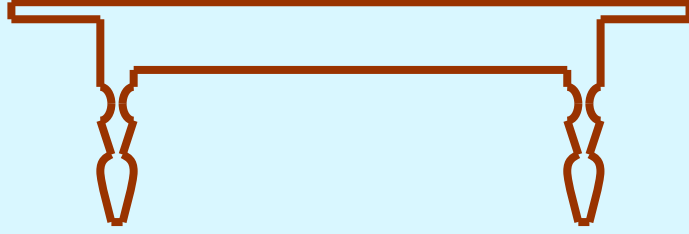


# our kitchen table



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[www.ourkitchentable.com.au](http://www.ourkitchentable.com.au)

## MENU @\$100 per person

### ENTREE

Goats curd and opal basil stuffed zucchini flowers with a roasted pepper and lemon salad

### MAIN COURSE

White veal osso bucco with porcini mushrooms, freshly made pappardelle and gremolata

### DESSERT

Chianti sorbet with crushed strawberries

*or*

### ENTREE

Lime cured ocean trout with pepper, frizze, mint and crème fraiche salad.  
spiced lavoche

Dips selection – scordalia, tarama with sumac, yoghurt mint and roasted almond, smokey eggplant roasted capsicum and toasted pinenut dips all with toasted pita bread

### MAIN COURSE

Middle eastern lamb kibbee, lamb and bourghal pattie, on finely shredded savoy cabbage and mint salad with and orange blossom yoghurt cheese

### DESSERT

Rose water panna cotta with roasted rhubarb and pistachio biscotti

*or*

### Appetiser

Gougeres - like a profiterole but made with gruyere and absolutely traditional and delicious

Oysters with spicy merguez sausages

**Entrée**

Salade compose - of the best winter stuff around

**Main**

Seven hour leg of lamb with anchovy and garlic

Served with glazed baby potatoes, champignons and eschallots

**Cheese**

Grilled sourdough with Roquefort and fresh walnuts

**Dessert**

Fine tarte aux pommes – thin apple and cinnamon tart with freshly churned vanilla ice cream