle, char siu pork shoulder,
oyster mushrooms, water chestnuts, prawn

Vacherin
Tahitian vanilla ice cream & rhubarb sorbet
in cocoa butter, poached rhubarb, custard, meringue

Beverages

Serafino McLaren Vale Goose Island Sparkling
Serafino McLaren Vale Reserve Chardonnay 2014

Serafino McLaren Vale Black Label Shiraz 2013

Appletiser 'Kentucky Apple' Cocktail

Estrella Damm

Coke Life & Coke Zero

Mount Franklin Lightly Sparkling & Still

Lavazza Coffee

This menu has been created by
Executive Chef Kah-Wai Lo (Buddha Lo) in conjunction
with Shared Tables

Product / Beverage Sponsors



Major Sponsors

