

**Lunch**  
**Monday 3 March 2014**

*No. 8 by John Lawson*

Jicama ravioli salad  
avocado, chilli and pistachio

Ora King Salmon  
soy salt, crab and sweet corn succotash

Barwon river lamb shoulder  
bush spice quinoa and sheep's yoghurt  
Baby cos, rocket, parsley and radish salad

Summer berry Eton mess

**Beverages**

Champagne Taittinger

Rosemount Estate:

Nursery Project McLaren Vale Graciano Mataro

Grenache 2012 &

Nursery Project Langhorne Creek Fiano 2012

Asahi Super Dry Black

Coke & Coke Zero

Mount Franklin Lightly Sparkling & Still

**This menu has been created by  
John Lawson & Daniele Tarasco (Head chef)  
in conjunction with Shared Tables**



**SHARED**TABLES

**Major Sponsors**



TREASURY  
WINE ESTATES



**Asahi**



CHAMPAGNE  
TAITTINGER  
*Reims*

**Tasty**chips  
*the freshest cut*



**Coca-Cola**



**Sponsored products for today's lunch**



**Tasty**chips  
*the freshest cut*

**ORA KING**  
A UNIQUE BREED OF KING SALMON FOR CULINARY EXCELLENCE