

Monday 26th August 2024



Major Sponsors



Pork sando, foie gras, mustard
Jamon, gnocchi fritto, parsley cream
Petuna Ocean Trout, crab, celery, roe

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Baker Bleu bread & French butter

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Sher Wagyu Tenderloin MS8-9, hash brown, caviar

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Humpty Doo Barramundi, potato, leek, tartar sauce

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Parwan Prime Lamb cutlet, croquette of shoulder,
silverbeet, Jerusalem artichoke

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Ginger poached quince, black sesame, honey cake,
pumpkin

Beverages

Heidsieck & Co Monopole Blue Top Brut NV
'The Byerley Cocktail' Mountain Goat Gin &
Strangelove tonic

Devils Lair Margaret River Chardonnay 2023

Wynns V&A Lane Cabernet Shiraz 2022

Wynns Pedro Ximenez NV

Mountain Goat Tasty Pale Ale

Strangelove Sparkling & Still Mineral Water

Strangelove Lo-cal Holy Grapefruit

Strangelove Lo-cal Lemon Squash

This menu has been created by
Executive Chef Josh Pelham

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