



17 February 2019

## Lazy Sunday Lunch Menu

**\$79** per person or **\$115** with a glass of wine

### 4 tastes to begin

Tempura **oyster** | takoyaki garnish

Azzurri **burratine** | heritage **tomatoes** | shiso vinaigrette

Salted **barramundi** cheek & potato croquette | black garlic aioli

**Tartare** of Black Angus **beef** eye fillet | tendon puff

2013 Tenuta Ulisse 'Unico' **Trebbiano** d'Abruzzo DOP [Abruzzo, Italy]

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Blue swimmer **crab** ravioli

prawn crackers | sea herbs | crab sauce

2017 Bellvale **Pinot Grigio** [Gippsland, Vic]

or

Pan fried WA wild **barramundi**

celeriac | Otway shitakes | lovage consomme

2017 De Bortoli 'Estate' Dixons Creek **Chardonnay** [Yarra Valley, Vic]

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Slow roasted Western Plains **pork belly**

horseradish mustard | sauerkraut | mustard leaves

2018 Charles Melton '**Rose** of Virginia' [Barossa Valley, SA]

(**Grenache**, Shiraz, Cabernet Sauvignon)

or

Braised Flinders Island **lamb** shoulder **pie**

heirloom carrots | carrot top pesto

2017 Red Edge Tinto Mezclado [Heathcote, Vic]

(**Tempranillo**, Monastrell, Graciano & Touriga)

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### 'la dolce vita'

Coconut milk gelato & lime sorbet '**tropical splice**'

Summer **berry** & vanilla-sour cream **tartlet**

Zokoko (70%) dark **chocolate** & blood orange marquise

2017 Giovanni Viberti **Moscato** d'Asti DOCG [Piedmont, Italy]

Lavazza Coffee or T2 Tea - \$6

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