

Winter 2020 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

- Caramelised onion and tallegio stuffed mushroom with rosemary breadcrumbs (V)
- Tommy ruff, white bean puree and celery salsa verde (GF)
- Seared tuna, edamame, daikon and ponzu dressing (GF)
- Pork and fennel cigars with shaved apple and labna
- Chicken, leek and champagne pies with pickled carrot salad (CN)
- Venison tartare with beetroot, seasonal vegetable chips and red wine reduction (GF)

Larger

- Parisian gnocchi with roast pumpkin sauce, cavolo nero, buttered pine nuts and pecorino (V, CN)
- Slow baked Moroccan salmon with tahini yoghurt and herbs (GF, CN)
- Peri peri chicken with polenta and pico de gallo (GF)
- Roasted duck leg with beetroot risotto, hazelnuts and shaved beets (GF, CN)
- Lamb shoulder ragu pasta with tomato, bay leaf, olives and Parmigiano Reggiano
- Mexican beef brisket with jalapeno and chimichurri (GF)

Sides

- Crispy roast potatoes with crème fraiche and bay leaf oil (GF, V)
- Turmeric cauliflower with dates, green olives and lemon (GF, V)
- Roasted Brussels sprouts, smoked almonds and maple pancetta with thyme breadcrumbs (CN, V)
- Heirloom beetroot, capers, radicchio and goat's chevre (GF, V)
- Loaded sweet potato with chipotle black beans (GF, V)
- Celeriac, apple and rhubarb slaw (GF, V)
- Witlof, orange and pickled fennel salad (GF, V)
- Baby cos, buttermilk and chive dressing, toasted sunflower seeds (GF, V)
- Rainbow chard sautéed with chilli and garlic (GF, V)

Sweets

- Kataifi wrapped quince with hazelnut ganache (V, CN)
- Flourless chocolate cake with mandarin gel, aero chocolate and candied zest (CN, GF, V)
- Honey and cardamom parfait with roasted rhubarb and pinenuts (GF, V, CN)
- Coconut black sticky rice with roasted banana and coconut crisps (GF, V)

GF = Gluten free, CN = Contains Nuts, V = vegetarian, VE = Vegan
Note: Most dishes can be altered to meet most dietary requirements

Menus may be subject to change depending on available ingredients.

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