

Dinner
8th April 2013
at



1st Course

Dried broad bean, mushroom borek

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**2<sup>nd</sup> Course**

Scallop, black pudding pancake

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3rd Course

Pigeon, crab bastilla

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**4<sup>th</sup> Course**

Local lamb, apricot, almonds

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5th Course

Peninsula beef brisket, local garlic,
garden artichokes

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**Red Hill Cheese**

**Dessert**

Sunny ridge berries, coconut cube, cardamom

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**BEVERAGES**

T'Gallant Moscato

T'Gallant Grace Pinot Grigio

T'Gallant Tribute Pinot Gris

T'Gallant Cyrano Pinot Noir

T'Gallant Romeo Red Blend – Shiraz Muscat

Asahi Super Dry

Coke & Coke Zero

Mount Franklin Lightly Sparkling & Still

This menu has been created by

Pierre Khodja

in conjunction with Shared Tables



**SHARED**TABLES

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THE CHEF'S JOURNAL OF AUSTRALIAN BEEF, LAMB & GOAT

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