



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

## *Valentine's Day 2022*

Monday, 14<sup>th</sup> February

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

**\$135** per person,

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

*We can only offer a two-hour seating time-limit for bookings.*

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

5:00pm – out by 7:00pm – **Fully Booked**

5:30pm – out by 7:30pm – **Fully Booked**

5:45pm – out by 7:45pm – **Fully Booked**

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

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

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

8:00pm – **Fully Booked**

8:15pm – **Fully Booked**

8:30pm – **Fully Booked**

8:45pm – **Fully Booked**

9:00pm – **Fully Booked**

### **PLEASE NOTE before you book:**

With more than 24hrs notice, cancellations (including Covid) will incur a non-refundable \$10 per person booking fee, covering credit card charges, ResDiary (Online Booking System) AND Stripe (our secure on-line payment portal).

If you fail to show up, or cancel without at least 24 hours notice, your whole deposit will become non-refundable.



## Valentine's Day 2022

**\$135** per person

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

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

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

### Snacks

Hiramasa **kingfish** | cucumber | whipped cod roe | Avruga caviar  
**Porcini** & truffled–parmesan **arancini** | aioli  
Smoky **baba ghanoush** 'cigar'

### entrees

Your choice of entree

Southern Rock **lobster & prawn ravioli** | spicy bisque sauce

Crumbed **talleggio** 'olives' | **stracciatella** mozzarella | heirloom tomatoes | basil

Char-grilled Yarra Valley **quail** | grilled polenta | sweet corn | pancetta veloute

### main courses

Your choice of main

Glacier 51\* Patagonian **toothfish**

Venere black rice & squid risotto | calamari & kohlrabi salad

\*Certified sustainable by Marine Stewardship Council (MSC)

& rated 'Best Choice' by Monterey Bay Aquarium's Seafood Watch Program

Roasted **duck** breast | duck confit & blood plum in brick pastry  
honey glazed beetroot | five–spice duck sauce

Char grilled Southern Ranges **beef scotch fillet**

King Brown mushroom | shredded potato roesti | bordelaise sauce

### 'la dolce vita'

A plate of 3 desserts to share per couple

Passionfruit meringue roulade | tropical fruits  
Yuzu Gelato | blackberry sorbet | coconut cream  
Dark chocolate ganache & hazelnut torte | cherries

We are a fully licensed restaurant; however we also allow our guests to  
BYO special bottles of wine. The corkage charge on Valentine's Day is **\$35 per bottle**.