



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

Valentine's Day 2021

Sunday, 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 snacks & small dishes served over six courses
each course matched with a 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]

Option A tables have NO time limit

∞∞∞∞ 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.*

A glass of Prosecco on arrival,
3 snacks & Mini a la Carte menu

Sample menu on page 3 below

\$130 per person, 4 Course meal & a glass of Prosecco

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

Option B tables have a Two Hour limit



Valentine's Day 2021

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

Tasting Menu

Set menu of snacks & small dishes served over six courses
matched with a 100ml glass of wine.

Vegetarian and Vegan option available

Freshly shucked **oysters**; 3 ways
native lime mignonette | spicy tomato sorbet | 'Fiorentina'

NV **Billecart-Salmon** Brut Reserve *[Mareuil-Sur-Ay, France]*

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Snacks

Salmon rillettes 'cigar' | Black Angus **beef** tartare | spicy fried **quail**
crumbed **prawn** sandwich | **Zucchini flower & taleggio** tempura

2019 Seppelt Drumborg Vineyard **Riesling** *[Grampians, Vic]*

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Patagonian **toothfish**
pickled vegetable 'tagliatelle' | sea lettuce sauce

2015 Castelli Estate Il Liris **Chardonnay** *[Pemberton, WA]*

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Agnolotti del plin 'Australiano'
pasta filled with braised Flinders Island wallaby tail & mortadella
shiitake | truffled-parmesan cream | 'pangrattato' toasted breadcrumbs

2015 Bristol Farm Bannockburn **Pinot Noir** *[Central Otago, NZ]*

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Duck breast roasted with leatherwood honey
spiced beetroot-roesti | pickled golden beets | blackberry sauce

2016 Xanadu 'Stevens Road' **Cabernet Sauvignon** *[Margaret River, WA]*

∞∞∞∞ *'la dolce vita'* ∞∞∞∞

A plate of 3 desserts to share per couple

Pavlova: Summer berries | passionfruit curd | vanilla bean mascarpone

Citron: Yuzu gelato | mandarin sorbet | coconut cream

Black Forest: dark chocolate torte | cherries

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



Valentine's Day 2021

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 **Prosecco** di Valdobbiadene DOCG [Veneto, Italy]

Snacks

Crumbed **prawn** sandwich | smoky **eggplant** & potato crisps | spicy fried **quail**

entrees

Your choice of entree from this selection of three.

Lightly Cured Ora **King Salmon** | smoked salmon mousse 'cigar'
horseradish cream with salmon pearls, apple and dill

🍷 Tempura **zucchini flowers** filled with Taleggio
Victorian heirloom tomatoes | black olive sauce

Agnolotti del plin 'Australiano'

pasta filled with braised Flinders Island wallaby tail & mortadella
shiitake | truffled-parmesan cream | 'pangrattato' toasted breadcrumbs

main courses

Your choice of main.

Crispy skin Humpty Doo (NT) **barramundi**
vegetable 'tagliatelle' | brandade fritters | sea lettuce sauce

Duck breast roasted with leatherwood honey
spiced beetroot-roesti | pickled golden beets | blackberry sauce

Char-grilled Victorian Black Angus **beef** eye fillet | slow cooked Sher wagyu **shin**
roasted carrots | potato puree | salsa verde butter

'la dolce vita'

A plate of 3 desserts to share per couple

Pavlova: Summer berries | passionfruit curd | vanilla bean mascarpone

Citron: Yuzu gelato | mandarin sorbet | coconut cream

Black Forest: dark chocolate torte | cherries