

Lunch  
28<sup>th</sup> October 2013  
at

# STOKEHOUSE

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To share - Devodier Parma prosciutto

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Spanner crab and avocado salad, radish and apple  
coleslaw, bonito flakes, brown butter emulsion

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Yellow fin tuna a la plancha, buckwheat, mussel and  
broccoli risotto, lardo, sheep's milk yoghurt

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Roast lamb rump, sweetbreads, globe artichokes,  
ricotta gnocchi, baby cos, bone marrow sauce

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Rhubarb, rose water, white chocolate

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## BEVERAGES

Champagne Taittinger

Rosemount Estate Nursery Project Fiano

Rosemount Estate Little Berry Shiraz

Cricketers Arms Lager

Cricketers Arms Indian Pale Ale

Cricketers Arms Mid On

Coke & Coke Zero

Mount Franklin Lightly Sparkling & Still

This menu has been created by

**Oliver Gould**

in conjunction with Shared Tables



# SHARED TABLES

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