

Summer 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.

Entrées

Goat's curd, asparagus, pea bruschetta, black garlic, watercress, cured egg yolk (V)
Sashimi kingfish, edamame, apple and ponzu (GF)
Lemon confit salmon, compressed cucumber, elderflower cream, salmon pearls (GF)
Dashi poached chicken with plum and green tea soba noodle salad
Cured duck, melon, fermented chilli, basil and crispy sourdough
Thai beef salad, green mango, mint, sweet tamarind dressing (CN, GF)

Mains

Roasted eggplant, spiced chickpeas, dukkah, pomegranate, mint, coconut cumin yoghurt (VE)
Crispy skin salmon, buttered cos, Ortiz anchovy crème, prosciutto pangrattato (GF)
Nduja and lemon stuffed chicken, whipped ricotta, sourdough
Grass fed eye fillet steak, lime, corn, avocado salsa (GF)
Roasted duck legs, whiskey ketchup, grilled mango (GF)
Oregano marinated lamb shoulder, yellow romesco, shaved zucchini (GF)

Sides

Wild rice, herbs, cumin chickpeas (GF, V)
Baby cos, avocado, pine nuts, chilli flakes, creamy yoghurt dressing (CN, GF, V)
Grilled nectarine, rocket, sherry glaze (GF, V)
Heirloom tomato, buffalo mozzarella, basil, balsamic glaze (GF, V)
Pineapple, salted cucumber, hot and sour shallot sauce (GF)
Charred corn, plum, smoked almonds, jalapeno salad (CN, GF, V)
Freekeh, baby cucumber, dill tabouli, garlic yoghurt (V)
Potato salad, green chilli crème fraiche dressing, pickled shallots, chives (GF, V)

Sweets

Chocolate délice cake, red grape compote, vanilla crème fraiche, fizzy grapes (CN, GF, V)
Coconut rum curd, roasted peaches, vanilla and rice jam, white chocolate crumbs (GF, V)
Gin mousse, tonic granita, bay oil, raspberry gel, berries (GF, V)
Pistachio and basil bavarois with watermelon, rosewater (CN, GF)

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