

SPONSOR  
SILVER



SPONSOR  
BRONZE



DIAGEO



SHARED TABLES

*Gala Ball*  
let us entertain you



*Menu*

SUNDAY 9<sup>th</sup> OCTOBER

SPONSOR  
PLATINUM



# Menu

## Cocktail Reception

Serafino Goose Island Sparkling Chardonnay Pinot Noir NV  
Appletiser Botanica Cocktail

## First entrée by Olympia Bortolotto and Head Chef Maurice Esposito - Cecconi's

Petuna Ocean Trout gravlax with citrus and dill beetroot

2015 Robert Oatley Finisterre Chardonnay Mudgee NSW

## Second entrée by Shane Delia and Head Chef Daniel Giraldo - Maha

Chemen cured Cleanseas Hiramasa Kingfish, preserved lemon and smoked pepper dressing, kale

## Main course by Kelly Jackson - Executive Chef Crown Events and Conferences

Twice cooked Cape Grim Beef petite tender, vanilla parsnip and carrot risotto, crisp bone marrow, onion confit, blood orange, watercress leaves

Roasted cauliflower and mustard gratin

2014 Serafino Bellissimo Tempranillo  
2015 Tokar Estate Yarra Valley Pinot Noir

## Dessert by Hari Unterrainer - Executive Pastry Chef Crown

Chocolate noir cremeux, bacon & peanut tuile, smoked ice cream and whisky sauce  
La Rose Noire Les Tartes Passion

## Supper by Johnny Di Francesco - Gradi

Japanese Blossom - Kakubin whisky, Bols elderflower, soda water & lemon

Kentucky Apple Cocktail - Appletiser, Makers Mark & lemon juice

Selection of premium Diageo spirits

Movenpick Ice Cream

La Rose Noire mini macarons

Calendar Cheese

Lavazza Coffee

## Beers

Asahi Super Dry

Asahi Soukai

Estrella Damm

## Water/Softdrinks

Mt Franklin Lightly Sparkling Water & Mt Franklin Still Water

Appletiser

Coca Cola & Coke Zero

## Shared Tables would like to acknowledge

Kelly Jackson Executive Chef Crown Events and Conferences and the Crown Banquets kitchen brigade for bringing you tonight's menu

SPONSOR  
GOLD



FISHTALES  
we talk fish

