



# Valentine's Day 2014

Friday 14<sup>th</sup> February



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## Option A

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### Tasting Menu with Wine\*

Set menu of **10** small tastes served over four courses  
with a 100ml taste of each matched wine.

*Sample menu on page 2 below*

**\$250** per person,

*[Includes Food & Beverages]*

**One sitting only & NO time restrictions/limit for 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.*

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

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## Option B

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### 4 course Mini a la Carte

*Sample menu on page 3 below*

**\$115** per person *[Food Only]*

**Two sittings for Option B**

### Grand Dining Room, adjoining courtyard and Bar Area

*Antique mirrors, chandeliers and silk 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 \$55 per person required to make a booking]***

### Dinner times available for this option

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

5.30pm *out by 7.30pm* – available

6.00pm *out by 8.00pm* – available

6.30pm *out by 8.30m* – available

7.00pm – **Fully BOOKED**

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

8.00pm – **Fully BOOKED**

8.30pm – available

9.00pm – available

9.30pm – available

2nd sitting guests are welcome to arrive  
earlier for pre dinner drinks in our courtyard.

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## Option C

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### 'la dolce vita'

A plate of 3 desserts to share per couple, a glass of 2005 Le Tertre du Lys d'Or Sauternes **each**  
and Happy Lab Lovers Candy to take away & share.

**\$35** per person

Bookings from 10.00pm



## Valentine's Day 2014

### Option A

#### Chef Brendan McQueen's Tasting Menu

Set menu of small tastes served over four courses  
with a 100ml taste of each matched wine.

**\$250** per person,

*[Includes Food & Beverages]*

Oyster shot with mirin & sake

NV **Bollinger** Special Cuvée

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**Salmon** mince with bulgur & preserved lemon, crème fraîche, Yarra Valley salmon roe.

Yellowfin **tuna** sashimi, wasabi–avocado 'guacamole', white anchovy fillet.

Semi-cured Hiramasa **kingfish**, prawn remoulade with kaffir lime, shiso sauce.

2013 Grosset **Springvale** Watervale **Riesling** [Clare Valley, SA]

2012 Brown Brothers 'Limited Release' **Pinot Grigio** [King Valley, Vic]

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Miso-baked *saikyo-yaki* Japanese **black cod** fillet,  
marinated asparagus spears, crustacean bisque cream.

Tempura **zucchini flower** filled with feta,  
heirloom tomato & shiso salad, silken tofu sauce.

2012 Ranman Tenshinranman Kimoto **Sake** [Akita, Honshu]

2012 '**OGGI**' by Crittenden Estate [Mornington Peninsula, Vic]

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Five-spiced, roasted **duck** breast,  
beancurd skin filled with water chestnut,  
lotus root & bamboo shoots, barbeque duck sauce.

Roasted **lamb** loin wrapped in crepinette with spicy pork mince,  
smoky eggplant puree, black olive lamb sauce.

2010 Ant Moore **Pinot Noir** [Central Otago, NZ]

2012 Clonakilla 'Hilltops' **Shiraz** [Hilltops, Southern NSW]

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Poached **meringue** & yuzu ice cream **trifle**,  
salted-caramel pistachio crumbs, nashi pear fool.

Warm honey **fig**,  
**chocolate** cigar wafer with passionfruit curd.

Roasted yellow **peach** tartlet,  
organic yoghurt, muscovado cane sugar.

2005 Le Tertre du Lys d'Or [**Sauternes**, Bordeaux, France]



## Valentine's Day 2014

### Option B

**\$115** per person - **4** course Mini a la Carte

*[Deposit of \$55pp required to make a booking]*

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#### \*\*\* Set starter \*\*\*

Semi-cured Hiramasa **kingfish**,  
**prawn** remoulade with kaffir lime, shiso sauce.

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#### \*\*\* entrées \*\*\*

🍤 Tempura **zucchini flowers** filled with feta,  
heirloom tomato & shiso salad, silken tofu sauce.

Miso-baked *saikyo-yaki* Japanese **black cod** fillet,  
steamed spanner **crab dim sum**, *unagi* robata-grilled sea **eel**,  
yuzu-buttered carrots, sugar snap peas, crustacean bisque sauce.

Warm **ham hock** & confit duck roulade,  
'son-in-law' egg, soft leeks, lemon-mustard dressing.

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#### \*\*\* main courses \*\*\*

🍷 Sable **tart** with glazed heirloom **beetroots**,  
marinated fromage blanc, horseradish-daikon, black vinegar glaze.

Crisp skin Cone Bay **barramundi** fillet,  
kimchi vegetable & shaved calamari salad, sweetcorn sauce, 'popcorn'.

Five-spiced, roasted **duck** breast, Peking-style duck dumpling,  
cucumber, Chinese melon, eggplant with black olive paste, barbecue duck sauce.

Seared sirloin of Black Angus **beef**, confit king brown mushroom,  
broccolini, grated potato & leek pancake, teriyaki-mushroom sauce.

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#### ∞∞∞∞ *'la dolce vita'* ∞∞∞∞

*A plate of 3 desserts to share per couple*

Valrhona dark **chocolate** ganache slice,  
honeycomb crumbs.

Coconut **cream caramel**.

Chilled candied fruit **nougat parfait**  
framboise-macerated **strawberries**.