



**Shared Tables Luncheon
at the brasserie by Philippe Mouchel**

Monday 7th June, 2004

Canapes on arrival

*Trilogy Cuvee Brut
Bohemian Pils, Cascade Premium Light*

Traditional fish soup flavoured with saffron, served with rouille, garlic croutons and gruyere cheese and mussels

Soupe de poissons au safran, rouille, croutons ailles gruyere et moules

*Framingham Marlborough Sauvignon Blanc 2003
Carlton Sterling*

Roasted Lamb saddle flavoured with orange and fennel

Selle d'agneau rotie a l'orange et au fenouil

*Framingham Marlborough Pinot Noir 2002
Hoegaarden Wit Beer*

Panfried Wagyu flank steak with a compote of shallot and beef jus

Bavette a l'echalote et au jus

*Gratin dauphinois
Petits pois a la Francaise
salade*

*Lawson's Padthaway Shiraz 1999
Carlton Draught*

Tasmanian white pearl camembert

Fromages

Leffe Blonde

Classic rum baba served with chantilly cream and seasonal fruits

Baba au rum brun, crème chantilly et fruits de saison

Leffe Vieille Cuvee

Tea, Coffee, Petit Four and home made chocolate

This menu has been created for Shared Tables by
Philippe Mouchel. Executive Chef at the brasserie by Philippe Mouchel.

