

**Lunch**

**Monday 16 February 2015**



Oyster with ponzu  
Oyster with nam jim

Tuna Tartare betel leaf with soy and ginger

Hot smoked Petuna Ocean Trout with sweet fish sauce  
Drunken Bannockburn chicken breast, spring onion and  
crispy shallot

XO Coroong cockles with Chinese donuts  
Steamed jasmine rice

Korean style free range pork hock, spicy hoisin and  
Peking pancakes  
Spicy green apple coleslaw

Dulce de leche with blood orange foam

**Beverages**

Champagne Taittinger

2013 Tokar Estate Yarra Valley Chardonnay

2014 Tokar Estate Yarra Valley Rosé

2012 Tokar Estate Yarra Valley Shiraz

Asahi

Coke & Coke Zero

Mount Franklin Lightly Sparkling & Still

**This menu has been created by  
Michael Lambie & Zac Cribbes  
in conjunction with Shared Tables**



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