

August 2019 Menus

Tasting Menu - \$130*

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

additional \$70 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](#)



25th Birthday Degustation

To celebrate our 25th birthday we have put together a set menu of the 5 most requested dishes from the last 25 years, paying homage to the chef who created them.

[Download current tasting menu here](#)

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

\$130 per person *food only* | **\$70** pp for a 100ml glass of matched wines

Adam Wood [1995-1996]

Sautéed king **prawns** | pan-fried potato **gnocco**
tomato salsa | pesto mascarpone | prawn oil

oooo

Brendan McQueen [2004 -2015]

Japanese **black cod** baked with Tasmanian miso
smoky eggplant | pickled kohlrabi | sugar snap peas
warm rice-wine vinaigrette

oooo

Franca Pignatelli [1994-1995]

Tagliolini pasta | fresh black truffle
aged Parmesan–porcini sauce

oooo

Rhys Blackley [2018 – current]

Rannoch Farm **quail**–cotechino
pancetta | sweetcorn ‘polenta’ | Tuscan kale
agrodolce sauce

oooo

Limone

Kah-Wai Buddha Lo [2016 – 2017]

Passionfruit–lemon sorbet and coconut gelato
candied yuzu peel | coconut-milk mousse



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Matteos Restaurant

#MatteosMelb25yrs #MatteosMelb #VintageDining




A la carte Menu August 2019

entrees


Oyster, six ways \$33
natural shot *with* mirin & sake,
natural *with* finger lime dressing,
natural *with* Bloody Mary sorbet,
steamed *with* black bean & ginger,
tempura *with* smoked oyster cream,
baked *with* 'lup-cheong' sausage & Shanghai Worcestershire

'Vitello Tonnato' \$25
Thinly sliced White Rocks **veal** | **tuna** tartare
whipped cod roe | purple Congo potato crisps | bottarga

Flinders Island **wallaby** brodo \$24
braised wallaby tail **tortellini**
Otway shiitake | ice plant | tendon puffs

 Crumbed **zucchini flowers** filled with Taleggio
heritage beetroots | aged balsamic dressing \$25

Sautéed king **prawns** | pan-fried potato **gnocco** \$28
tomato salsa | pesto mascarpone | prawn oil

 Stinging nettle & ricotta **agnolotti** \$24
roasted pumpkin | toasted sourdough
gratinated *with* smoked raclette | sage

Saffron **tagliolini** | Fraser Isle **spanner crab** \$27
crab bisque | tarragon | smoked chilli

Rannoch Farm **quail**-cotechino \$28
sweetcorn polenta | 'cime di rapa' broccoletti
agrodolce sauce

Japanese Seafood Trio \$30
semi-cured Hiramasa **kingfish** | shrimp remoulade
teriyaki-glazed **smoked eel** | potato & coddled egg salad
Petuna **ocean trout** tataki | Yarra Valley salmon roe

 **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

🍷 Brioche **charlotte** filled with **mushrooms** \$38

sauteed Tuscan kale | truffle scented poached egg
parmesan–porcini sauce

Japanese **black cod** baked with Tasmanian miso \$44

smoky eggplant | pickled kohlrabi | sugar snap peas
warm rice-wine vinaigrette

Sesame-glazed Balmain **bug tails** \$46

Rock Ling & veal sweetbreads in yakitori sauce
Asian coleslaw with crisp pig's ear & jellyfish

Greg Malouf's **duck** 'Bisteeya' \$42

filo pastry pie filled with duck, Moroccan spices & almonds
fattoush salad

Braised **veal** shin 'Osso Bucco' \$40

cannellini beans | parsnip chips
slow-roasted cherry tomatoes | gremolata

Crumbed **lamb** cutlets 'cotoletta' \$42

grilled baby gem lettuce | anchovy dressing | Pecorino

Cape Grim grass-fed **beef** \$44

seared eye fillet | ox cheek braised in red wine
glazed carrots | Paris mash | cipollini onion
Bordelaise sauce

side dishes

all \$10

Tatsoi salad | nashi pear | daikon | wasabi mayonnaise

Fattoush salad | cucumber | tomato | sumac
toasted pita bread | pomegranate dressing

Warm **winter greens** | parmesan | pine nuts | raisins

Sauteed **mushrooms** | water spinach | garlic–soy butter

Russet Burbank 'chips' | smoked paprika | aioli



A la carte Menu August 2019

cheese

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

Today's selection of three **cheeses** **\$26**
toasted fruit & nut loaf | lavosh | fig marmalade

Baked **Le Conquerant** Petit Camembert **\$32**
[125gms - Pays d'Auge, Normandy - cow's milk - Age: 6-8 weeks]
truffled honey | brioche soldiers

dessert **all \$22**

Warm **crepe roulade** glazed with pistachio–nougat–ricotta
cinnamon ice cream

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

Tiramisu

Liquore Strega–espresso soaked Savoiardi ladyfingers
marsala–mascarpone mousse | chocolate

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

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

* '16 Richards **Muscat** de **Beaumes** de **Venise** [Sth Rhone, France] – **\$12**

Limone

Passionfruit–lemon sorbet and coconut gelato,
candied citrus peel | coconut milk mousse

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

Warm caramelised Granny Smith **apple crumble** tart
macadamia praline | tonka bean ice-cream

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

Zokoko (70%) dark **chocolate** & blood orange delice
blood orange sorbet | toasted meringue

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

Our **dessert plate** of 4 tastes – **\$40**

* '09 Le Tertre du Lys d'Or [**Sauternes**, Bordeaux, France] – **\$16**

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

Lavazza coffee or T2 teas – \$6



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2 courses and a glass of wine – \$49

Snacks

Oyster shot with mirin & sake - \$4⁵⁰ each

Spicy-fried Rannoch Farm **quail** legs - \$6 serve

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

entrees


Hiramasa **kingfish** crudo | shrimp remoulade | finger lime

'**Vitello Tonnato**' thinly sliced White Rocks veal | tuna tartare
whipped cod roe | purple Congo potato crisps | bottarga

 Stinging nettle & ricotta **agnolotti** | roasted pumpkin | sage
toasted sourdough | gratinated with smoked raclette

Flinders Island **wallaby** brodo | braised wallaby tail **tortellini**
Otway shiitake | ice plant | tendon puffs

main courses

 Roasted **cauliflower** steak | cauliflower skordalia
warm Romanesco & toasted pine nut salad | pecorino

Fish of the day

Confit **duck** leg | duck-neck sausage | coconut rice | laksa sauce

Black Angus **steak tartare** | smoked soy mayonnaise
brik pastry | slow-cooked egg yolk | condiments

side dishes – \$7.90

Tatsoi salad | nashi pear | daikon | wasabi mayonnaise

Russet Burbank 'chips' | smoked paprika | aioli

dessert *[Your own plate of 3 small tastes]*

Caramelised Granny Smith **apple** crumble tartlet

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

Passionfruit-lemon sorbet & coconut gelato | candied yuzu

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