

Monday 29 May 2023



Philippe

Major Sponsors

Petuna ocean trout ceviche on potato blinis

Pommery Brut Apanage NV, Reims

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Sher Wagyu beef tartare, Jerusalem artichoke crisps

Vranken Diamant Brut NV, Reims

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Aquna Sustainable Murray Cod Grenobloise condiment and bread sauce

Domaine Royal de Jarras BIO Rosé 2018, Camargue

Château La Gordonne Blanc 2017, Provence

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Lamb shoulder "Tournedos", new season borlotti beans ragout, char-grilled broccolini, spiced oil & jus served with

Garden salad with EuroPantry Aged Chardonnay vinegar

Lêchefrite potatoes

Château La Gordonne Rouge 2014, Provence

Ostler Pinot Noir Estate 2020, Waitaki NZ

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Gâteau au chocolat Michel Cluizel "Plantation La Laguna"

Charles Lafitte Prestige Brut Rosé Sparkling NV

Beverages

Mountain Goat Beer

"Mountain Sunrise" Cocktail

Mountain Goat Gin, StrangeLove No.8 tonic and a touch of blood orange syrup

Voss Still & Sparkling Water



This menu has been created by
chef / restaurateur Philippe Mouchel

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