



Valentine's Day 2014

Friday 14th February



Option A

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]

Option B

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

1st 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**

2nd 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.

Option C

'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]



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Option B

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

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

*** Set starter ***

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

*** 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.

*** 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.

∞∞∞∞ *'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**.