



Book online
via **Orange Button**
on our [website](#)

Valentine's Day 2019

Thursday 14th February

Option A

The Main Dining & Venetian Rooms

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

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

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

One sitting only & NO time limit for Option A

Option B

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.*

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

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

Dinner times available for this option

1st Dinner sitting

5:30/5:45pm – out by 8:00pm – available

6:00pm – out by 8:15pm – Booked out

6:30pm – out by 8:45pm – Booked out

7:00pm – out by 9:15pm – Booked out

7:15/7:30pm – out by 9:30pm – available

2nd Dinner sitting*

8:00pm – Booked out

8:30pm – Booked out

8:45pm – available

9:00pm – available

9:15pm – available

**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 2016 De Bortoli 'Florence Broadhurst' Botrytis Semillon each.

\$35 per person

Bookings from 10:30pm



Valentine's Day 2019

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

Tasting Menu

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

Oysters

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

2009 **Moet & Chandon** Grand Vintage Collection [Eperney, France]

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Tastes

Scallop ceviche | guacamole

Fraser Isle spanner **crabmeat** | crab mayo | prawn cracker

Crumbed **zucchini flower** | Le Marquis Chevre de Rambouillet

Tartare of Black Angus **beef** eye fillet | tendon puff

1989 Paul Anheuser Niederhäuser Felsen Steyer **Riesling Auslese** (50g/L RS) [Nahe, Germany]

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Grilled Patagonian **toothfish**

rice noodles | Chinese broccoli | daikon | kombu butter

2016 By Farr Three Oaks Vineyard **Chardonnay** [Bellarine Peninsula, Vic]

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Crisp **pork** belly | Southern **calamari** 'tagliatelle'
abalone mushrooms | garlic shoots | ginger dashi

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

∞∞∞∞

Twice-cooked **duck** breast | corned duck leg
carrot three ways; puree, roasted & fermented

2014 Bristol Farm Bannockburn **Pinot Noir** [Central Otago, NZ]

∞∞∞∞ *'la dolce vita'* ∞∞∞∞

A plate of 3 desserts to share per couple

Coconut milk gelato & lime sorbet 'tropical **splice**'

Fresh **berry** & vanilla-sour cream **panna cotta**

Zokoko (70%) dark **chocolate** & blood orange marquise

2009 Le Tertre du Lys d'Or **Sauternes** [Bordeaux, France]



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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** & Petuna **ocean trout**
taramasalata | rice paper crisp

————— ∞∞∞∞ **entrees** ∞∞∞∞ —————

Your choice of entree from this selection of three.

Crumbed **zucchini flowers**

Le Marquis Chevre de Rambouillet | heirloom beetroots

Clarence River **prawn ravioli**

fennel & citrus salad | spicy shellfish-saffron sauce

Braised Flinders Island saltgrass **lamb pie**

crushed green peas | 'salsa verde'

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

Your choice of main.

Grilled Patagonian **toothfish***

rice noodles | Chinese broccoli | daikon | kombu butter

*Certified sustainable by Marine Stewardship Council (MSC) & rated
'Best Choice' by Monterey Bay Aquarium's Seafood Watch Program

Twice-cooked **duck** breast | corned duck leg

carrot 3 ways; puree, roasted & fermented | blackberry sauce

Seared Victorian Black Angus eye fillet of **beef**

beef short rib & potato croquette | parsley-truffle sauce

baby gem lettuce with 'Caesar' dressing | pickled onion

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

A plate of 3 desserts to share per couple

Coconut milk gelato & lime sorbet 'tropical **splice**'

Fresh **berry** & vanilla-sour cream **panna cotta**

Zokoko (70%) dark **chocolate** & blood orange marquise