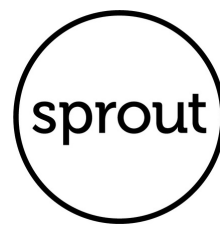


Autumn 2023 Share Menu



Our Share Menu is perfect for a variety of functions from casual office lunches to formal dinner events. This fresh, generous and seasonal menu has been designed to facilitate a flexible dining experience.

Entrée

- Beetroot and currant tart, crumbled goat's cheese, sage (V)
- Grilled haloumi, sticky fig compote, wilted greens and spiced pepitas (GF, V)
- Kingfish crudo with green chilli emulsion, gin compressed watermelon and tapioca wafer (GF)
- Master stock brisket and ginger steamed buns with XO sauce and carrot daikon pickle
- Crispy pork belly, sherry glaze with celeriac and apple remoulade (GF)

Main

- Roasted eggplant, spiced chickpeas, dukkah, mint, coconut cumin yoghurt (VE)
- Yellow duck curry, lychee, mint and green mango (GF)
- Okonomiyaki salmon, edamame, radish and togarashi crunch
- Harissa roasted chicken with zucchini and pistachio baba ganoush (GF)
- Sumac lamb shoulder with pomegranate, fermented chilli and labna (GF)
- Smoked beef short rib, mojo sauce, garlic green beans (GF)

Sides

- Wild rice, cumin and chickpea salad (GF, V)
- Smashed cucumber, mint, shredded coconut (GF, V)
- Charred corn, smoked almonds and pickled red onion (GF, V, CN)
- Roasted sweet potato, charred spring onions and sticky balsamic dressing (GF, V)
- Kohlrabi, apple and pickled rhubarb slaw (GF, V)

Sweets

- Beetroot white chocolate mousse cake with mandarin gel and freeze-dried mandarin (CN, GF, V)
- Miso butterscotch apples, crème fraiche ice cream with ginger crumble (V)
- Basque cheesecake with thyme roasted quince and honeyed almonds (CN, V)
- Salted caramel and chocolate tart with pomegranate roasted figs (GF, V)

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