



Shared Tables Dinner  
at  
The Metropolitan Golf Club

7<sup>th</sup> August 2006

**Canapés**

*Smoked Duck Consommé with Duck Wonton  
Rillettes of Rabbit Sandwich with Fig and Crispy Shallot  
Kingfish Box Sushi with Spring Onion and Ponzu  
Fritto Misto*

**Entrée**

*Yamba Prawns in Potato Waistcoats served on Wilted  
Greens with a Sauce of Indian Spices*

**Entrée 2**

*"Wdun Sal"*

*Korean Style Raw Beef Salad on Betel Leaf*

**Main Course**

*Braised Lamb Shank in Wombok with Green Lentils and Quince*

**Cheese**

*Whipped Brie de Melun and Cashew Cheese with Apple  
and Strawberry Pave, Wine Glaze and Dragon Crackers*

**Dessert**

*Trio of Royal Melbourne Desserts  
Set Lemon Cream layered with Almond Japonaise  
Duo of Belgian Chocolate and Caramel Mousse  
Tartlet of Quince and Rhubarb lightly Poached  
with Royal Melbourne's own Honey*

**Beverages available**

*Cascade Light*

*Crown Lager*

*Roof Top*

*Stella Artois*

*Red Hill Estate Blanc de Noirs 2001*

*Sticks Sauvignon Blanc 2005*

*Wedgetail Par 3 Chardonnay 2004*

*Wedgetail Par 3 Pinot Noir*

*Sticks Cabernet Sauvignon 2003*

*Sticks "Sticky" 2004*

This menu has been created by John Sharkey – Metropolitan Golf Club, together with Chefs from the sandbelt courses of Melbourne; Bryan Baker - Kingston Heath Golf Club, Mark Weatherly - Royal Melbourne Golf Club, George Skaliotis - Huntingdale Golf Club, David Snooks - Yarra Yarra Golf Club & Jason Peynenborg - Victoria Golf Club in conjunction with Shared Tables.



**YARRA VALLEY**  
A COOL CHANGE