



VALENTINE'S DAY DINNER

FEBRUARY 14TH, 2019

\$109 pp including one glass of Moët & Chandon Champagne on arrival,
soft drinks, coffee and tea

DINNER MENU

ON ARRIVAL

Moonlight Flat oysters, mignonette dressing, tabasco, fresh lemon

TO START *(Select from one of the following)*

Cured ocean trout, lemongrass, rye wafers, nam jim dressing

Buffalo milk burrata cheese, bell pepper agrodolce, vincotta (V)

Beef carpaccio, baby rocket leaves, aged parmesan, truffle oil

MAIN COURSE *(Select from one of the following)*

Cherry wood fired Humpty Doo barramundi, shaved apple and fennel, green pea hummus (GF)

Chargrilled Hopkins river scotch fillet, potato puree, Otway shiitake
and swiss brown mushroom jus

Risotto, snap peas, edamame and shaved pecorino cheese (V)

SIDE DISHES *(Included with main course)*

Hand cut radii chips, house made tomato relish (V,GF)

Summer tomato salad, radishes, buttermilk dressing (V,GF)

DESSERT *(Select from one of the following)*

Classic Pavlova, new season strawberries, peanut crunch, strawberry sorbet (GF)

Dark chocolate parfait, cherry and mint sorbet (GF)

Yoghurt panna cotta, raspberry jelly, blackberry sorbet, micro basil (GF)

(V) Vegetarian (GF) Gluten Free. All prices are in Australian dollars inclusive of GST.
Please ask our host if you have any food allergies or special dietary requirements.

For reservations, kindly contact radii restaurant and bar at +61 3 9224 1211
or email phmelbourne.radii@hyatt.com