

Monday 11 July 2016

# Philippe

A l'aperitif

Gougères

—

Oysters in sea water jelly watercress Chantilly

24 hour beetroot cured salmon  
winter vegetable salad, walnut mayonnaise

—

Humpty Doo Barramundi  
celery and seafood risotto  
soupe de poisson  
sauce rouille

—

Saskia Beer's chicken rôtisserie  
Lechefritte roasted potatoes  
lemon gel, natural jus

—

Oeuf a la neige  
crème praliné  
sauce anglaise

## Beverages

Tokar Estate Joie de Vivre Sparkling Rosé

2015 Tokar Estate Chardonnay Yarra Valley

2015 Tokar Estate Pinot Noir Yarra Valley

2015 Tokar Estate Shiraz Yarra Valley

Appletiser 'Kentucky Apple' Cocktail

Cascade Lemon Lime & Bitters

Coke Zero

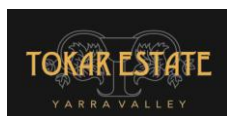
Asahi Black & Asahi Super Dry

Mount Franklin Lightly Sparkling & Still

Lavazza Coffee

This menu has been created by  
Philippe Mouchel & Aurélien Gransagne  
in conjunction with Shared Tables

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