



Book online
via **Orange Button**
on our [website](#)

Valentine's Day 2026

Saturday, 14th February

*On arrival, a glass of Ruggeri Superiore 'Quartese' Prosecco
or Zonzo Estate Zoncello Limoncello Spritz on arrival,*

followed by 3 **snacks**, a la Carte **entree & main course**, finishing with a **dessert** trio to share

\$169 per person,

[Deposit of \$69 per person required to make a booking]*

Times available

We can only offer a two-hour seating time-limit for bookings.

1st Dinner sitting

5:00pm – out by 7:00pm – Available
5:15pm – out by 7:15pm – Available
5:30pm – out by 7:30pm – Available
5:45pm – out by 7:45pm – Available
6:00pm – out by 8:00pm – Fully Booked
6:15pm – out by 8:15pm – Fully Booked
6:30pm – out by 8:30pm – Fully Booked

2nd Dinner sitting*

8:00pm – Fully Booked
8:15pm – Fully Booked
8:30pm – Fully Booked
8:45pm – Available
9:00pm – Available
9:00pm – Available
9:15pm – Available

PLEASE NOTE before you book: Full deposit Non-Refundable with less than 48hrs notice

ALL cancellations will incur a non-refundable \$10 per person booking fee, which covers charges by credit card provider, ResDiary (Online Booking System) and Stripe (secure on-line payment portal).

Valentine's Day 2026

A glass of Prosecco on arrival, 3 snacks & Mini a la Carte menu



Welcome bubbles

NV Ruggeri 'Quartese' **Prosecco** Brut DOCG [Veneto, Italy]
or Zonzo Estate **Zoncello** Limoncello Spritz

Upgrade to French Champagne NV Tattinger Cuvee Prestige Brut @ \$15
or Bellini di Matteo [Peach & berry puree, peach schnaps, prosecco] @ \$10

Snacks to start

Roman 'cacio e pepe' rice suppli with porcini

Panipuri with salmon tartare, avocado guacamole, 'tobiko' flying fish roe

Wagyu beef bresaola bruschetta

Other snacks available

Freshly shucked Boomer Bay (Tas) Pacific oyster with mignonette - \$6.50 each

Seared Japanese scallop, wakame, miso butter, bonito flakes - \$10 each

entrees

🥬 Tempura **zucchini flowers**, Heirloom tomato salad,
Stracciatella mozzarella, basil pesto dressing

Hibachi BBQ, char siu marinated **quail**, kohlrabi-kimchi salad

🥬 Lemon-ricotta **tortellini**, mascarpone veloute, green peas & snow peas, pecorino wafer

Ravioli filled **prawn** & scallop mousse, lobster-bisque sauce

Orecchiette, **pork** & **veal** mince, cime di rapa, mushrooms, truffle tapenade sauce

main courses

🥬 Crumbed **eggplant** cotoletta, smoked buffalo mozzarella,
Pizzaiolo tomato sauce with capers, olives & basil, arugula

Pan seared fillet of Humpty Doo **barramundi**,

or Glacier 51 Patagonian toothfish - \$15 surcharge

miso-cauliflower skordalia, Fioretto cauli-blossom, dashi-butter sauce

Kombu poached Moreton Bay bug tail, - \$18 surcharge

saffron linguini with blue swimmer crab meat, Avruga caviar

Char-grilled Otway, free-range **pork** cutlet,
coriander, apple & crispy shallot salad, lemongrass dressing

Roasted, dry-aged **duck** breast, Peking duck sauce,
compressed cucumber, burnt leek, spring onion pancake

Char grilled, Southern Ranges* **beef scotch-fillet**
potato roesti 'chip', broccolini, black bean & peppercorn sauce

**(Premium free range, grassfed beef from Sth West Vic, 300gms, MB4+)*

'la dolce vita' One plate with 3 desserts to share per couple

Dark chocolate mousse delice, Amarena cherry

'Limone': Yuzu-lemon sorbet, coconut cream, lychee

Peach Melba pavlova with crème fraiche & berries



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Vegan Menu

Snacks

Panipuri with **beetroot** tartare & caramelised beetroot dip

Shredded potato **roesti**, cultured-tahini **Black Gold** spread

Roman rice **suppli**, truffled–mushroom macadamia cheese

entrees *(available as main course)*

Tempura **zucchini flowers**, Adelaide tomato, basil dressing

Pumpkin **tortellini**, toasted pine nuts, sage 'butter' sauce

Orecchiette, cime di rapa, broccolini, tomato, kale pesto

main courses

XO roasted **kohlrabi** turnip 'steak', cannellini bean puree,
pickled kohlrabi 'tagliatelle' with Japanese fermented slaw

Crumbed **eggplant** cotoletta,

Pizzaiolo tomato sauce with capers, olives & basil, arugula

side dishes - \$15

Organic leaf **salad**, aged balsamic

Fioretto **cauli-blossom**, almond–pangratatta,

Twice cooked chat **potatoes**, rosemary–salt

'la dolce vita' *One plate with 3 desserts to share per couple*

Matteo's signature dessert 'Limone':

Yuzu–lemon sorbet, coconut cream, lychee

Poached pear, hazelnut praline, dark chocolate sauce

Warm cinnamon–apple turnover, caramel glaze