

Monday 11th August 2025



MONTALTO

Canapés

Darling Distillery Gin cured Petuna Ocean Trout, Kaviari caviar

Presented by Andreas Koker Arts Centre Melbourne

Brioche, foie gras, kumquats

Presented by Adam Johnston Montalto

'The Vault Shichimi Fizz' Darling Distillery Gin & StrangeLove Soda cocktail

Bread

Tuerong Farm sourdough, whipped brown butter
by Montalto

First Entrée

Sher Wagyu Tenderloin carpaccio, brisket croquettes,
beetroot, watercress, horseradish

Presented by Adam Johnston Montalto

Heidsieck & Co Monopole Gold Top 2010 vintage

Second Entrée

Humpty Doo Barramundi, local mussels, leek, potatoes

Presented by Adam Johnston Montalto

Montalto Estate Chardonnay 2023

Main Course

Parwan Lamb Rack, EuroPantry truffle infused Jerusalem
artichoke, thyme jus

Presented by Andreas Koker Arts Centre Melbourne
served with

Julies leaves, Europantry Chardonnay Vinegar dressing
by Montalto

Roasted Dutch carrots, hazelnut dukkha, honey
vinaigrette by Arts Centre Melbourne

Montalto Estate Pinot Noir 2023

Dessert

Apple crumble, coconut cream, white chocolate, apple soil

Beer

Mountain Goat Very Enjoyable Beer

Mineral Water / Soft Drinks

StrangeLove Sparkling, Still Mineral Water

Stanglove Lo-Cal Yuzu Soda

Pepsi, Pepsi Max

This menu has been created by

Andreas Koker Executive Chef Arts Centre Melbourne

Anna Keogh-Boeti Head Pastry Chef Arts Centre
Melbourne

Guest chef Adam Johnston Group Head Chef Montalto



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