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, basil–pesto	$32/$44
Karaage fried, char siu marinated **quail**, Asian slaw, sesame aioli	$33/$46
Pumpkin agnolotti, toasted pine nuts, sage brown butter, Amaretti	$34/$45
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