



Valentine's Day 2018
 Wednesday 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]

FULL

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 linen padded 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

- 5:30pm – out by 8:00pm – **Full**
- 6:00pm – out by 8:15pm – **Full**
- 6:30pm – out by 8:45pm – **Full**
- 7:00pm – out by 9:15pm – **Full**

2nd Dinner sitting*

- 8:00pm – **Full**
- 8:30pm – **Full**
- 9:00pm – **Full**
- 9:30pm – available

Option C

'la dolce vita'

A plate of 4 desserts to share per couple,
 And a glass of 2009 Le Tertre du Lys d'Or Sauternes **each**.

\$35 per person

Bookings from 10:30pm



Valentine's Day 2018

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

Tasting Menu

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

Oyster Trio

natural | **shot** with mirin & sake | **tempura** with takoyaki garnish

2008 **Moet & Chandon** Grand Vintage Collection *[Eperney, France]*

————— ∞∞∞∞ —————

Seafood snacks

Semi-cured Hiramasa **kingfish** | miso taramasalata

Ocean trout | beetroot | horseradish

Kangaroo Island **scallop** ceviche

Spanner **crab** fritter | yuzu mayo

2010 Schlumberger 'Saering' Grand Cru **Riesling** *[Alsace, France]*

————— ∞∞∞∞ —————

Roasted WA **scampi**

veal sweetbreads | stinging nettle puree | Jerusalem artichoke

2014 Penfolds Reserve Bin 14A Hills **Chardonnay** *[Adelaide Hills, SA]*

————— ∞∞∞∞ —————

Brezain **Agnolotti**

(raclette style smoked cheese)

Morel mushrooms | sweetcorn | burnt butter

2016 Graci Etna **Rosato** Nerello Mascalese DOC *[Etna, Sicily Italy]*

————— ∞∞∞∞ —————

Roasted **duck** breast | duck confit & foie gras croquette
mustard greens | blood plum | hazelnut cream

2015 Bindi 'Dixon' **Pinot Noir** *[Macedon Ranges, Vic]*

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

A plate of 3 desserts to share per couple

Yuzu curd tart | glazed meringue

Guanaja (70%) dark **chocolate** mousse | passionfruit | pistachio

Fresh **raspberries** | shortbread | sheep's milk yoghurt gelato

2015 Carlo Pellegrino **Passito** di Pantelleria *[Sicily, Italy]*



Valentine's Day 2018

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** ∞∞∞∞ —————

Semi-cured Hiramasa **kingfish**
miso taramasalata | purple daikon | shiso

————— ∞∞∞∞ **entrees** ∞∞∞∞ —————

Your choice of entree from this selection of three.

Panko-crumbed **zucchini flowers** | SA Onkaparinga goat's curd
pickled green tomato | river mint dressing

Chorizo spiced **prawn wonton ravioli** | shellfish-saffron broth

Two Birds Gallantine

Yarra Valley Golden **quail** | Hazeldene Bendigo **chicken**
smoky bacon | mushrooms | elderberry | toasted brioche

————— ∞∞∞∞ **main courses** ∞∞∞∞ —————

Your choice of main.

Miso-baked Japanese black **cod** fillet
Mooloolaba Spanner crab fritters | asparagus | lime | ginger

Roasted **duck** breast | duck confit croquette
mustard greens | blood plum | hazelnut cream

Seared Rangers Valley WX **beef rump**

[WX = 50% Black Angus + 50% Wagyu cross]

roasted heirloom carrots | shredded potato cake | watercress

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————— ∞∞∞∞ **dessert plate** ∞∞∞∞ —————

A plate of 3 desserts to share per couple

Yuzu curd tart | glazed meringue

Guanaja (70%) dark **chocolate** mousse | passionfruit | pistachio
Fresh **raspberries** | shortbread | sheep's milk yoghurt gelato