

Monday 10 February 2020



PASTORE

CANAPES

Olive ascolane
Mortadella and fontina panino
Baccala mantecato on crostino

PRIMO

Grappa marinated Atlantic salmon, green apple,
celeriac wild fennel

PASTA

Ditalini braised Sher Wagyu beef cheek ragu, ricotta
salata

MAIN

Roasted Sher Wagyu beef eye rump tagliata,
smoked crushed celeriac and salsa verde
Baby cos, seeded mustard dressing & Parmigiano

Reggiano
Panzanella salad

DESSERT

Tiramisu

Beverages

Koyomi Highball cocktail
Charles Lafitte Sparkling
Chateau la Gordonne rose Magnum
2018 Tokar Estate Coldstream Vineyard
Chardonnay
2018 Tokar Estate Coldstream Vineyard Pinot Noir
2018 Tokar Estate Coldstream Vineyard Tempranillo
Peroni
Classic Coke / Coke no sugar
Cascade Lemon Lime & Bitters
Bisleri sparkling water
Lavazza Coffee

This menu has been created by
Chef Restaurateur Scott Pickett and
Head Chef Mirco Speri

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RARE MEDIUM

THE CHEF'S JOURNAL OF AUSTRALIAN BEEF, LAMB & GOAT



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