

## Tuesday to Friday\* eXpress Lunch Menu

2 courses and a glass of wine – \$49

### Snacks

Oyster shot with mirin & sake - \$4<sup>50</sup> each

Crumbed **zucchini flower** filled with Taleggio - \$8 each

### entrees

Hiramasa **kingfish** & yellow fin **tuna** tartare  
whipped cod roe | cucumber | yuzu dressing

🍷 Azzurri **stracciatella** di mozzarella  
heirloom **tomatoes** | black olive dressing

Saffron **linguine** | steamed Portland (Vic) **mussels**  
mussel–buttermilk veloute

**Carpaccio** of Vintage **Beef** Co ‘Galiciana’ tenderloin  
parmesan fondue | pickles & white anchovies | grissini

### main courses

🍷 Roasted **cauliflower** | Romanesco & pine nut salad  
cauliflower & black garlic skordalia | pecorino Romano

### Today's fish

Twice cooked Western Plains **pork belly**  
seared Abrolhos Island **scallops** | pumpkin | spiced pepitas

Pan-fried Rannoch Farm **quail saltimbocca**  
sweetcorn polenta | Tuscan kale | agrodolce sauce

### side dishes – \$7.90

Organic **green leaf salad** | balsamic dressing

Russet Burbank ‘**chips**’ | rosemary–garlic salt | aioli

### dessert [Your own plate of 3 small tastes]

Summer **berry** tartlet with vanilla bean custard | elderflower  
**Lemon**–yuzu & passionfruit sorbet | coconut cream mousse  
Roasted **almond** mousse | chocolate ganache | mocha crumb

\* extra glass wine \$8 \* extra course \$17



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Matteos Restaurant

#MatteosMelb #MelbourneRestaurant #MelbourneFoodie #VintageDining

### entrees

Hiramasa **kingfish** & yellow fin **tuna crudo** \$28  
whipped cod roe | cucumber | yuzu dressing

**Carpaccio** of Vintage **Beef** Co ‘Galiciana’ tenderloin \$26  
parmesan fondue | pickles & white anchovies | grissini

🍷 **Mushroom tortellini** | truffled egg yolk \$25  
smoked potato puree | porcini sauce | enoki

Saffron **linguine** | Fraser Isle spanner **crabmeat** \$28  
crab bisque sauce | finger lime | espelette

🍷 **Zucchini flower** & Taleggio fritters \$26  
Victorian heirloom tomatoes | black olive dressing

Twice cooked Western Plains **pork belly** \$27  
seared Abrolhos Island **scallops**  
pumpkin | spiced pepitas

Pan-fried Rannoch Farm **quail saltimbocca** \$28  
sweetcorn polenta | Tuscan kale | agrodolce sauce

View all menus\* & book online

\*Tasting, Vegetarian & Vegan Menus

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

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### Trading Hours

**Lunch:** Tuesday to Friday & Sundays from 12noon

**Dinner:** Tuesday to Saturday from 6pm

**Closed:** Mondays\* and Public Holidays

\*(Open for special events + private parties)



## main courses

-  Roasted **cauliflower** | Romanesco & pine nut salad  
cauliflower & black garlic skordalia | pecorino Romano **\$38**
- Grilled **Bass groper** **\$42**  
steamed Spring Bay (Tas) **mussels**  
sweet potato | 'bagna cauda' veloute
- Pan-fried Patagonian **toothfish\*** **\$48**  
rice noodles | bbq leeks | kombu butter  
\*Certified sustainable by Marine Stewardship Council (MSC) & rated  
'Best Choice' by Monterey Bay Aquarium's Seafood Watch Program
- Crumbed milk-fed **veal cotoletta** **\$45**  
witlof salad | salsa verde | lemon aioli
- Duck breast** roasted with leatherwood honey **\$44**  
duck parfait | rye-caraway biscuit  
beetroot | blackberry sauce
- Seared Victorian Black Angus **beef eye fillet** **\$46**  
slow-braised **beef cheek** & peppercorn **pie**  
charred onion | parsnip | red wine & bone marrow sauce

## side dishes all \$10

- Organic **green leaf salad** | balsamic dressing
- Panzanella:** tomato & toasted ciabatta salad  
cucumber | dried olives | red wine vinaigrette
- Smoky **eggplant** | saltbush | extra virgin olive oil
- Steamed **broccolini** | pesto
- Russet Burbank '**chips**' | rosemary-garlic salt | aioli

### Important notice regarding food allergies

While Matteo's Restaurant is more than happy to accommodate requests of special meals for customers who have food allergies or intolerances, we cannot completely guarantee allergy-free meals.

We pledge 100% care but accept no liability.

 Vegetarian dish



## cheese

- Today's **cheese** selection **\$26**  
toasted fruit & nut loaf | lavosh | slow roasted pear

## desserts by Ross Eckersley all \$22

\* Matteo's suggested wine by the glass to accompany your choice.

### Berries

Shortcrust tartlet with vanilla bean custard  
summer berries | elderflower syrup | basil sorbet

\* '18 Xanadu 'Cane Cut' Viognier [Margaret River, WA] – \$12

### Citron

Lemon-yuzu & passionfruit sorbet  
coconut cream mousse | fresh lychees

\* '17 Giovanni Viberti **Moscato d'Asti** DOCG [Piedmont, Italy] – \$9

### Mocha

Chocolate-coffee cake | roasted almond mousse  
dark chocolate ganache | almond brittle | espresso gelato

\* NV Bodegas Alvear 1927 Dulce Viejo **Pedro Ximenez** sherry [Spain] – \$10

\* '16 Richards **Muscat de Beaumes de Venise** [Sth Rhone, France] – \$12

### Peach

Yellow peach tarte tatin  
hazelnut praline | ricotta-grappa ice-cream

\* '16 De Bortoli **Botrytis Semillon** by Florence Broadhurst [Riverina NSW] – \$13

### Negroni

Blood orange sorbet | sweet vermouth panna cotta  
gin jelly | meringue | Campari granita

\* '17 Carlo Pellegrino **Passito di Pantelleria** [Sicily, Italy] – \$13

Our **dessert plate** of 4 tastes – **\$40**

\* '09 Le Tertre du Lys d'Or [Sauternes, Bordeaux, France] – \$16

Matteo's **C-spot** – \$9

[Small, warm, dark chocolate 'ganache' tartlet]

**Affogato** – \$18

[Strong short black, vanilla bean ice-cream, 15mls liqueur]

**Lavazza coffee or T2 teas** – \$6