

our kitchen table

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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

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