Monday 28 October 2019



Canapes

Fromage de tete, tonkatsu

Drunken chicken, ssamjang mayo, spicy peanuts

Sesame prawn toasts

First course

Hiramasa Kingfish, baccala potato fritter, spring peas, yuzu-witlof sauce

Second course

Murray Valley Lamb cutlet, kipfler potato, zucchini, Japanese citrus pepper sauce

served with

Cucumber, hot mint, pickled garlic, sesame oil & fried shallots

Third course

Carrara Wagyu tri tip, king brown mushroom, asparagus spears with abalone sauce

served with

Fried potato wedges, rosemary salt

Dessert

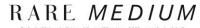
French butter shortbread, double cream, berries & cherry blossom jam

Beverages

Koyomi Highball cocktail
Chateau La Gordonne Rose 2016 en Jeroboam
2018 Tokar Estate Rosé
2017 Tokar Estate Chardonnay
2017 Tokar Estate Tempranillo
2017 Tokar Estate Shiraz
Asahi Super Dry / Asahi Soukai
Coca Cola / Coke No Sugar
Bisleri sparkling water
Lavazza Coffee

This menu has been created by Head Chef Brendan McQueen

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