



## 25th Birthday Degustation

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

**\$130** per person *food only*

*\$70 pp for a glass of wine matched with each course.*

*Adam Wood [1995-1996]*

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

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*Brendan McQueen [2004 -2015]*

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

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*Franca Pignatelli [1994-1995]*

**Tagliolini** pasta | fresh Black truffle  
aged Parmesan–porcini sauce

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*Rhys Blackley [2018 – current]*

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

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### **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



## entrees

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- 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.
- Twice cooked Western Plains **pork** belly **\$26**  
Southern **calamari** 'tagliatelle' | confit black garlic sauce  
green apple & bulb fennel salad
- Flinders Island **wallaby** brodo **\$24**  
braised wallaby tail **tortellini**  
Otway shiitake | ice plant | tendon puffs
-  Crumbed **zucchini flowers** filled with Taleggio **\$25**  
heritage beetroots | aged balsamic dressing
- 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



## main courses

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Brioche <b>charlotte</b> filled with <b>mushrooms</b> sauteed Tuscan kale   truffle poached egg parmesan–porcini sauce	\$38
Sesame glazed Balmain <b>bug tails</b> Rock Ling & veal sweetbreads in Yakitori sauce Asian coleslaw with crisp pig's ear & jellyfish	\$46
Japanese <b>Black cod</b> baked with Tasmanian miso smoky eggplant   pickled kohlrabi   sugar snap peas warm rice wine vinaigrette	\$44
Greg Malouf's <b>duck</b> 'Bisteeya' filo pastry pie <i>filled with</i> duck, Moroccan spices & almonds Fattoush salad	\$42
Braised <b>veal</b> shin 'Osso Bucco' cannellini white beans   parsnip chips slow roasted cherry tomatoes   gremolata	\$40
Crumbed <b>lamb</b> cutlets 'cotoletta' grilled baby gem lettuce   anchovy dressing   Pecorino	\$42
Cape Grim grass-fed <b>beef</b> seared eye fillet   ox cheek braised in red wine glazed carrots   Paris mash   cipollini onion   Bordelaise sauce	\$44

## side dishes

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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



## 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 | 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

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*all \$22*

### Crepes

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

### Tiramisu

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

### Yuzu

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

### Limone

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

### Apple Crumble Tart

Warm caramelised Granny Smith apples  
macadamia praline | tonka bean ice-cream

### Chocolate

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

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

### Matteo's C-spot \$9

[Small, warm, dark chocolate 'ganache' tartlet.]

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

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

**Lavazza coffee or T2 teas – \$6**



## Monday to Friday eXpress **Lunch** Menu

**2 courses and a glass of wine – \$49**

**Snacks – \$8 each**

Oyster shot with mirin & sake  
Crumbed **zucchini flowers** filled with Taleggio  
Flinders Island **wallaby** broth | wallaby tail **tortellini**

### **entrees**

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

‘**Vitello Tonnato**’ poached 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

Twice cooked Western Plains **pork** belly  
confit black garlic sauce | green apple & bulb fennel salad

Saffron **tagliolini** | **calamari** | spicy, ‘nduja’ salami sauce

### **main courses**

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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 soya mayonnaise  
brik pastry | slow-cooked egg yolk | condiments

### **side dishes – \$7.90**

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**Tatsoi salad** | nashi pear | daikon | wasabi mayonnaise

**Russet Burbank** ‘chips’ | smoked paprika | aioli

### **dessert**

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Your own **dessert** 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