



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

5:30pm – out by 8:00pm – available
6:00pm – out by 8:15pm – available
6:30pm – out by 8:45pm – available
7:00pm – out by 9:15pm – available

2nd Dinner sitting*

8:00pm – available
8:30pm – available
9:00pm – available
9:30pm – 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

NV Billecart-Salmon Brut Reserve [Mareuil-Sur-Ay, 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

Flinders Island **wallaby tartare** | tendon puff

2018 Grosset Alea Off-Dry **Riesling** [Clare Valley, SA]

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Grilled Patagonian **toothfish**

rice noodles | Chinese broccoli | daikon | kombu butter

2015 Dom Besson **Chablis** 'Montmains' 1er [Burgundy, France]

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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]

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

2013 Staindl **Pinot Noir** [Mornington Peninsula, Vic]

∞∞∞∞ *'la dolce vita'* ∞∞∞∞

A plate of 3 desserts to share per couple

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

Fresh **berry** & vanilla-sour cream **tartlet**

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***
asparagus | rice noodles | 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 **tartlet**

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