

Lunch  
4<sup>th</sup> February 2013  
at



**CANAPÉS:**

Rock oyster 'Kyoto'  
Spicy O'Connor premium beef tartare  
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**SHARED APPETISERS:**

Tataki: Sher F1 Wagyu Rump Cap –  
Sashimi grade yellow fin tuna  
With fresh wasabi, ponzu, radishes  
Scallop ceviche, apple, kohlrabi, jalapeno  
Warm salmon gravlax, crème fraiche,  
red sorrel, rye crisps  
Lamb sweetbreads croquettes,  
lambs tongue gribiche  
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**SHARED MAIN COURSE:**

Sher F1 Wagyu Rib eye on the bone,  
summer greens, potato puree, witlof salad  
Table condiments  
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**SHARING DESSERTS:**

Vanilla and ginger panna cotta  
Reece's peanut butter cup  
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**BEVERAGES**

NV Rosemount Estate Diamond label Sparkling  
2012 Rosemount Estate District Release Chardonnay  
2011 Rosemount Estate District Release Cabernet Sauvignon  
Asahi Super Dry  
Kingfisher  
Coke & Coke Zero  
Mount Franklin Lightly Sparkling & Still

This menu has been created by  
Shaun Nielsen

in conjunction with Shared Tables



**SHARED**TABLES

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