

Tuesday 21st May 2024



Humpty Doo Barramundi tartelette
Prawn and basil & yuzu

~

Dry age Parwan Prime Beef tartare, Kaviari white
sturgeon & house lavosh

~

Cured Petuna Ocean Trout, rose yoghurt & pickle
cucumber

~

Parwan Prime Lamb backstrap, beetroots & basil
pesto
served with

Pomme frites & thyme salt

Mixed lettuce persimmon & champagne dressing

~

Le citron

Beverages

Pommery Brut Apanage

2023 Balgownie Black Label King Valley Pinot Gris

2021 Balgownie Black Label Yarra Valley

Chardonnay

2018 Balgownie Estate Label Bendigo Cabernet

Sauvignon

Mountain Goat Gin, Botrytis wine, strawberry gum,
framboise and bubbles

Mountain Goat Very Enjoyable Beer

Strange love sparkling water

Strange love tonic, lemon squash and grapefruit soda

This menu has been created by
Executive Chef Jordan Clavaron



Major Sponsors



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