

Monday 9 October 2023



Major Sponsors

Potato 'takoyaki' Mountain Goat gin cured
Petuna Ocean trout, Sturia Caviar, chive
Slow cooked lamb, Europantry truffle, smoked lamb
gravy & onion 'yorkie', pecorino
Sweetcorn tart, miso, crispy leeks, furikake
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Scottish rolls, cultured butter
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Sher Wagyu Fullblood Blue Label Tenderloin M9+,
Mauritian flavours, crisp beef tendons
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Humpty Doo Barramundi, Hot smoked Humpty Doo
barramundi 'bacala' croquette, spring garlic, nduja,
peas & broad beans
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Roasted duck, leatherwood honey,
beetroot & foie gras parfait, berries
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Served with

Pithivier, confit duck, Potato boulangère
Radicchio, frisée, witlof, pear, hazelnuts, blood orange,
Europantry aged white balsamic dressing
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Apricot & whisky tart, apricot & yuzu compote, whisky
crème brulee, vanilla chiboust, chocolate gelato

Beverages

Mountain Goat 'Spring G' cocktail

Charles Lafitte Brut Rosé Sparkling

Vranken Diamant Brut NV, Reims

Domaine Royal de Jarras Rosé 2018, Camargue

2022 Tokar Estate 'Coldstream Vineyard' Chardonnay

2021 Tokar Estate 'Special Release' Amphora Tempranillo

Mountain Goat Very Enjoyable Beer

Schweppes Lemon Lime Bitter / Pepsi Max

Voss Still & Sparkling Water

This menu has been created by
MCG Hospitality by Delaware North team
in conjunction with MCG Events

Markus Werner Culinary Director
Dylan Sanding Executive Chef
Sweta Baichoo Chef de Cuisine
Rhys Blackley Executive Sous Chef
Ryan Stevenson Executive Pastry Chef



AQUANA
Sustainable Murray Cod



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