



## RESTAURANT OF THE MONTH

### *Cumulus Inc.*

Buzzy, busy and hard to get a seat, but worth waiting for. This attractive room off a corridor leading to **45 Downstairs theatre and Gallery** is an enticing place to linger over a coffee or glass of wine and a perhaps a snack. There are two bar seating areas and a communal tables as well as a selection of various sized other tables and banquettes. Décor is minimalistic, black and white marble bars, blond wooden floor and table tops. This not a place to take your laptop, but to enjoy the food, drink & ambience. The excellent wait staff take care that you are not left waiting for your wants and serve with professionalism and pleasantry.

Chef Andrew McConnell is one of *Melbourne's* most talented culinary artists and he offers a new concept of small, reasonably-priced gourmet dishes all day.

*Cumulus Inc* is open all day for breakfast, lunch or dinner. The menu constantly alters, but might include dishes such as:

**Entrees;** *Vichyssoise with Marinated Clams & Prawns*, \$12.00; *Spiced Cauliflower with Goat's Curd* **Charcuterie;** *Waygu Bresaola with celery & parmesan*, \$16.00; *Boudin Noir, Smoked Tomato & Parsley Salad*, \$12.00; *Rabbit Terrine with Prune*, \$16.00

*Cumulus Inc* also specializes in a selection of shucked oysters from various beds around *Australia*, such as *Moonlight Flat Oysterage, Bateman's Bay, NSW, Claire de Lune bouton*, \$3.50; and *Pacific from Kumoto, SA*, \$3.50.

**Salads and Comestibles:** *Spiced Cauliflower with Goat's Curd*; \$14.00;

*Cracked Wheat & Freekah Salad, Preserved Lemon, barberries*, \$10.00; *cold Poached Organic Chicken with Tarragon Mayonaise, Watercress & Radish*, \$17.00

**Fish:** *Seafood Escabeche, Red Mullet, Scallops, Mussels*, \$19.00; *Tuna Tartare with Crushed Green Pea Salad*, \$32.00

**Meat:** *12 Hour Slow Cooked Pork Strap, Cabbage Salad*, \$19.00; *Whole Slow Roast Lamb Shoulder, to share*; \$55.00; *Grilled Waygu Rump Cap, Parsley & Panisses*, \$37.00

**Cheese:** *Appenseller Cow's milk Cheese from Switzerland*, \$16.00; and *Queso Valdeon Goat's & cow's Milk Blue Cheese from Northern Spain*, \$17.00

**Wine:** wines by the glass are listed on the paper menu Extensive wine list available on request. There's a choice of 5 White wines such as: *2008 Delatite Gewurtstraminer*, \$9.00; or a *German Wittmann Riesling*, \$13.50.

Red wines by the glass include: *2006 Poggerino Chianti Classico*, \$14.00; *2005 Oakridge Cabernet Sauvignon* from the Yarra Valley, Australia, \$13.00; and *2006 Thierry Violot- Guillermond Bourgogne*, \$18.00



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Breakfast Offerings include: *Turkish Baked Eggs, Spiced Tomato, Dukkah, Labne*, \$16.00; *Sardines with Parsley, Tomato and Lemon on Grilled Sourdough*, \$13.00; *Strawberry & Watermelon Salad with Rosewater, Mint, Pomegranate & Yoghurt*, \$11.00; and *The Full English – Farmhouse Slab Bacon, Egg, Blood Sausage on Toast, Fried Eggs & Smoked Tomato*, \$18.00

Open Monday to Friday 7am – 11pm, Saturday 9am – 11pm

45 Flinders Lane

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[www.cumulusinc.com.au](http://www.cumulusinc.com.au)