

Lunch
Monday 26 May 2014



Amuse – Taster to share - Fullblood Bresaola

Entrée 1

Stephen Mercer - Mercers Restaurant

Mille feuille of hiramasa kingfish tartare with spanner crab, citrus
crème fraiche and Riesling gel

Entrée 2

Mathew Macartney - Eleonores at Chateau Yering

Suckling Pig
Apples, rhubarb umeboshi, miso butterscotch, crisp onion

Main

Martin Horsley - No35

Seared Sher F1 wagyu striploin marble score 8 with beurre noisette,
house blackened garlic, smoked flak salt and roasted bone marrow
Sher F1 cuberoll strap Asian style, chilliwak peanuts, lime dressing

Brussels sprouts with smoked bacon and almonds
Homemade kimichi

Dessert

Martin Horsley - No35

Macerated strawberries, whipped tonka bean brulee, pedro ximenez
jelly, milk wafers, shortbread, lime sherbet and buttermilk sorbet

Beverages

Champagne Taittinger

Squealing Pig 2013 Pinot Gris

19 Crimes 2013 Shiraz

Asahi

Coke & Coke Zero

Mount Franklin Lightly Sparkling & Still



This menu has been created by

Martin Horsley No35 with guest chefs

Stephen Mercer (Mercers Restaurant Eltham)

& Mathew Macartney (Chateau Yering)

in conjunction with Shared Tables



SHAREDTABLES

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TREASURY
WINE ESTATES



Asahi



Sponsored products for today's lunch

