

Sponsors
Silver



Sponsors
Bronze



SHARED TABLES

21st
ANNIVERSARY

~ GALA BALL ~

come and join the party



Menu

SUNDAY 18TH OCTOBER

Sponsors

Platinum



A WORLD OF ENTERTAINMENT.™



Menu

Canapés by

John Lawson – No:8 by John Lawson
Jicama ravioli salad, butternut pumpkin, cumin and sunflower
Guillaume Brahim - Bistro Guillaume
Crab sandwich
Donovan Cooke – The Atlantic
Beetroot marinated kingfish, grapefruit gel, micro herbs
Neil Perry – Rockpool Bar & Grill
Beef tartare

The Lane Vineyard - Lois Blanc de Blancs NV, Adelaide Hills

Entrée by Tetsuya Wakuda – Tetsuya's

Tetsuya's Softly Smoked Petuna Ocean Trout with Citrus Salad & Lemon Oil

2014 Robert Oatley Signature Series Chardonnay Margaret River Western Australia

Second Entrée by Adam D'Sylva – Chef / Owner TONKA & CODA

Sher Wagyu, Kashmiri chilli, thai basil, tamarind and roasted rice dressing

2013 Tokar Estate Yarra Valley Pinot Noir

Main Course by Kelly Jackson – Executive Chef Crown

Braised shoulder of Sovereign Lamb, parsnip puree, bubble and squeak, onion confit, crispy sweet breads, maple glazed brussel sprouts

2013 Tokar Estate Yarra Valley Shiraz Cabernet

Dessert by Rohan Dissanayake – Chef de Cuisine Crown Pastry

Black currant, raspberry & lemon curd meringues, strawberry sorbet and pink fairy floss

Post Party

Supper by Johnny Di Francesco – Gradi
Appletiser Botanica Cocktail & Appletiser Appleini Cocktail
Daiquiri's
Movenpick Ice Cream
Calender Cheese
Lavazza Coffee
La Rose Noire Mini Macarons

Beer/Ciders

Asahi Super Dry
Asahi Soukai
Cricketers Arms Lager
Somersby Double Press

Water

Mount Franklin Lightly Sparkling Water & Mount Franklin Still Water
Coke Zero and Coke Life

Shared Tables would like to acknowledge Kelly Jackson Executive Chef Crown and the Crown Banquets kitchen brigade for bringing you tonight's menu

	<i>No. 8</i> by John Lawson	BISTRO GUILLAUME
ROCKPOOL BAR & GRILL ★ MELBOURNE	TONKA	THE ATLANTIC OCEAN TO PLATE
CODA	GRADI	TETSUYA'S

Sponsors

Gold



▶ ROBERT OATLEY

