

Monday 6 February 2023



Miso waffle with smoked trout, yuzu cream

Raw beef, nam jim, tarragon, fried anchovy, taro

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Whipped tofu, mushroom xo, cassava, chive

Murray cod crudo, pickled fennel, yuzu kosho

Masterstock roasted pork belly, green onion

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Lamb shoulder, crying tiger, labneh

Tomato salad, pickled watermelon, shiso, tamarind dressing

Fried potato, gochujang, curry leaf

Cos salad, pickled shallot, yuzu, radish

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Salted duck egg & dark chocolate magnum

Yuzu & passionfruit parfait, peach, apple sorbet-

### Beverages

Elderflower Fizz – Mountain Goat hopped gin,  
Schweppes elderflower tonic & cucumber  
Balgownie Estate 2019 Chardonnay, Yarra Valley

Balgownie Estate 2020 Shiraz, Bendigo

Balgownie Estate NV Cuvee, Multi Regional

Mountain Goat Very Enjoyable Beer

Mountain Goat Summer Ale/ Steam Ale

Pepsi/Pepsi Max

Schweppes lemon, lime & bitters

Schweppes sparkling water

VOSS still water

This menu has been created by  
chef / restaurateur Matt Dawson and  
head chef Hamish Gould



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