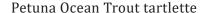
## Monday 3 April 2023



## **Major Sponsors**





Parmesan custard and europantry truffle gougere

Appleation oysters, pickled rhubarb, tarragon

Gippsland Lamb tartare, capsicum, fermented chilli, crispy eggplants, shallots

Aguna Murray Cod, roast chicken butter sauce, pine mushrooms, gnocchi

served with

Mixed leaf salad Kipfler potaoes, sauerkraut, mustard dressing

Honey parfait, brown butter tuille, figs, Inspired Ingredients dried hibiscus flowers

Eustralis Chocolate petit four

**Beverages** 

Mountain Goat Hopped Gin & Schweppes Low Sugar Tonic

Mountain Goat Beer

Tokar Estate Yarra Valley Chardonnay 2022 Tokar Estate Yarra Valley Pinot Noir 2019 Tokar Estate Yarra Valley Shiraz 2018 Voss Sparkling Water / Still Water

Pepsi

This menu has been created by chef / restaurateur Scott Pickett and head chef Georgina Dent































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