

SOUTHBANK CENTRE

Alex Jorge & George Kallias

The Jam Shed Supper Club
21 – 25 Aug & 4 – 8 Sep

Sharing plates

Octopus carpaccio, garlic, lemon oil, parsley mayo, chorizo crumb
Smoked artichokes, roasted hearts, curds, dill oil, hazelnut dukkah
Devon mackerel, red pepper ketchup, salsa verde, black crumb
Batatas a murro, citrus, garlic, mint
Sourdough, 'Jam Shed' butter

Shared main

Salt marsh lamb rump, pressed and spiced 'Jam Shed' lamb belly,
cucumber coriander yoghurt.
Bulgar wheat pilaf, dried cherries.
Heirloom tomato salad, migas and red onion

Vegetarian option

Chickpea spinach, sweet potato pastilla, tahini, pickled radish, pistachio

Pudding

Burnt citrus custard tart, cinnamon, bay leaf sorbet, raspberries