

Monday 22 August 2016



Atlantic Salmon Taco with Tomato Salsa

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Sashimi Platter

Pacific Reef Cobia Jalapeno  
Walker Seafood Swordfish Tataki  
Pacific and Rock Oyster Tiradito  
Cloudy Bay Clam Tua Tua Ceviche  
Yarra Valley Salmon Caviar  
Port Philips Bay Scallop Yuzu Miso  
Kinkawooka Mussel Almomo Salsa  
Walker Seafood Yellowfin Zuke Tuna  
Mount Cook Alpine Salmon Shio Kombu  
Petuna Ocean Trout Sashimi

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Surf and Turf

Mt Cook Alpine Salmon Skin Salad, Jalapeno Dressing  
Robbins Island Wagyu Striploin, Oxtail Harumaki and  
Skull Island Tiger Prawn, Garlic Soy Reduction

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Peanut and Almond Crumble, Ginger Jelly, Asahi Beer  
Ice Cream and Peach Tea Soup

### Beverages

2016 Levantine Hill Estate Rose  
2015 Levantine Hill Estate Sauvignon Blanc Semillon  
2013 Levantine Hill Estate Pinot Noir  
Coke Zero  
Asahi Super Dry and Asahi Black  
Mount Franklin Lightly Sparkling & Still water  
Lavazza Coffee  
Appletiser  
Kakubin Highball & Canadian Apple  
Cascade lemon Lime & Bitters

**This menu has been created by  
Chef de Cuisine Sean Tan  
in conjunction with Shared Tables**

### Product / Beverage Sponsors



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