



Father's Day 2026

by chef Justine Pao

snacks [priced per piece]

Today's **oyster** (A) **natural**, shucked to order *with* finger lime mignonette – \$MP

Seared Japanese **scallop** (I), wakame seaweed, miso butter, bonito flakes – \$10

Sesame **prawn** (I) toast, spicy aioli – \$12

🌿 Roman rice **suppli** (2) with truffled parmesan – \$11

entrees [all available in main size also]

entree/main

Hiramasa **kingfish** (A) & Blue fin **tuna** (A) crudo, ponzu-dashi dressing, 'taramasalata' whipped cod roe, pickled kohlrabi & ginger \$38/\$55

🌿 Tempura **zucchini flower**, **stracciatella** mozzarella, salt-baked beetroot salad, sundried tomato pesto \$32/\$44

Beef tenderloin **carpaccio**, parmesan, capers, arugula, EVOO \$34/\$46

Karaage fried, char siu marinated **quail**, Asian slaw, sesame aioli \$33/\$46

Ravioli (M) filled **prawn** & scallop mousse, lobster-bisque \$36/\$46

Orecchiette, pork & veal **sausage** meat, cime di rapa, anchovy-pangratatta \$34/\$45

main courses

🌿 Puff pastry pithivier (pie) filled with **mushrooms** & scamorza smoked mozzarella, sauteed cavolo nero & spinach, porcini & truffle tapenade sauce \$45

Today's market fresh **fish fillet** \$MP

'Tonkatsu' panko-crumbed Berkshire (Western District, Vic) **pork** cutlet, shredded cabbage salad with yuzu Kosho dressing \$46

Twice cooked (poached & roasted) **duck** breast, Peking duck sauce, compressed cucumber, braised leeks, spring onion pancake \$54

Char grilled, Southern Grain (MB4+) **beef scotch-fillet***, potato mash, King Brown mushroom, pickled onion, balsamic jus \$69

*Premium Australian, halal certified, 150-day grain-fed Angus, 300gms

side dishes

Organic **leaf salad**, balsamic dressing \$13

Roasted **green beans**, mustard, togarashi, pickled shallots \$15

Potato roesti 'chips', rosemary-garlic salt, aioli \$16

desserts

Matteo's signature dessert '**Limone**': Yuzu-lemon sorbet, coconut cream, lychee \$26

Classical Vanilla bean **crème brulee**, winter berries warm madeleine sponge cake \$28

Warm caramelised **apple tart**, cinnamon gelato \$28

Dark **chocolate** mousse delice, cherries, mascarpone gelato with Amarena cherry \$28

Today's **cheese**, toasted fruit & nut loaf, fig chutney \$36

Lavazza coffee or T2 teas – \$8

Seafood origin legend: (A) Australian, (I) imported, (M) mixed