

Monday 11 July 2016

Philippe

A l'aperitif

Gougères

—

Oysters in sea water jelly watercress Chantilly

24 hour beetroot cured salmon
winter vegetable salad, walnut mayonnaise

—

Humpty Doo Barramundi
celery and seafood risotto
soupe de poisson
sauce rouille

—

Saskia Beer's chicken rôtisserie
Lechefritte roasted potatoes
lemon gel, natural jus

—

Oeuf a la neige
crème praliné
sauce anglaise

Beverages

Tokar Estate Joie de Vivre Sparkling Rosé

2015 Tokar Estate Chardonnay Yarra Valley

2015 Tokar Estate Pinot Noir Yarra Valley

2015 Tokar Estate Shiraz Yarra Valley

Appletiser 'Kentucky Apple' Cocktail

Cascade Lemon Lime & Bitters

Coke Zero

Asahi Black & Asahi Super Dry

Mount Franklin Lightly Sparkling & Still

Lavazza Coffee

This menu has been created by
Philippe Mouchel & Aurélien Gransagne
in conjunction with Shared Tables

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