

Lunch

6th February 2012

at

dandelion



SHARED TABLES

'Goi cuon'

A selection of Dandelion rice paper rolls, soft shell crab and avocado; raw salmon and Granny Smith apple; rock lobster, coconut and rambutan.

'Bun bo Hue'

A soup from the Imperial City of Hue, with Sher Wagyu brisket, tail and sirlion, scented with lemongrass and chilli, a salad of morning glory, banana blossom, shiso and Viet mint.

'Cuu ne'

Seared Castaicum lamb marinated with preserved bean curd and toasted sesame, grilled okra and smoky eggplant, mustard leaf with crispy rice papers.

'De ham cu cai'

Coconut, star anise and cassia braised Seven Hill's goat with daikon, red date and goji berries, crispy fried quail egg with forbidden rice and pomelo salad.

'Che suong sao'

Fresh blackberries and raspberries with basil seed and grass jelly, a ginger and lime syrup and blueberry sorbet.

'Do ngot' (Sweets)

Pomelo rind, cashew nut fudge and ginger chews.

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BEVERAGES

Seppelt Fleur Vintage
Seppelt The Drives Chardonnay
Seppelt The Drives Shiraz
Dandelion Pale Ale by St Arnou
Coke & Diet Coke
Mount Franklin Lightly Sparkling & Still

This menu has been created by

Geoff Lindsay

in conjunction with Shared Tables

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