

Lunch
Monday 14 July 2014

TONKA

Pani puri, crispy parcel filled with spiced potato, mung beans, date and tamarind chutney with aromatic water

House-Smoked Petuna ocean trout betel leaf with coconut, chilli, pomelo and kaffir lime

Petuna ocean trout from the tandoor

Avani's lamb curry with roasted coconut, black cardamom and white poppy seeds

Tonka Goat Rann, spiced cous cous, Sheermal

Beef Rib Vindaloo, cucumber, pineapple and pickled radish

Fried cauliflower, garam masala salt, fenugreek and yoghurt dressing

Naan

Basmati rice

Banana and jaggery parfait, chocolate mousse

Beverages

Champagne Taittinger

Wynns Coonawarra Estate Chardonnay 2013

Wynns "The Gables" Coonawarra Cabernet Sauvignon Shiraz 2011

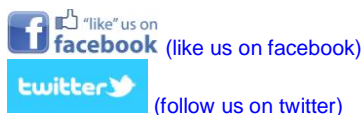
Asahi

Coke & Coke Zero

Mount Franklin Lightly Sparkling & Still



This menu has been created by
Adam D'Sylva & Michael Smith
in conjunction with Shared Tables



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