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SHARED TABLES

Lets Celebrate

~ GALA BALL ~

Shared Tables 20th Anniversary

Menu

SUNDAY 19TH OCTOBER

Sponsors

Platinum



A WORLD OF ENTERTAINMENT™



TREASURY WINE ESTATES

Menu

Canapés – No.8 by John Lawson

Foie gras parfait and mulberries on crouton
Jicama ravioli, avocado, chilli and pistachio
Petuna ocean trout, daikon
Otway pork belly, preserved kumquat

Balgownie NV Premium Cuvee Brut

Entrée by Sean Tan – Chef de Cuisine Nobu

New Zealand Ora King salmon with Ceviche Miso

Robert Oatley Signature Series Margaret River Chardonnay 2013

Second Entrée by Scott Pickett – Estelle & Saint Crispin

Sher Wagyu bresaola, confit egg yolk & black ash

Serafino Black Label Shiraz 2013

Main Course by Kelly Jackson – Executive Chef Crown Melbourne

Roasted yellowtail hiramasa kingfish, oxtail cannelloni and celeriac cream,
baby fennel with scampi roe sauce
Roasted beetroot

Devil's Lair Dance with the Devil Cabernet 2013

Pre – dessert by Tim Clark Cacao

Assorted eclairs

Dessert by Roberto Molleman – Executive Pastry Chef Crown Melbourne

Passionfruit, vodka and lychee chocolate sphere

Petit Fours

Laederach chocolates
Coffee and selection of teas

Post Party Crown Events

The Merrywell - Mini beef burgers
Cocktails
Daiquiri's
Movenpick Ice Cream
Calendar Cheese

Beers/Ciders

Asahi
Cricketers Arms Lager
Endless Cider

Water

Mount Franklin Lightly Sparkling Water & Mount Franklin Still Water
Coca Cola & Coke Zero

Shared Tables would like to acknowledge the efforts and contribution of the Crown Melbourne Events & Conference team



Estelle SAINT CRISPIN

Sponsors

Gold



▶ ROBERT OATLEY



CHAMPAGNE
TAITTINGER
Reims



Silver

