



Mothers Day 2019 - Sunday 12 May

\$100 per person for 3 courses | **Children** 2 courses \$40 or 3 courses \$55

Fully booked for lunch – Tables available for dinner from 6pm

[Deposit of \$50pp required to [make a booking online via our website](#)]*

Scallops crudo | finger lime dressing
semi-cured Hiramasa **kingfish** | smoked oyster cream

🍷 Crumbed **zucchini flowers** filled with Taleggio | heritage tomatoes | basil dressing

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

Crisp **pork** belly | Southern **calamari** 'tagliatelle'
abalone mushrooms | garlic shoots | ginger dashi

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

main courses

🍷 Autumn **mushrooms** | pan fried **gnocchi**
truffled egg yolk | Tuscan kale | Parmesan

Pan-fried Red **snapper** fillet | Spring Bay mussels
tomato broth | braised leeks | confit garlic aioli

Glacier 51 Patagonian **toothfish** [**\$5 surcharge**]
eggplant | pickled kohlrabi | Tasmanian miso

Roasted **duck** breast | duck liver parfait
broccoletti | glazed quince | hazelnut dressing

Seared Victorian Black Angus eye fillet of **beef**
short rib & potato croquette | horseradish-mustard
heirloom carrots | bordelaise sauce (red wine & bone marrow)

side dishes \$10 each

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



*** dessert or cheese ***

'la dolce vita'

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

Coconut milk gelato & lime sorbet 'tropical spice'
Fresh **fig** tartlet | honey-mascarpone | walnut praline
Zokoko (70%) dark **chocolate** & blood orange marquise

or

Today's selection of imported **cheeses**




La Couronne aged **Comte** AOP [Saint Antoine, France]
Le **Delice** de Bourgogne triple cream [Burgundy, France]
Cashel Irish **Blue** [Tipperary, Ireland]
toasted fruit & nut loaf | lavosh | fig marmalade

Dessert wines by the glass [100mls]

- '17 Giovanni Viberti **Moscato** d'Asti DOCG [Piedmont, Italy] – \$9
'09 Craigmoor **Botrytis Sauv/Blanc, Semillon** [Mudgee, NSW] – \$8
'16 Xanadu '**Cane Cut**' **Viognier** [Margaret River, WA] – \$12
'14 Richards **Muscat de Beaumes de Venise** [Rhône, France] – \$11
'16 De Bortoli **Botrytis Semillon** Florence Broadhurst [NSW] – \$13
'09 Le Tertre du Lys d'Or [**Sauternes**, Bordeaux, France] - \$16

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

Lavazza Coffee or T2 Teas - \$6

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We are a fully licensed restaurant but also allow BYO bottled wine.
The weekend corkage charge of \$30 per bottle is applicable.