

Monday 4 September 2023



*Lillian*

Major Sponsors

Aquna Murray Cod Kofta, Soft Herb Emulsion  
Appellation Rock Oyster, Blood Orange & Marjoram  
Dressing  
Wagyu Beef Tart, Fermented Mushroom, Morel Cream  
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Brisbane Valley Quail, Cauliflower Piccalilli, Foie Gras,  
Hazelnut  
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Petuna Ocean Trout, Smoked Mussel XO, Pickled Spring  
Vegetables  
*served with*  
Andean Sunrise Potatoes  
Butter Lettuce Salad, European Aged White Balsamic  
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Antonius Caviar Sundae, Crème Fraîche Ice Cream, Kelp  
Caramel, Oscietra  
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Rhubarb & Strawberry Pavlova Coconut Sorbet

Beverages

Balgownie NV Premium Cuvee  
Balgownie Black Label Pinot Noir 2021  
Balgownie Estate Chardonnay 2019  
Mountain Goat Hopped Gin & StrangeLove No. 8 Tonic  
Mountain Goat Very Enjoyable Beer  
Schweppes Lemonade / Lemon Lime Bitter  
Voss Still & Sparkling Water

This menu has been created by  
Executive Chef Luke Headon



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