

Lunch  
4<sup>th</sup> June 2012

at



O'Connor pasture fed Oyster Blade  
and golden beetroot remoulade

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Rottneest Island scallops, Beluga lentils  
and sauce Madras

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Southern Blue Fin tuna, pickled beets, quail egg,  
white anchovy and black miso

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Shabu Shabu, David Blackmore's Wagyu karubi  
plate, Otway shiitake mushrooms and togarashi

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Glenloth pheasant, braised Savoy cabbage  
and chestnut puree

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Grain fed Porterhouse, 270+ days,  
Rangers Valley New South Wales,  
pine mushrooms and broad beans

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Banana cake, bubble gum ice cream,  
warm chocolate and caramel sauce

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### **BEVERAGES**

Seppelt Fleur de Lys Vintage Chardonnay Pinot Noir 2008

Seppelt The Drives Chardonnay 2011

Seppelt The Drives Shiraz 2010

Coke & Coke Zero

Mount Franklin Lightly Sparkling & Still

Peroni Nastro Azzurro &

Peroni Leggara

This menu has been created by

Justin Wise

in conjunction with Shared Tables



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