



SHAREDTABLES

Shared Tables Dinner
at



The Metropolitan Golf Club

30th July 2007

Gourmet Buffet Meats

Lamb rack cutlets with a mustard and herb crust
Sliced M.S.A. Sirloin of beef with sauce hollandaise
Short crust house made lamb pies
Boned & rolled stuffed beef brisket with olive Jus
Spiced marinated braised lamb rump
Poached beef crepenette sausage with blue cheese, pink peppercorn & horseradish
Indian style goat curry with lemon achaar

Vegetable Selection

Boulangere potato
Rotollo of spinach & beet leaf with ricotta
Roasted winter root vegetables with a garlic and pancetta chip
Rice pilaff

Dessert

Pistachio and olive oil cake with pure cream and rhubarb

Cheese Platter

700g Jindi Brie with select crackers dried fruit and Muscatels

Beverages

Crown Lager
Pure Blonde
Cascade Premium Light
Seppelt Fluer de Lys NV Sparkling
Penfolds `Thomas` Hyland Shiraz
Penfolds Thomas Hyland Chardonnay
Perrier Water

This menu has been created by John Sharkey in conjunction with Shared Tables

