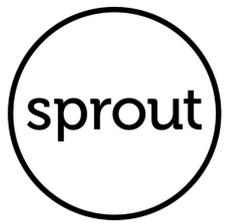


Spring 2021 Share Menu



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

Smaller

- Coconut poached calamari with green mango, Thai herbs and nahm jim (GF)
- Goat's curd and roasted shallot bruschetta with black garlic, watercress and cured egg yolk (V)
- Pear and leek galette with gruyere and candied walnut (CN, V)
- Prosciutto wrapped Tommy Ruff, asparagus, shaved brussel sprouts and crispy capers (GF)
- Spiced lamb cigars, dhal mustard and curry leaves
- Dan dan pork, radish cake and black vinegar greens with XO

Larger

- Slow cooked salmon with broad beans, baby leeks, bottarga pangrattato and pine nuts (CN, GF)
- Braised duck leg, zucchini and pistachio baba ganoush, shaved zucchini and oregano dressing (CN, GF)
- Crispy skin pork belly, pandan caramel, coconut and peanut rempah with Thai herbs (CN, GF)
- Slow smoked beef short rib, mole sauce, charred corn salsa (GF)
- Okonomiyaki glazed chicken thighs, miso roasted cabbage and mandarin togarashi
- Slow roasted lamb shoulder with Jerusalem artichokes, anchovy chermoula (GF)

Sides

- Spring vegetable and Israeli couscous salad with salsa verde (V)
- Kohl rabi, green apple, mint and rocket salad with yoghurt dressing (GF, V)
- Pineapple and salted cucumber salad with hot and sour shallot sauce (GF)
- Baby cos, fermented buttermilk dressing, furikake and sesame seeds (GF, V)
- Asparagus and green beans with olive tapenade, thyme and lemon breadcrumbs (V)
- Oven roasted kent pumpkin with tahini yoghurt, fermented chilli and za'atar (GF, V)
- Crispy roasted potato with crème fraiche and chive dressing (GF, V)
- Basmati and wild rice with edamame, herbs, ginger dressing and fried shallots (GF, V)

Sweets

- Chocolate cremaux with blood orange granita and ruby chocolate shards (GF, V)
- Roasted strawberry tart with balsamic, crème fraiche and oat crumble (V)
- Honey and cardamom parfait, roasted rhubarb and pinenuts (CN, GF, V)
- Pistachio and basil bavois with watermelon and rosewater (CN, GF)

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