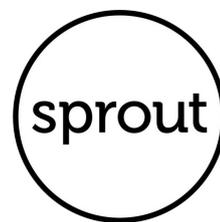# Autumn 2022 Share Menu

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.

Entree

Butternut tart with goat's chevre, cumquat marmalade and shaved fennel salad (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)

Seared Tommy Ruff, golden beets and celery salsa verde (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

Slow roasted duck leg, lychee yellow curry, mint and green mango (GF)

Okonomiyaki salmon, edamame, radish and togarashi crunch

Parisian gnocchi, pumpkin, blistered cherry tomatoes, bay oil and Parmigiano Reggiano

Harissa roasted chicken with smoky eggplant cream (GF)

Sumac lamb shoulder with pomegranate, fermented chilli and labna (GF)

Smoked beef short rib with mojo sauce and garlic green beans (GF)

Sides

Wild rice, cumin and chickpea salad (GF, V)

Smashed cucumber salad with mint and 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)

Heirloom beetroot and carrot salad with cumin seeds and feta (GF, V)

Kohlrabi, apple and pickled rhubarb slaw (GF, V)

Parsnip skordalia with roasted wild mushrooms and dukkah (GF, V)

Bitter leaf salad and Pendleton tarragon vinegar dressing (GF, V)

Sweet

Beetroot white chocolate mousse cake with mandarin gel and freeze-dried mandarin (CN, GF, V)

Miso butterscotch apples and smoked crème fraiche ice cream with ginger crumble (V)

Burnt cheesecake with thyme roasted quince and honeyed almonds (CN, V)

Salted caramel and chocolate tart with pomegranate roasted figs (GF, V)

sprout.edu.au

@sproutadl