

F A B L E

MELBOURNE

Sharing Menu \$75 per person

All menus are served sharing style to the table

Marinated Wallace and Kalamata,
Toolunka Creek olives

Beef tartare, egg yolk aioli, caraway crisps

White Taramosalata,
extra virgin olive oil, house focaccia

Spiced lamb kebabs, hummus,
red pepper fondue, mint, fennel

Chicken cotoletta,
fried sage butter, lemon

Greek salad

Chocolate and almond brownie, rhubarb,
whipped mascarpone

Arrival Canapes \$25 per person

Choose three canapes from below:

Harissa Chicken Croquettes,
Chevrano, Bechamel

Fable scallop in the shell, cauliflower,
black garlic, almonds

Loaded sweet potato, garlic butter, maple syrup,
rosemary, smoked shitake, leeks

Local Haloumi, fig, lemon

Fried calamari, ouzo-lemon mayonnaise

Menus are subject to change without notice due seasonal availability

Menus are subject to price increases without notice

F A B L E

MELBOURNE

Sharing Menu \$100 per person

All menus are served sharing style to the table

Oysters, green Tabasco

Cured kingfish, granny smith, radish,
lime, "onion and garlic"

Local Haloumi, fig, lemon

Grilled Fremantle octopus, chickpeas,
potato, Aleppo, lime

Slow roasted lamb shoulder, labne,
quick pickled cucumbers, black sesame

Porcini mushroom risotto,
van der heiden chevrano

Smoked cauliflower cheese gratin

Greek salad

Chocolate and almond brownie, rhubarb,
whipped mascarpone

Arrival Canapes \$25 per person

Choose three canapes from below:

Harissa Chicken Croquettes,
Chevrano, Bechamel

Fable scallop in the shell, cauliflower,
black garlic, almonds

Beef tartare, egg yolk aioli, caraway crisps

Loaded sweet potato, garlic butter, maple syrup,
rosemary, smoked shitake, leeks

Fried calamari, ouzo-lemon mayonnaise

Menus are subject to change without notice due seasonal availability

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