



THE AGE | AWARD WINNER
GOOD FOOD GUIDE | 1996 ~ 2017

Valentine's Day 2017

Tuesday 14th February

Option A

Tasting Menu with Wine*

Set menu of small dishes matched with a 100ml glass of premium wine.

Sample menu on page 2 below

\$250 per person,

[Includes Food & Beverages]

FULLY BOOKED

The Main Dining & Venetian Rooms

Located at the front of the restaurant with high-ceilings and large windows looking onto bohemian Brunswick St.

[Deposit of \$125 per person required to make a booking]

Option B

4 course Mini a la Carte

Sample menu on page 3 below

Two sittings for Option B

\$130 per person *[4 Course meal & a glass of Prosecco]*

Grand Dining Room, adjoining courtyard and Bar Area

Antique mirrors, chandeliers and silk walls opening up onto a fully enclosed courtyard, or at our New York themed bar space with banquette seating and stained timber tables.

[Deposit of \$65 per person required to make a booking]

Dinner times available for this option

1st Dinner sitting

5:45pm – out by 7:45pm – Fully Booked
6:00pm – out by 8:00pm – Fully Booked
6:15pm – out by 8:15pm – Fully Booked
6:30pm – out by 8:30pm – Fully Booked
6:45pm – out by 8:45pm – Fully Booked

2nd Dinner sitting*

8:30pm – Fully Booked
8:45pm – Fully Booked
9:00pm – Fully Booked
9:15pm – Fully Booked
9:30pm – Fully Booked

**"You are invited to arrive earlier for a pre-dinner cocktail or bubbles in our courtyard"*

Option C

'la dolce vita'

A plate of 4 desserts to share per couple,
And a glass of 2007 Le Tertre du Lys d'Or Sauternes **each**.

\$35 per person

Bookings from 9:00pm



Valentine's Day 2017

Option A - \$250 per person *[Includes Food & Beverages]*

Chef **Buddha Lo's Tasting Menu**

Set menu of small dishes matched with a 100ml glass of premium wine.

Oyster Trio

shot with mirin & sake; **natural** with fresh finger lime; **tempura** with takoyaki garnish.

NV **Louis Roederer Brut Premier** *[Reims, France]*

Ora King **salmon** & **kingfish** tartare.

'Black truffle' **potato** croquette.

Tempura **zucchini flowers** with goat's milk fetta.

Wagyu **bresaola**, enoki mushrooms, pickled daikon.

2014 Palacio de Fefiñanes **Albarino** *[Rias Baixas, Spain]*

Saikyo-baked **black cod** fillet,*

Balmain bug tail & bean curd spring roll, asparagus tips, crustacean sauce.

**[marinated in white miso for 72hours]*

2015 By Farr 'Three Oaks Vineyard' **Chardonnay** *[Bellarine Peninsula, Vic]*

Mushroom wonton-tortellini,
peas, truffled Parmigiano-Reggiano sauce.

2015 Fratelli D'Anna 'Rosso di Montalcino' **Sangiovese Grosso** *[Montalcino, Tuscany, Italy]*

Roasted **duck** breast,
spring onion pancake, pickled cucumber, steamed leeks, whipped tofu, hoisin sauce.

2012 Bass Phillip Backyard Bin 17k **Pinot Noir** *[South Gippsland, Vic]*

A plate of 4 desserts to share per couple

Tahitian vanilla ice-cream & raspberry sorbet **vacherin** in cocoa butter.

Yuzu citrus curd **tart**, kaffir lime meringue.

Buddha's **Black Forest** - white chocolate panna cotta,
dark chocolate sponge, morello cherries & jam.

Peanut butter **parfait**, salted caramel popcorn.

2014 Richards **Muscat de Beumes de Venise**, Vin Doux Naturel *[Southern Rhone, France]*



Valentine's Day 2017

Option B - \$130 per person

4 course Mini a la Carte menu and a glass of prosecco

[Deposit of \$65pp required to make a booking]

NV Ruggeri Superiore 'Quartese' **Prosecco** di Valdobbiadene Brut DOCG

————— ∞∞∞∞ *set starter* ∞∞∞∞ —————

Kombu cured Hiramasa **kingfish**,
miso taramasalata, radishes, roasted sesame vinaigrette.

————— ∞∞∞∞ *entrees* ∞∞∞∞ —————

Your choice of entree from this selection of three.

🍤 Tempura **zucchini flowers** filled with goat's milk fetta,
pickled beetroot, toasted hazelnut dressing.

Paradise **prawn** wonton **ravioli**, sesame prawn toast,
sauteed pea tendrils, Penang laksa sauce.

Pan-fried, masterstock **pork belly**,
okonomiyaki pancake, pickled onion, tonkatsu sauce.

————— ∞∞∞∞ *main courses* ∞∞∞∞ —————

Your choice of main from this selection of four.

Saikyo-baked Japanese **black cod** fillet*,
brandade fritter, asparagus spears, crustacean sauce, crispy chilli noodles.

*[marinated in white miso for 72hours]

Twice-cooked **duck** breast,
spring onion pancake, pickled cucumber, steamed leeks, whipped tofu, hoisin sauce.

Victorian Black Angus eye-fillet of **beef**, slow-braised beef cheek,
'black truffle' potato croquette, choy sum, masterstock King oyster mushroom,

————— ∞∞∞∞ *'la dolce vita'* ∞∞∞∞ —————

A plate of 4 desserts to share per couple

Tahitian vanilla ice-cream & raspberry sorbet **vacherin** in cocoa butter.

Yuzu citrus curd **tart**, kaffir lime meringue.

Buddha's **Black Forest** - white chocolate panna cotta,
dark chocolate sponge, morello cherries & jam.

Peanut butter **parfait**, salted caramel popcorn.