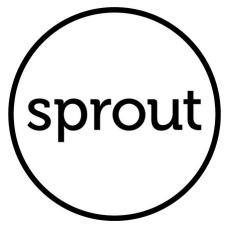


Spring 2022 Share Menu



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.

Entrees

- Beetroot and currant tart, crumbled goat's chevre, sage (V)
- Goat's curd and broad bean bruschetta with black garlic, watercress and cured egg yolk (V)
- Lemon confit salmon, compressed cucumber, elderflower curd and salmon pearls (GF)
- Albacore tuna with miso fennel salad, yuzu dressing and togarashi crunch (GF)
- Spiced lamb cigars, Pernod labna and fermented chilli
- Master stock brisket and ginger steamed buns with black vinegar XO sauce

Mains

- Seared barramundi, buttered cos, Ortiz anchovy crème and Parmigiano Reggiano (GF)
- Nduja and lemon stuffed chicken with whipped ricotta and sourdough
- Roast pork belly with black pepper caramel and Thai basil (GF)
- Honey glazed duck legs, white bean and celery salsa verde (GF)
- Spring lamb, asparagus cream, herbs and dukkah (GF)
- Seared eye fillet, radicchio, buttered leeks and capers (GF)

Sides

- Spring vegetable and Israeli couscous salad with green sauce (V)
- Butternut pumpkin loaded with wild rice, cumin and currants (GF, V)
- Shaved Brussels sprouts and pecorino slaw (GF, V)
- Charred cauliflower and lemon, whipped feta, brown butter capers (GF, V)
- Grilled eggplant with labna and quinoa tabouleh (GF, V)
- Cumin broccoli, roasted chickpeas, spiced yoghurt (GF, V)
- Bitter green leaves with tarragon vinegar dressing (GF, V)
- Romesco roast potatoes, black garlic, chives (GF, V)

Dessert

- Chocolate marquise with gin and blueberry jam (V)
- Flourless blood orange cake, vanilla mascarpone and honeycomb (CN, GF, V)
- Roasted strawberry tart with balsamic, crème fraiche and oat crumble (V)
- Coconut mousse, lime curd, kaffir lime meringue and pineapple (GF, V)

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