

Monday 28 February 2022



THE ATLANTIC

OCEAN TO PLATE

Ama Ebi, betel leaf, scampi caviar
Smoked pork jowl, fermented romesco,
Manchego, doughnut
Gippsland lamb tartare, black garlic, mushrooms, sea
lettuce

Cured Petuna Ocean Trout
Heirloom beetroot, stinging nettle, maple hollandaise

Aquna Murray Cod
Pickled kohlrabi, spring onion, guanciale dashi

Woodfired High Country striploin
Coloured cauliflower, Stock Shop Co veal glaze

Potato Millefeuille, lobster butter
Blistered baby peppers, wild rice vinegar
Heirloom tomatoes, sea plants, Euro Pantry aged
white balsamic

Dessert by Executive Pastry Chef Lisa Van Zanten
Tropical Punch
Coconut, mango, passionfruit, caramelized white
chocolate

Beverages

Taste of the ocean
Mountain Goat Hopped gin, dry vermouth, seaweed,
bonito vinegar
Charles Lafitte French Sparkling Wine
Tokar Estate Coldstream Vineyard Chardonnay 2018
Tokar Estate Coldstream Vineyard Pinot Noir 2019
Tokar Estate Carafe and Tumbler CST 2021
Mountain Goat Very Enjoyable Beer
Voss Sparkling Water & Still Water
Schweppes Signature Ginger Beer & Signature
Raspberry

This menu has been created by

Executive Chef Dannel D'Souza

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