



26 May 2019

Lazy Sunday Lunch Menu

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

4 tastes to begin

Azzurri **burratina** mozzarella | heritage tomatoes | basil

'Vitello tonnato'

Thinly sliced poached veal | tuna tartare | cod roe mayonnaise

Autumn **mushroom** & Comte pie

Wallaby tortellini | wallaby broth

2018 Stefano Lubiana **Pinot Gris** Biodynamic [*Southern Tasmania*]

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Squid Ink **linguini**

cuttlefish ragu | spicy 'nduja' salami | black garlic

2017 Maccan **Pinot Grigio** delle Venezie DOC [*Friuli-Venezia Giulia, Italy*]

or

Pan-fried NT wild **barramundi**

pickled fennel | mussel-saffron broth

2018 Dog Point **Sauvignon Blanc** [*Marlborough, NZ*]

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Rannoch Farm **quail** 'cotechino'

sweetcorn polenta | lentil dressing | cime di rappa

2018 Storm Bay **Pinot Noir** [*Southern Tasmania*]

or

Slow cooked Black Angus **beef cheek**

roasted sugarloaf cabbage | Bordelaise sauce

2017 Torzi Matthews 'Mystic Park' **Shiraz** [*Barossa Valley, SA*]

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'la dolce vita'

Poached **quince** frangipane tartlet | tonka bean mascarpone

Frozen coconut & macadamia gelato '**Weis Bar**' | mango sorbet

Confit Pink Lady **apple** terrine | oat crumble | fennel ice cream

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

Lavazza Coffee or T2 Tea - \$6

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