

## Spring 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.

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## A la Carte Menu - pages 3 to 5

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### 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](#)

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## 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](#)

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## 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.

**\$135** per person food only

*\$70 pp for a 100ml glass of matched wines*

### Tastes

**Scallop** crudo | blood orange vinaigrette

Fraser Isle spanner **crabmeat** hollandaise | brioche

Crumbed **zucchini flower** | Taleggio

Spicy-fried Rannoch Farm **quail** leg

2017 Dr Loosen Wehlener Sonnenuhr **Riesling Kabinett** [Mosel, Germany]

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Baked Patagonian **toothfish** | native pesto  
salted cod 'brandade' | buttermilk sauce

2018 Bindi 'Kosta Rind' **Chardonnay** [Macedon Ranges, Vic]

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Flinders Island **wallaby** broth  
braised wallaby tail & mortadella **tortellini**  
broad beans | Otway shiitake

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

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**Duck** breast roasted with Leatherwood honey  
Tuscan kale | duck parfait | mustard pear

2017 Tokar Estate **Shiraz** [Yarra Valley, Vic]

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### Negroni

Orange & gin sorbet | sweet vermouth ice cream  
Campari gel | Italian meringue

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



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Matteos Restaurant

#MatteosMelb #MatteosMelb25yrs #VintageDining



## entrees

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- Ike Jime **snapper** & Abrolhos Island **scallops** crudo \$28  
smoked oyster cream | blood orange vinaigrette
- Thinly sliced White Rocks **veal** \$25  
'Mosciamè' salted & sun-dried **tuna**  
whipped cod roe | grissini
- 🍷 Pan fried **asparagus** spears \$26  
brioche | Fraser Isle **spanner crab** hollandaise
- Flinders Island **wallaby** broth \$25  
braised wallaby tail & mortadella **tortellini**  
broad beans | Otway shiitake
- 🍷 Four cheeses **agnolotti** \$24  
sprouting broccoli | hazelnuts | brown butter
- Clarence River **chilli-prawn** ravioli \$26  
bulb fennel | spicy prawn bisque
- Rannoch Farm **quail**-cotechino \$28  
sweetcorn polenta | 'cime di rapa' broccoletti  
agrodolce sauce

🍷 *Vegetarian dish or can be altered to suit*

***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 liability.*



## main courses

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 Confit <b>leek tart tatin</b> sheeps curd   Spring flowers, shoots & pulses	<b>\$38</b>
Baked Patagonian <b>toothfish</b>   native pesto salted cod 'brandade'   buttermilk sauce	<b>\$48</b>
Marianvale Blue, freshwater <b>Murray Cod</b> green peas   WA octopus   spicy 'nduja' pork sauce	<b>\$42</b>
<b>Duck</b> breast roasted with Leatherwood honey Tuscan kale   duck parfait   mustard pear	<b>\$45</b>
Seared Flinders Island <b>lamb</b> loin sauteed sweetbreads   zucchini flower   herb gnocchi black olive–anchovy dressing	<b>\$44</b>
Seared <b>tri tip</b> Robbin's Island <b>wagyu</b> beef charred eggplant puree   Russet Burbank <b>potato</b> roesti red wine & bone marrow sauce	<b>\$45</b>

### side dishes

all \$10

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

Spring **vegetables** | pesto

Smoky **eggplant** | extra virgin olive oil

Our potato '**chips**' | rosemary–garlic salt | aioli



## cheese

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

Today's selection of three **cheeses** **\$26**  
toasted fruit & nut loaf | lavosh | slow roasted pear

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**

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### Tiramisu

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

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

### Raspberry

Chevre cheesecake | fresh raspberries  
white chocolate | raspberry sorbet

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

### Limone

Frozen Meyer lemon–passionfruit & coconut terrine  
candied citrus peel | coconut

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

### Negroni

Orange & gin sorbet | sweet vermouth ice cream  
Campari gel | Italian meringue

\* Nonino **Amaro** Quintessentia on ice [Friuli-Venezia Giulia, Italy] – \$10

### Ferrero Rocher 'cocoa bean'

Chocolate & hazelnut mousse  
hazelnut praline | hazelnut milk gelato

\* 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]  
[Strong short black with 30mls strega liqueur & vanilla cream]

**Lavazza coffee** or **T2 teas** – \$6

**Caffe al 'Liquore Strega'** - \$12



Spring 2019

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*\*Monday to Wednesday in December*

*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**

### Snacks

Oyster shot with mirin & sake - \$4<sup>50</sup> each

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

### entrees

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Ike Jime **snapper** crudo | smoked oyster cream | blood orange vinaigrette

🍷 Crumbed **zucchini flowers** filled with Taleggio  
heritage beetroots | aged balsamic dressing

**Linguine** angel hair pasta | Fraser Isle **spanner crab**

Thinly sliced White Rocks **veal** & 'Mosciame' air-dried **tuna**  
whipped cod roe | grissini

### main courses

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

**Fish** of the day

Rannoch Farm **quail**–cotechino  
sweetcorn polenta | 'cime di rapa' broccoletti | agrodolce sauce

Braised **lamb** shoulder | Spring flowers, shoots & pulses  
black olive–anchovy dressing

### side dishes – \$7.90

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**Ramarro Farm** organic green leaf salad  
aged balsamic | olive oil

**Russet Burbank** 'chips' | smoked paprika | aioli

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

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**Tiramisu:** Strega–espresso Savoiardi & marsala–mascarpone

**Passionfruit–lemon** sorbet & coconut gelato | candied citrus

**Raspberries** | chevre cheesecake

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