





Shared Tables Lunch at

OYSTER

22nd May 2006

On arrival

Oysters freshly shucked at the bar Jacquesson NV Champagne Foster's Lager & Carlton Sterling Cascade Stout

Traditional steak tartare with salad and crisps

Train Trak Pinot Noir 03 Roundstone Viognier 05 Redback Original

Veal cutlet crumbed with parmesan and pistachio, sauce porcini

Evelyn County Merlot 04 Newcastle Brown Ale

Jocks ice cream parfait with spiced sautéed pear

Domaine Chandon Cuvee Riche NV Hoegaarden Witbeer

This menu has been created by Joe Vargetto in conjunction with Shared Tables











