



## What's on in Melbourne



# BEST MUSEUM CAFES

Escape the drizzly winter weather for a culture and coffee fix

### Restaurants



**The Pagan A-Prentice Dinner**  
Neil Prentice showcases some of his finest wines and wagyu.  
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### Music



**Guillemots**  
Fyfe Dangerfield on the band's new album, *Walk the River*.  
[Read more ▶](#)

### Theatre



**Next to Normal**  
An hilarious satire on the modern Broadway musical style.  
[Read more ▶](#)

Media Outlet: TimeOut Melbourne <http://www.au.timeout.com/melbourne/restaurants/events/919/the-pagan-a-prentice-dinner>

Date: 19th May 2011

**TimeOut**  
**Melbourne**

## **The Pagan A-Prentice Dinner**

Thu 19 May , Food & Drink

*A trip to Libertine will appeal to your inner Francophile*

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*published on 10 May 2011*

Do you like berets, small dogs, stripy tops and carrying baguettes around on the weekend? If you replied a resounding 'oui' to any of these questions, then a trip to Libertine will appeal to your inner Francophile.

Libertine is a tiny restaurant on Victoria Street in North Melbourne. So tiny, you'll have to be careful about what secrets you whisper lest the whole restaurant hears about your scandalous affairs. The décor is styled in a Marie-Antoinette's boudoir sort of way with gold edge mirrors, forest green velvet backed chairs, rich patterned walls and two chandeliers. It's enough to make you reach for your corset. But then a corset wouldn't leave enough space for you to sample the classic French cuisine on offer.

Libertine is fond of events. On Thursday 19th May, Libertine team up with Neil Prentice – certified wine and wagyu beef legend – for a delightful four course meal, matched carefully to Neil's Prentice, Moondarra and Holly's Garden wine labels. His 2010 Prentice Pinot Ramato and 2009 Holly's Garden Pinot Gris are particularly drinkable.

Neil Prentice is a passionate, knowledgeable and excitable raconteur. He'll discuss his wines and Moondarra Grass-Fed Tajima Wagyu beef in depth, whilst entertaining the room with kooky stories. You might hear mentions of witches and warlocks, Cleopatra's skin problems, the Queen Mother's heard of angus beef or he might just break out into song.

While Neil Prentice is a man of many words, Libertine's head chef, Andre Delaine, is not. However his food does the talking. Think a delicate and refreshing kingfish tartare, smoked pork with a showering of crisp crushed pork skin, a tender duck and an exciting, mouth meltingly good Moondarra wagyu.

It's a food and wine match made in heaven.

**Bookings:** [info@libertinedining.com.au](mailto:info@libertinedining.com.au)

Words by Kelly Eng



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## The Pagan A-Prentice Dinner details

### Libertine

**Address**

500 Victoria St  
North Melbourne 3051

**Price** \$115.00

**Date** Thu 19 May

**Open** 7pm

**Telephone** 03 9329 5228

[Libertine details](#)

### Libertine map

