

Autumn 2019 Menus

Tasting Menu - \$135*

Set menu of small dishes served over five courses
allowing you to experience a selection of our menu.

additional \$75 for a glass of wine matched with each course.

[sample menu on page 2](#)

[Vegetarian](#) and [Vegan](#) tasting menu also available

*May vary accordingly to produce availability.

A la Carte Menu - pages 3 to 5

Group menu for bookings of **9 people or more**

Set-price 3-course, mini 'a la carte' menu.

Changes seasonally - [current menu here](#)

Your guests will be given a menu
with each of the courses having a selection of 4 dishes.

The menu is straight off our current a la carte menu
and changes seasonally; though the format remains the same.

From **\$95** per person.

For groups of 60+ people - [See Details here](#)

Monday to Friday Restaurant eXpress Lunches

**Monday to Wednesday in December*

2 courses and glass of wine \$49

*This menu is available for bookings **up to 9 people.***

For groups of 10 or more, please contact us for more information.

Changes seasonally - [current menu on page 6](#)

Lazy Sunday Lunch Menu - \$79 per person

A selection of 4 dishes for the table to share

followed by

your choice from 2 **seafood** dishes

followed by

your choice from 2 **meat** dishes

followed by

your own plate of three small **desserts.**

Changes every Sunday morning | [Last Sunday's menu here](#)



Chef Rhys Blackley's Tasting Menu

Set menu of small dishes served over **five** courses, allowing you to experience a selection of our menu.

[Download current tasting menu here](#)

[Vegetarian](#) and [Vegan](#) tasting menu also available

\$135 per person food only | \$75 pp for a 100ml glass of matched wines

Tastes

Scallop crudo | finger lime dressing

Fraser Isle spanner **crabmeat** | crab mayo | prawn cracker

Flinders Island **wallaby broth** | wallaby tail **tortellini** | shiitake

Crumbed **zucchini flower** | Taleggio | tomato

Spicy-fried Rannoch Farm **quail** leg

2016 Lawson's Dry Hills **Gewürztraminer** [Marlborough, NZ]

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

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Southern **calamari** 'tagliatelle'

roasted cauliflower skordalia | squid ink

2017 San Salvatore 1988 'Falanghina' **Falanghina** IGP [Campania, Italy]

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Glacier 51 Patagonian **toothfish**

eggplant | pickled kohlrabi | Tasmanian miso

2017 A.Rodda 'Smiths Vineyard' **Chardonnay** [Beechworth, Vic]

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Roasted **duck** breast | duck liver parfait

'cime di rapa' broccoletti | glazed quince | hazelnut dressing

2014 Bristol Farm Bannockburn **Pinot Noir** [Central Otago, NZ]

or

Seared Mandagery Creek **venison** loin | black pudding

parsnip | mountain pepper sauce | pickled onion

2015 Ulisse 'Amaranta' **Montepulciano d'Abruzzo** DOP [Abruzzo, Italy]

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Yuzu set cream | caramelised white chocolate

meringue | mint granita | mandarin

2016 De Bortoli **Botrytis Semillon** 'Florence Broadhurst' [Riverina, NSW]

◆ 533 Brunswick St, Nth Fitzroy, Vic 3068 ◆ Phone: 9481 1177

◆ Email: dine@matteos.com.au ◆ Internet: www.matteos.com.au



entrees

- Scallops** crudo | finger lime dressing \$27
semi-cured Hiramasa **kingfish** | smoked oyster cream
- 🍷 Crumbed **zucchini flowers** filled with Taleggio \$25
heritage tomatoes | basil dressing
- Poached White Rocks **veal** | **tuna** tartare \$26
whipped cod roe | purple Congo potato crisps
- Southern **calamari** 'tagliatelle' \$26
roasted cauliflower skordalia | squid ink
- Flinders Island **wallaby** brodo \$25
braised wallaby tail **tortellini** | Otway shiitake
- 🍷 Stinging nettle & **ricotta agnolotti** \$24
pumpkin | sourdough croutons | amaretti
gratinated with smoked raclette | sage
- Clarence River **chilli-prawn** ravioli \$26
pickled fennel | spicy prawn bisque
- Rannoch Farm **quail**-cotechino \$28
soft sweetcorn polenta | lentil dressing

🍷 Vegetarian dish

Important notice regarding food allergies

While Matteo's Restaurant is more than happy to accommodate requests of special meals for customers who have food allergies or intolerances, we cannot completely guarantee allergy-free meals. We pledge 100% care but accept no responsibility.



main courses

- 🍄 Autumn **mushrooms** | pan fried **gnocco** \$39
truffled egg yolk | Tuscan kale | roasted vegetable 'jus'
Parmigiano-Reggiano
- Pan-fried NT **wild barramundi** \$43
Spring Bay mussels | spicy, 'nduja' spreadable salami
tomato broth | braised leeks | confit garlic aioli
- Glacier 51 Patagonian **toothfish*** \$48
eggplant | pickled kohlrabi | Tasmanian miso
*Certified sustainable by Marine Stewardship Council (MSC) & rated
'Best Choice' by Monterey Bay Aquarium's Seafood Watch Program
- Roasted Western Plains suckling **pig** \$44
crumbed rillettes | sugarloaf cabbage
sauerkraut cream
- Mandagery Creek **venison** \$45
rare-seared loin | braised shank pie | black pudding
parsnip | mountain pepper sauce | pickled onion
- Roasted **duck** breast | duck liver parfait \$43
'cime di rapa' broccoletti | glazed quince
hazelnut dressing
- Robbins Island **wagyu** \$44
seared tri tip | slow cooked short rib | pickled tongue
heirloom carrots | salsa verde

side dishes

all \$10

Panzanella salad

tomato | cucumber | ciabatta | olive oil

Baby **gem lettuce** | horseradish-buttermilk dressing

Broccolini | anchovy dressing | Pecorino

Roasted **beetroot** salad | yoghurt sauce

Russet Burbank 'chips' | smoked paprika | aioli



cheese

\$26

* Matteo's suggested wine by the glass to accompany your choice.

Today's selection of three **cheeses**
toasted fruit & nut loaf | lavosh | fig marmalade

desserts

all \$22

Fig Tart

Fresh fig | honey mascarpone | walnut praline
Gorgonzola dolcelatte ice cream

* '16 De Bortoli **Botrytis Semillon** by Florence Broadhurst [*Riverina NSW*] – \$13

Tropical Splice

Lime & coconut milk gelato terrine | mango sorbet
red Kampot pepper glaze

* '17 Giovanni Viberti Moscato d'Asti DOCG [*Piedmont, Italy*] – \$9

Yuzu

Yuzu set cream | caramelised white chocolate
meringue | mint granita | mandarin

* '14 Richards Muscat de Beaumes de Venise [*Sth Rhone, France*] – \$11

Ananas Clafoutis

Warm almond meal flan | roasted pineapple | spiced rum ice cream

* '09 Craigmoor Botrytis Sauv/Blanc, Semillon [*Mudgee, NSW*] – \$8

Apple

Confit Pink Lady apple
macadamia crumble | rosemary ice cream

* '16 Xanadu 'Cane Cut' Viognier [*Margaret River, WA*] – \$12

Chocolate

Zokoko (70%) dark chocolate & blood orange delice
pistachio gelato | toasted meringue

* NV Bodegas Alvear 1927 Dulce Viejo **Pedro Ximenez** sherry [*Spain*] – \$10

Our **dessert plate** of 4 tastes – \$38

Splice | Chocolate | Yuzu | Apple

* '15 Carlo Pellegrino **Passito** di Pantelleria [*Sicily, Italy*] – \$13

Matteo's **C-spot** \$9 [*Small, warm, dark chocolate 'ganache' tartlet.*]

Lavazza coffee or T2 teas – \$6



Monday to Friday eXpress Lunch Menu

*This menu is available for bookings up to 9 people.
For groups of 10 or more, please contact us for more information.*

2 courses and a glass of wine – \$49

Crumbed **zucchini flowers** filled with Taleggio – \$8 each

entrees

Hiramasa **kingfish** crudo | smoked oyster cream | finger lime dressing

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

Clarence River **chilli-prawn ravioli** | pickled fennel | spicy prawn bisque

Flinders Island **wallaby** broth | wallaby tail **tortellini** | Otway shiitake

main courses

🍷 Autumn **mushrooms** | pan fried **gnocco** | truffled egg yolk
Tuscan kale | roasted vegetable 'jus' | Parmigiano-Reggiano

Fish of the day

Rannoch Farm **quail**-cotechino
broccoletti | soft sweetcorn polenta | lentil dressing

Robbins Island **wagyu** | heirloom carrots | salsa verde

side dishes – \$7.90

Baby **gem lettuce** | horseradish-buttermilk dressing

Russet Burbank 'chips' | smoked paprika | aioli

cheese or dessert

Today's **cheese**

toasted fruit & nut loaf | lavosh | fig marmalade

Your own **dessert plate** of 3 small tastes:

Coconut milk gelato & lime sorbet 'tropical splice'

Fresh **fig** tartlet | honey-mascarpone | walnut praline

Zokoko (70%) dark **chocolate** & blood orange marquise

* extra glass wine \$7 * extra course \$16