

Monday 8 April 2024



## Major Sponsors

Cured Humpty Doo Barramundi,  
Europantry truffles, rosemary cream  
Mini chorizo skewers, potato aioli, gremolata  
Grilled scallop, finger lime salsa,  
Europantry lemon balsamic  
~



Petuna Ocean Trout and Murray River Cod  
wrapped in nori, Sturia Caviar, citrus emulsion,  
crispy spiced wafer, garden herbs  
~



Smoked orange miso duck, leek and black fungus  
tsukemono, orange segments and coriander  
~



Parwan Prime striploin, Prestige Foods veal and  
beef glace, Europantry truffle potato, heirloom  
carrot, leek, sauce perigueux  
~



Fig, almond, vanilla

This menu has been created by  
Markus Werner Culinary Director  
Mohammad Mobarak Chef de Cuisine  
Princess Anne Uy Executive Sous Chef  
John Jo Chef de Cuisine  
Ayhan Erkoc Executive Sous Chef



### Beverages



PRESTIGE FOODS  
AUSTRALIA PTY LTD

Pommery Brut Royal

2022 Tokar Estate Coldstream Vineyard  
Chardonnay

2023 Tokar Estate Yarra Valley Pinot Noir

2022 Tokar Estate Yarra Valley Tempranillo

'Southside Cocktail' with Mountain Goat Hopped

Gin & StrangeLove No. 8 Tonic

Mountain Goat Very Enjoyable Beer

Schweppes Lemonade / Pepsi Max / Pepsi

Voss Still & Sparkling Water



Want to stay in touch with Shared Tables  
SIGN UP FOR OUR NEWSLETTER  
[WWW.SHAREDTABLES.COM.AU](http://WWW.SHAREDTABLES.COM.AU)