

Lunch
Monday 14 April 2014



Freshly shucked oysters with Champagne dressing
Freshly shucked oysters with kimchi & crispy pork

Smoked ocean trout with banana blossom & sweet fish
sauce
Crisp BBQ pork belly with char siu sauce & chilli

Slow roasted short rib with semolina fondant, mushroom
& rosemary

Chocolate dulce de leche with blood orange foam

Beverages

Champagne Taittinger
Yarra Ridge Chardonnay 2012
Yarra Ridge Pinot Noir 2012
Asahi
Coke & Coke Zero
Mount Franklin Lightly Sparkling & Still

**This menu has been created by
Michael Lambie & Brad Simpson
in conjunction with Shared Tables**



YARRA RIDGE



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TAITTINGER
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Sponsored products for today's lunch

