



Covid-Normal Christmas Day Lunch 2020

\$225 per person

[Deposit of \$125pp required to **make a booking**]

Book online via www.matteos.com.au and click the **available special** tab

*** Set starter ***

Semi-cured Hiramasa **kingfish** | Abrolhos Island **scallops** crudo
whipped cod roe | Sicilian blood orange vinaigrette


*** entree ***

Zucchini flower & taleggio tempura | oxheart tomatoes | black olive dressing

Mooloolaba King **prawn ravioli** | prawn cracker | chilli sauce

Yarra Valley **quail** filled with cotechino sausage | sweetcorn polenta | cime di rapa

*** main course ***

 Roasted **cauliflower** steak | cauliflower skordalia
warm Romanesco & toasted pine nut salad | pecorino

Patagonian **toothfish*** | pickled vegetable 'tagliatelle' | bbq asparagus | kombu butter

*Certified sustainable by Marine Stewardship Council (MSC)

Duck breast roasted with leatherwood honey
braised radicchio tartlet | shiitake | witloof | duck parfait

Chargrilled Victorian Black Angus **beef** eye fillet | slow cooked Sher wagyu **shin**
roasted carrots | potato puree | salsa verde

*** 'la dolce vita' ***

Matteo's plate of 4 small sweet treats

Christmas pudding with brandy sauce.

Summer **berry** tartlet with vanilla bean custard

Lemon-yuzu & cherry sorbet | coconut cream mousse

Peanut butter parfait | dark chocolate & praline brittle

*We are a fully licensed restaurant; however we do also allow our guests to
BYO special bottles of wine. The corkage charge **\$30 per bottle.***