



Restaurant Express  
Presented by Dimmi



**2 courses and a glass of wine – \$40**

**To start with?**

**Oyster** shot with mirin & sake – \$4 each

**Tempura zucchini flower** with goats cheese – \$6 each

**entrees**

---

**Buddha Lo's sweetcorn** & corn-fed **chicken soup**.

Tartare of Ora King **salmon** & **kingfish**.

**Mushroom** wonton–tortellini, peas, truffled parmesan sauce.

Slow-poached (72hrs) White Rocks **veal** girello,  
miso–taramasalata, kohlrabi, baby capers.

**mains**

---

Today's **fish**.

Pan-fried, masterstock **pork belly**,  
okonomiyaki pancake, pickled onion, tonkatsu sauce.

**Parisienne 'gnocchi'**\* pan-fried with **duck** confit,  
silverbeet, curried grapes & raisins, cauliflower skordalia.  
\*[made with choux pastry; not potato]

Seared Flinders Island **lamb** loin & crumbed lamb neck,  
eggplant, 'Mongolian' sauce.

**side dishes – \$6.50**

---

**Tatsoi** salad with nashi pear & wasabi mayonnaise.

**Cucumber** salad with satay dressing & chilli.

Fried Royal Blue **potatoes** with five spice salt.

**cheese or dessert**

---

Gruyere de **Comte** layered with Wagyu **bresaola**, fig chutney.  
[Semi-hard, cows milk cheese from the Jura region in the French Alps]

**Dessert trio**

Chocolate cake, miso-caramel custard, banana.

Mandarin curd tartlet with coconut.

Peanut butter parfait, salted popcorn candy.

\* extra course \$15 \* extra wine \$7.50 \* coffee/tea \$4.50

Feel free to take photos, check in, tag friends & tweet while you eat.



@matteosrest



@Matteos\_Restrnt



Matteos Restaurant

#MatteosExpLunch #MatteosMelb #MFWF @MelbFoodAndWine