



A La Carte Menu
2 courses \$80 – 3 courses \$110
November 2023

Snacks *[priced per piece]*

Today's **oyster** with mignonette - \$6

Pumpkin arancini with fetta - \$6

Seared **scallop**, wakame, blood orange - \$8

'**Prawn** cocktail', brioche bun - \$15

Eggplant **baba ghanoush** 'cigar' - \$7

Beef tartare, roesti potato - \$8

entrees

Hiramasa **kingfish** crudo, yuzu cured **scallop**, whipped cod roe, bottarga

🥬 Tempura **zucchini flowers**, salt-baked beetroot,
Chevre & dolcelatte gorgonzola, burnt honey vin cotto

Mooloolaba **prawn** & Ora King salmon **raviolo**, prawn-bisque

Neapolitan **ziti** tube pasta, WA **octopus Bolognese**, spicy nduja, stracciatella

Agnolotti del Plin, (*pork, veal, mortadella*), Tuscan kale, pecorino, pangratatta

Five spiced, fried **quail**, cucumber, lime

main courses

🥬 Roasted **cauliflower**, black garlic-cauliflower skordalia,
pickled cauliflower & toasted nuts, oregano & lemon dressing

Today's pan-fried **fish fillet**, asparagus spears, Spring-slaw, crab sauce
*[or Patagonian **toothfish** surcharge \$10]*

Grilled Otway, free range **pork** loin,
pickled kohlrabi 'tagliatelle', seeded mustard sauce, fresh lemon

Honey roasted **duck** breast, duck leg 'cotechino' sausage,
sweetcorn polenta, semi-dried muscat grapes

O'Connor Gippsland **beef tenderloin**, braised **oxtail** pithivier (pie) **[surcharge \$10]**
salsa verde, king brown mushroom, aged balsamic-jus

side dishes - \$15

Ramarro Farm, organic **green leaf** salad, radishes, balsamic dressing

Pan-fried **asparagus** spears, Parmigiano Reggiano

Russet Burbank **potato roesti** 'chips', rosemary-garlic salt, aioli

desserts

Today's **cheese**, toasted fruit & nut loaf

Matteo's signature dessert '**Limone**': Yuzu-lemon sorbet, coconut cream, strawberry

Passionfruit curd & berry marmalade **tart**, glazed Italian meringue

Maple & vanilla custard '**brulee**', blood orange sorbet, Spring berries

Dark chocolate trio, vanilla bean cream anglaise

Delice (mousse) with Amarena cherry, **Fondant** with hazelnut gianduja, **Sorbet** & 'soil'

Lavazza coffee or **T2 teas** – \$8 **Affogato** – \$20 *[Espresso, vanilla ice-cream, 15mls liqueur]*



Tasting Menu – November 2023

Set menu of snacks & small dishes served over five courses

\$160 per person food only

add \$85 pp for each course matched with a glass of wine

Snacks

Today's **oyster** natural with mignonette | 'Prawn cocktail', brioche bun
Eggplant **baba ghanoush** 'cigar' | **Beef** tartare, roesti potato

2023 Rouleur **Pinot Gris** et al [Yarra Valley, Vic]

Hiramasa **kingfish** crudo, yuzu cured **scallop**, whipped cod roe, bottarga

2022 Lyons Will Estate **Riesling** [Macedon Ranges, Vic]

or

Tempura **zucchini flowers**, salt-baked beetroot,
Chevre & dolcelatte gorgonzola, burnt honey vin cotto

2021 Viberti 'La Gemella' **Rosata** Nebbiolo [Piedmont, Italy]

Mooloolaba **prawn** & Ora King salmon **raviolo**, prawn–bisque

2022 Grosset Apiana **Fiano** [Clare Valley, SA]

or

Agnolotti del Plin, (pork, veal, mortadella),
Tuscan kale, pecorino, pangratatta

2021 Poggerino **Chianti** Classico DOCG Sangiovese [Tuscany, Italy]

Miso-baked Patagonian **toothfish**
asparagus spears, pickled kohlrabi, crab sauce

2021 Dom Thomas Morey Bourgogne Blanc **Chardonnay** [Burgundy, France]

or

Honey roasted **duck** breast, duck leg 'cotechino' sausage,
sweetcorn polenta, semi-dried muscat grapes

2021 Pipers Brook Vineyard Estate **Pinot Noir** [Pipers Brook, Tas]

Matteo's signature dessert '**Limone**':
Yuzu–lemon sorbet, coconut cream, strawberry

2021 Saracco d'Autunno **Moscato d'Asti** DOCG [Piedmont, Italy]

or

Lydia's maple & vanilla custard '**brulee**',
blood orange sorbet, Spring berries

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



Vegetarian/Vegan Tasting Menu

Set menu of snacks & small dishes served over five courses

\$160 per person food only

\$85 pp each course matched with a glass of wine

Vegetarian/Vegan Snacks

Smoky eggplant & tahini **baba ghanoush** 'cigars'

Pumpkin **arancini** with fetta

Jerusalem **artichoke**

Sweetcorn **veloute**

2023 Rouleur **Pinot Gris** *et al* [Yarra Valley, Vic]

∞∞∞∞

Tempura **zucchini flowers**, salt-baked beetroot,
Chevre & dolcelatte gorgonzola, burnt honey vin cotto
(**Vegan** Cashew fetta & vin cotto)

2021 Viberti 'La Gemella' **Rosata** Nebbiolo [Piedmont, Italy]

∞∞∞∞

Pumpkin, hazelnut & ricotta **tortellone**, Amaretti, sage-butter

2022 Grosset Apiana **Fiano** [Clare Valley, SA]

∞∞∞∞

Roasted **cauliflower**, black garlic-cauliflower skordalia,
pickled cauliflower & toasted nuts, oregano & lemon dressing

2021 Pipers Brook Vineyard Estate **Pinot Noir** [Pipers Brook, Tas]

∞∞∞∞

Matteo's signature dessert '**Limone**':

Yuzu-lemon sorbet, coconut cream, strawberry

2021 Saracco d'Autunno **Moscato d'Asti** DOCG [Piedmont, Italy]

or

Lydia's maple & vanilla custard '**brulee**',

blood orange sorbet, Spring berries

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