



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

## Valentine's Day 2020

Friday 14<sup>th</sup> February

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### Option A

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#### 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]**

**Booked Out**

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### Option B

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#### 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

#### 1<sup>st</sup> Dinner sitting

6:00pm – out by 8:00pm – **Booked Out**

6:15pm – out by 8:15pm – **Booked Out**

6:30pm – out by 8:30pm – **Booked Out**

7:00pm – out by 9:00pm – **Booked Out**

#### 2<sup>nd</sup> Dinner sitting\*

8:00pm – **Booked Out**

8:45pm – **Booked Out**

9:00pm – **Booked Out**

9:15pm – available

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

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### Option C

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#### '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 10pm**



## Valentine's Day 2020

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

### Tasting Menu

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

[Vegetarian](#) and [Vegan](#) option available

3 freshly shucked **oysters**

native lime mignonette | cucumber sorbet | 'Fiorentina'

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

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### Snacks

Fraser Isle spanner **crab**-sandwich | crab mayo

Crumbed **zucchini flower** filled with Taleggio

Hiramasa **kingfish** & yellow fin **tuna** tartare | prawn-toast

Spicy-fried Rannoch Farm **quail**

2012 Palacio de Fefiñanes 'III Ano' **Albarino** [Rias Baixas, Spain]

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Pan-fried Patagonian **toothfish** | bbq leeks | rice noodles | kombu butter

2013 Yering Station 'Reserve' **Chardonnay** [Yarra Valley, Vic]

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**Mushroom tortellini** | truffled egg yolk

smoked potato puree | porcini sauce | enoki

2011 Bindi 'Kaye' **Pinot Noir** [Macedon Ranges, Vic]

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**Duck breast** roasted with leatherwood honey

duck parfait | rye-caraway biscuit | beetroot | blackberry

2015 Xanadu 'Stevens Road' **Cabernet Sauvignon** [Margaret River, WA]

∞∞∞∞ *'la dolce vita'* ∞∞∞∞

A plate of 3 desserts to share per couple

Summer **berries** | vanilla bean custard tart | elderflower syrup

**Lemon**-yuzu & passionfruit sorbet | coconut cream mousse | fresh lychees

**Chocolate**-espresso cake | almond mousse | dark chocolate ganache | almond brittle

2003 Rossetti Il Nostro **Vin Santo** del Chianti [Tuscany, Italy]



## Valentine's Day 2020

**Option B - \$130** per person

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

[Vegetarian](#) and [Vegan](#) option available

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

NV Ruggeri Argeo **Prosecco** di Valdobbiadene DOCG [Veneto, Italy]

∞∞∞∞ *appetiser* ∞∞∞∞

Hiramasa **kingfish** & yellow fin **tuna** tartare  
prawn-toast | whipped cod roe | yuzu dressing

∞∞∞∞ *entrees* ∞∞∞∞

Your choice of entree from this selection of three.

Crumbed **zucchini flowers** filled with Taleggio cheese  
Victorian heirloom tomatoes | black olive dressing

Clarence River **prawn ravioli** | fennel & citrus salad | saffron-shellfish sauce

Crisp Western Plains **pork belly** | seared Abrolhos Island **scallops** | spiced pumpkin

∞∞∞∞ *main courses* ∞∞∞∞

Your choice of main.

Grilled Patagonian **toothfish** | bbq leeks | rice noodles | kombu butter

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

Pan-fried Rannoch Farm **quail saltimbocca**  
sweetcorn polenta | Tuscan kale | agrodolce sauce

Seared Black Angus **beef** eye fillet | slow-braised beef cheek & peppercorn pie  
charred onion | watercress | parsnip | bordelaise sauce

∞∞∞∞ *'la dolce vita'* ∞∞∞∞

A plate of 3 desserts to share per couple

Summer **berries** | vanilla bean custard tart | elderflower syrup

**Lemon**-yuzu & passionfruit sorbet | coconut cream mousse | fresh lychees

**Chocolate**-espresso cake | almond mousse | dark chocolate ganache | almond brittle