



Koots News - May 2007

As we slip into mid-Autumn and its taste of the cooler months ahead, many of the gourmands among you will have already found yourselves day-dreaming about all those wonderful slow-cooked, saucy, meaty dishes just waiting to be enjoyed without guilt. After all, putting on a couple of extra kilos in winter is nothing a bit of strategic layering of the wardrobe won't disguise! It's really the time of year when Melbourne exudes its unique *je ne sais quoi* with its myriad of cafés, restaurants and bars coming to life as safe havens against the cold. So do the right thing by your city and get amongst it!

### Mother's Day – May 13th

This year we'll fling open our doors nice and early for the ultimate Sunday Brunch for Mother's Day. Choose 2 or 3 courses from a menu designed especially for the day, including freshly squeezed orange juice and coffee, and an open fire. But book early - this is bound to become a new tradition at Koots.

Bookings available from:  
10.30 am to 1 pm, by phoning  
**9822 3809.**

2 courses: Adults \$45  
[children under 12 \$25]  
3 courses: Adults \$55  
[children under 12 \$35]



### Autumn Menu

At Koots, Patrice is getting sentimental, putting his spin on a classic dish from his native Haute-Savoie region of France. "**Tartiflette**" is traditionally a rustic bake of potato, crème fraiche, and

### The \$30 Prix Fixé lunch

One of the most popular events of the Melbourne Food & Wine Festival is the Express \$30 Lunch. And because we know you love the format, at Koots you can enjoy the same great value from Tuesday to Friday every week with our special *prix fixé* lunch menu of two courses and coffee for \$30. Patrice sets the menu daily relying on what's fresh and best of the season.

And speaking of the Melbourne Food & Wine Festival, it was an exciting one for us at Koots. We hosted the inaugural franco Food Fight - a sort of Iron Chef challenge between chef Gabriel Martin of Maisonette in Essendon and our own Patrice Repellin. In a four-course cook off, we are pleased to report Patrice was voted the winner on his home turf. At the second dinner, held at Maisonette, Gabriel had the edge and came home the victor, but as one guest commented it was Melbourne diners who were the ultimate winners!

### Chandon Supper Club for Camp Quality

We are proud to be involved in this fabulous initiative by Camp Quality - the people who are committed to bringing hope and happiness to children with cancer and their families. Koots, along with many of Melbourne's leading restaurants, will donate its services in the form of a table of 12 on 17th May. These dinners will be held simultaneously at all the participating venues, offering a memorable meal accompanied by Chandon and Green Point wines. But that's not all! Diners will then be taken to a secret venue by chauffeur driven car for an exclusive after party to be enjoyed with about 500 guests to share their dining experience and enjoy entertainment and dancing until the early hours of the morning. For more information about the evening, click here: [Camp Quality.](#)



bacon with a whole reblochon cheese melted on top. At Koots he has smartened up the concept using elegantly layered nicola potato, caramelised onion, pancetta and a *Tomme de Chèvre* goats cheese which has just yielded to the heat of the oven.

There's also his hand-crafted pork rillettes with port wine jelly. Try it with plenty of crusty bread and the Leabrook Cabernet Franc – a surprising new discovery on our wine list. It's a wine with the cherry-scented finesse of a good pinot noir and the tobacco and spice of cabernet, just right for the season. A table next to the **open fireplace** at Koots awaits!



See [www.koots.com.au](http://www.koots.com.au) to view the lunch menu.

### Top Chefs Cooking Class at Scotch College. 21st May, 7pm.

Patrice will again be presenting in Scotch's fabulous demonstration kitchen with signature dishes from his Autumn menu. Come along and see how you can get some of his French flair happening in your own kitchen. Tastes of 3 courses plus recipes are included in the demonstration style session. For information and bookings, please phone 9810 4407.

*Koots*  
modern french cuisine

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