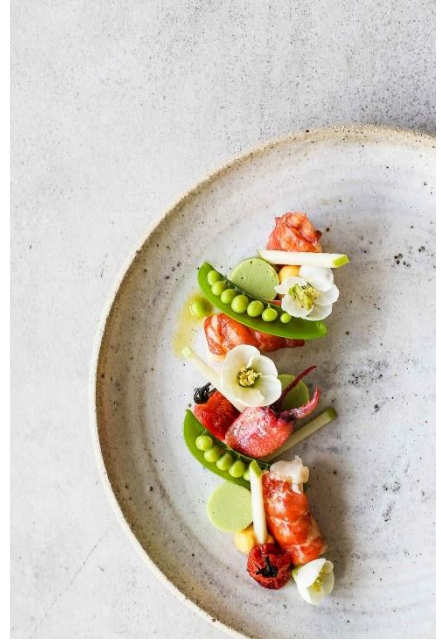


RYNE



ryne /'ri:n/ - anglo saxon - a course
continuously moving onwards.

Ryne is a restaurant born out of recipes procured, perfected and executed over many years by Donovan Cooke and his team. Using classical cooking techniques and modern innovations, the team at Ryne are dedicated to bringing you the ultimate dining experience.

THE PEOPLE BEHIND THE SCENES

DONOVAN COOKE | CHEF PATRON



Donovan's career spans three decades across three continents. Starting in Europe, he worked his way through the Savoy Hotel, Waterside Inn in Bray, Harvey's in London and La Cote St Jacques in Burgundy. In 1997 he shifted his focus to Melbourne where he co-opened the highly influential restaurant Est Est Est, followed by Luxe (awarded 3 hats in its first year) and Ondine (Best New Restaurant, The Age Good Food Guide).

Donovan was presented with the reigns of the Derby Restaurant and Bar at The Royal Hong Kong Jockey Club. He served as Chef de Cuisine for the next 6 and a half years. The spoils of Hong Kong not only came with the world's finest ingredients from all corners of the world but it was where Donovan met Tanie Cooke, the love of his life, and Alex Law, his Head Chef and future business partner.

After working together for 13 years, Donovan and Alex still share a unique passion for fine dining that has catapulted them towards returning to Melbourne to start this new venture. They are continuously moving forward. It's up to the rest of us to keep up.

ALEX LAW | PARTNER

With 25 years of hospitality experience, Hong Kong native Alex Law has high expectations of how food should be sourced, taste and be experienced. Alex rose through the ranks at the Royal Hong Kong Jockey Club, building a strong and respected reputation for his craftsmanship. When he started working with Donovan at the Derby Restaurant and Bar, their lifetime partnership was confirmed. Sharing the same goals and passion for food, Alex moved his family to Melbourne at Donovan's suggestion and has never looked back. Since working in Melbourne, he has taken the time to nurture and train the young chefs around him, becoming an inspiration to those he mentors.



FUNCTIONS



Ryne is a restaurant born out of recipes procured, perfected and executed over many years by Donovan Cooke and his team. Using classical cooking techniques and modern innovations, the team at Ryne are dedicated to bringing you the ultimate dining experience.

In addition to the main dining room exists a versatile private dining, functions and events space.

Suitable for weddings, product launches, corporate functions, exclusive events and premium wine dinners the space is available 7 days a week. Stand up for 150pax and seated from 12 up to 50pax, possibilities are endless.

A flexible approach to the menu and beverages allows a personalised approach when enquiring – we look forward to discussing your ideas.

For further information please contact us on reservations@ryne.com.au or 03 9482 3002

SEATED PACKAGES

DELUXE PACKAGE – \$70 PER PERSON

Inclusive of 2 courses (entrée & main / main & dessert)

PREMIUM PACKAGE – \$85 PER PERSON

Inclusive of 3 courses (entrée, main & dessert)

DEGUSTATION MENU – FROM \$120 PER PERSON

A tailored menu made by Donovan Cooke showcasing his speciality comprising of five courses or more, allowing you and your guests to experience what Ryne can offer.

Matching wines are available with an additional cost.

* If you'd like to do a menu tasting, we recommend that you dine at the restaurant which is open 5 days a week from Wednesday to Sunday (dinner) and Sunday (lunch)

* We are open for all functions any day of the week – T&Cs apply

ADDITIONS

- 2 types of canapes on arrival - \$9 per person
- Accompaniments - \$9 per side or \$5 per person sharing sides
- Speciality Dishes (upon request)
 - Marron, Pigeon, Pig's trotter, Foie gras, etc.

Entree

- Yellowfin Tuna Tartare, miso cracker, chives, jalapeño dressing
- Pan Fried Scallops, crushed apples, black pudding, beetroot puree, cider foam
- Crispy Skin Berkshire Pork Belly, spiced marinated pineapple, red pepper jam, crispy spring onion

Main

- Olive Oil Confit Ora King Salmon, roasted curry cauliflower, golden raisin puree, spiced carrot jus
- Braised Wagyu Beef Cheek, portobello mushroom, boulangère potato, smoked butter sauce
- Slow Roast Duck Breast, confit leg, braised cabbage, pomme anna, black olive jus

Sides

- Italian coleslaw, cabbage, fennel, caper, onion, parmesan
- Pomme dauphine, smoked paprika, harissa
- Sautéed green beans, navel orange marmalade, shaved cashew nuts

Dessert

- Vanilla Cheesecake, blood orange, caramelized honey crisp, cocoa nib
- Valrhona Chocolate Soufflé, mint ice cream, crème de menthe jelly
- Artisan cheese

Please note: All food and beverage options are subject to change due to season and stock availability

COCKTAIL PARTY PACKAGES

PER PERSON

\$40	3 cold canapes + 5 hot canapes
\$55	3 cold canapes + 5 hot canapes + 1 bowl + 1 sweet
\$70	4 cold canapes + 5 hot canapes + 2 bowl + 2 sweet

ADDITIONS

- Grazing Stations available on request

Cold Canapes

- Natural oysters
- Steak tartare, sour dough croutons
- Seared scallops, jalapeno ponzu
- Prawn cocktail
- King fish tartare, olive, tomatoes, preserved lemon
- Seared salmon, vegetables a la grecque
- Wagyu beef bresaola, homemade pickles

Hot canapes

- Mushroom araccini, garlic aioli
- Salt & pepper squid, lemon aioli
- Mini fish fingers, tartare sauce
- Polenta Chips, harissa dressing
- Cauliflower, leeks, cheese pie
- Tandoori chicken pie
- Beef & mushroom mini pies
- Seared scallops, grilled corn salsa
- Cajun spiced prawn skewers
- Wagyu beef cheek croquettes, truffle mayonnaise

Bowl Items

- Red wine braised wagyu beef cheek, mashed potatoes, mushrooms
- Pumpkin risotto, Taleggio cheese
- Risoni pasta, ragu of chicken, peas, hazelnuts
- Risoni pasta with prawn and basil

Mini Desert

- Lemon meringue pie
- Vanilla panna cotta, mixed berries
- Strawberry tart
- Valrhona chocolate delice

Please note: All food and beverage options are subject to change due to season and stock availability

EXTRAS

- Celebration cakes (small, medium, large)
 - Varieties:
 - Valrhona Chocolate Delice
 - Bomb Alaska
 - Cake size are variable depending on number of people
 - Please give a minimum of 3 days' notice to place an order
 - BYO cake will incur cakeage fee
- Flowers & AV Equipment
 - Flowers and equipment can be arranged at an additional cost
 - Please let us know if you'd like to use our preferred suppliers
 - Alternatively, you can bring your own decorations for your event
- Ceremonies (2 hours)
 - Ryne is available for wedding ceremonies from 12:00pm at a charge of \$1200.00 set with carpet-runner, chairs and registry table
 - This charge covers for the room hire, setup and staff for the duration of the ceremony

SEATING CAPACITY

Configuration	Private Dining Room	Entire Venue
Cocktail	150	400
Seated Event	60	160

BEVERAGE PACKAGES

STANDARD PACKAGE

2HR - \$36 3HR - \$45 4HR - \$53 5HR - \$60

Champagne upgrade to NV Baron Albert L'Universelle Brut + \$38 pp (2 hours)

Sparkling

2017 Wood Park Prosecco

White

2018 Wild's Gully Sauvignon Blanc

Red

2016 Honoro Vera Garnacha

Beer (please select two)

Peroni Red

Coopers Pale Ale

Napoleone Apple Cider

All beverage package includes: Prickly Moses Otway Light, soft drinks and juices

Please note: All food and beverage options are subject to change due to season and stock availability

DELUXE PACKAGE

2HR - \$50 3HR - \$58 4HR - \$65 5HR - \$72

Champagne upgrade to NV Baron Albert L'Universelle Brut + \$38 pp (2 hours)

Sparkling

2017 Wood Park Prosecco

White

2015 Penny's Hill 'The Agreement' Sauvignon Blanc

2016 Cape Barren 'Native Goose' Chardonnay

Red

2016 Rob Dolan Pinot Noir

2014 Kangarilla Road Cabernet Sauvignon

Beer (please select two)

Peroni Red

Coopers Pale Ale

Napoleone Apple Cider

PREMIUM PACKAGE

2HR - \$75 3HR - \$84 4HR - \$93 5HR - \$100

Champagne upgrade to NV Baron Albert L'Universelle Brut + \$38 pp (2 hours)

Sparkling (please select one)

2017 Wood Park Prosecco

2014 Deviation Road 'Loftia' Brut Rose

White (please select two)

2015 Penny's Hill 'The Agreement' Sauvignon Blanc

2017 Nick O'leary Riesling

2015 Jones Road Pinot Gris

2011 Del Rios Marsanne

2016 Louis Moreau Bourgogne Chardonnay

Red (please select two)

2016 Rob Dolan Pinot Noir

2016 Fighting Gully Road Sangiovese

2016 Honoro Vera Garnacha

2010 Reschke 'Bull Trader' Shiraz

2014 Kangarilla Road Cabernet Sauvignon

Beer (please select two)

Peroni Red

Coopers Pale Ale

Napoleone Apple Cider

ADDITIONS

- Basic Spirits - \$15 per person
- Sparkling Water - \$6 per person
- Coffee and tea - \$5 per person
- Additional hour/s - \$10 per person

All beverage package includes: Prickly Moses Otway Light, soft drinks and juices

Please note: All food and beverage options are subject to change due to season and stock availability



LOCATION

203 - 205 St Georges Road
Fitzroy North, 3068
Melbourne, Victoria, Australia

PHONE

(03) 9482 3002

EMAIL

reservations@ryne.com.au

HOURS

Dinner
Wednesday to Sunday - 6pm until late

Lunch
Sunday - 12pm until 3pm

Please note: we are available for functions any day of the week
***terms and conditions apply**

All credit card payments incur a processing fee
There is a 10% Surcharge on all Public Holidays