

SPONSOR
SILVER



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BRONZE



Gala Ball

*hospitality's
night of the year*

MENU

SUNDAY 8th OCTOBER

SPONSOR
PLATINUM

ATLANTIC GROUP®



Cocktail Reception

Selection of canapés
Endless Blanc de Blancs Non Vintage Sparkling Wine
Angel in the room Prosecco 2017
Appletiser Botanica Cocktail

First entrée by STEPHEN NAIRN
Head Chef Estelle by Scott Pickett

Petuna Ocean Trout, broad bean and kaffir lime
Robert Oatley Chardonnay Margaret River Western Australia 2016

Second entrée by ANDY HARMER
Executive Chef The Point Albert Park

Sher Wagyu Scotch Strap, caramelised yoghurt, enoki, garlic flowers,
Porterhouse score 9 with Japanese white soy
Endless Shiraz Heathcote Victoria 2015

Main course by TOM MILLIGAN
Executive Chef Atlantic Group

Roast rack of Crestwick Lamb sourced exclusively from Junee Lamb,
kohlrabi, fermented carrot labne
served with
Green beans with barrel aged fetta and chermoula
Roast kipfler potatoes with garlic, rosemary and chilli
Tokar Estate Carafe and Tumbler Pinot Shiraz Yarra Valley 2016

Dessert by LISA VAN ZANTEN
Executive Pastry Chef Atlantic Group

Tea and Biscuits

After Party by TREVOR KNIGHT and HAMZA HAMZALI
Executive Sous Chef's Atlantic Group

Mill and Bakery
Mama Rumaan
Movenpick Ice Cream Cart
Selection of premium Calendar Cheeses
Lavazza Coffee
Les Tarte Passion by La Rose Noire

Cocktails / Wines / Beers / Ciders

Canadian Club
Spiced and Stormy Bati Rum with ginger beer and citrus
Asahi Soukai
Asahi Super Dry
Estrella Damm
Lavazza espresso martini
Mist Wood Gin Grapefruit and Lime
Selection of Cellar D'or on-premise wines
Somersby Apple Cider

Water / Softdrinks

Mt Franklin Lightly Sparkling Water
Coca Cola and Coke No Sugar
Cascade Lemon Lime and Bitters

Champagne

Pommery Champagne available at special Gala rates of \$95 per bottle or \$20 a glass
Go into the draw to win a 3 litre Jeroboam of Pommery Brut Royal NV

Photo Booth

R Entertainment Photo Booth
Mirror Me Booth

Shared Tables would like to acknowledge

Tom Milligan Executive Chef Atlantic Group and the
Atlantic Group kitchen brigade for bringing you tonight's menu
Thanks to Holmesglen and Le Cordon Bleu for the Hospitality students
assisting the Atlantic team

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