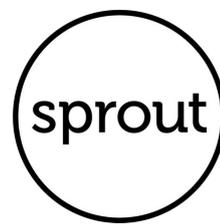


Autumn 2021 Share Menu



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.

Smaller

Baked persimmon, chevre and walnut tart with aged balsamic (V, CN)
Kingfish crudo with buttermilk dressing, shaved fennel, pink pepper and grapefruit (GF)
Calamari with roasted red peppers, chorizo, kalamata olives and sourdough crumbs
Pan fried Coorong mullet with hummus, lemon, crispy fried garlic and chilli (GF)
Grilled haloumi, fig, pancetta, pumpkin puree and crispy pepitas (GF)
Chicken liver parfait and plum jam with cornichon and fennel toast

Mains

Parisian gnocchi with sautéed leek, slow roasted cherry tomatoes, sage and pine nuts (V, CN)
Slow cooked white fish with cannellini purée, cavolo nero, pancetta and green olives (GF)
Korma spiced chicken ballotine in coconut dhal (GF)
Char siu pork belly with ginger and sesame greens
Tomato and bay leaf braised duck leg, polenta and shallots with celery salsa verde (GF)
Chermoula lamb shoulder with roasted cabbage, tahini and chives

Sides

Loaded butternut pumpkin with goat's cheese, dukkah, currants and herbs (GF, V)
Radicchio, poached grapes, goat's curd and chive salad with sumac (GF, V)
Celeriac, apple and pickled rhubarb slaw (GF, V)
Roasted eggplant, smoked yoghurt, chilli oil, pistachio and pomegranate (GF, V, CN)
Charred Brussels sprouts, tahini dressing, preserved lemon (GF, V)
Baby cos, buttermilk and chive dressing, toasted sunflower seeds (GF, V)
Witlof, pear and hazelnut salad with Gorgonzola dressing (GF, V, CN)
Stir-fried broccolini with Szechuan Caramel (GF, V)
Turmeric cauliflower, curry leaves and dhal mustard (GF, V, CN)
Lemon and garlic roasted potatoes with pistachio pesto (GF, V, CN)

Sweet

Buttermilk panna cotta, fig, honeycomb and hazelnuts (GF, CN)
Gin mousse, tonic granita, bay oil, raspberry gel and berries (GF, V)
Chestnut chocolate torte with roasted quince and candied pecan (GF, V, CN)
Goat's curd cheesecake, roasted plum and thyme (V, CN)

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