

Monday 16 February 2026



# Necca

## On Arrival

Kaviar Baeri Royal, blini, traditional condiments  
Smoked trout & green mango, roasted chilli betel leaf, Atlantic salmon caviar

## To start

Garlic & cheese focaccia  
Cacio pepe arancini  
Crispy prawn & tapioca betel leaf  
Petuna Ocean trout tartare, pomegranate, ponzu, pappadams  
Parwan Lamb cotoletta, salsa verde

## Pasta

Paccheri Tuscan ragu, porcini, cavolo nero  
Rigatoni, spicy vodka sauce

## Bigger from the grill

Parwan Scotch fillet  
Humpty Doo Barramundi, jungle aromas, nahm jim served with  
Fries with aioli  
Garden salad  
Broccolini, sumac, parmigiano

## Dessert

Crepe Brulee  
Pavlova, passionfruit

## Beverages

Negroni, Darling Distillery Gin  
Moscow Mule, Darling Distillery Vodka  
Heidsieck & Co. Monopole Rose Top  
Tokar Estate Coldstream Chardonnay 2024  
Tokar Estate Coldstream Pinot Noir 2024  
Tokar Estate Tempranillo 2024  
Mountain Goat Billy the Mid & Very Enjoyable Beer  
Strangelove Sparkling & Still Mineral Water  
StrangeLove Dry Gingers Ale  
StrangeLove Lo-Cal Yuzu  
Pepsi / Pepsi Max

This menu has been created by  
Adam D'Sylva Chef / Restaurateur

## Major Sponsors



PRESTIGE FOODS  
AUSTRALIA PTY LTD



MMXX  
DARLING  
DISTILLERY



Carlton & United Breweries



Want to stay in touch with Shared Tables  
SIGN UP FOR OUR NEWSLETTER  
WWW.SHAREDTABLES.COM.AU