



## Tasting Menu

Set menu of snacks & small dishes served over five courses

**\$160** per person *food only*

\$75 pp each course matched with a glass of wine

### Snacks

Today's **oyster** with native lime mignonette

Tempura **zucchini flowers** filled with 'Taleggio' | Smoky **baba ghanoush** 'cigar'  
Compressed cucumber, **taramasalata** | Grass-fed, Black Angus **beef tartare**

2021 Dhiaga **Arnies** [Mornington Peninsula, Vic]  
*Piedmontese white variety from the oldest Arnies Vineyard in Australia*

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Hiramasa **kingfish** crudo, citrus cured **scallops**, cod roe, pangrattata

2022 Lyons Will Estate **Riesling** [Macedon Ranges, Vic]

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Mooloolaba **prawn** & salmon **raviolo**, prawn-bisque sauce

2021 Weathercraft Amphora **Blanco** Albarino, Chardonnay [Beechworth, Vic]

or

Butternut pumpkin & ricotta **agnolotti**, broccoli puree, pecorino sauce

2019 Ormanni Chianti Classico **Sangiovese** DOCG [Tuscany, Italy]

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Patagonian **toothfish**, Koo Wee Rup asparagus,  
dashi-butter sauce with Cloudy Bay **vongole**, Jerusalem artichoke chips

2020 Dom Jessiaume **Bourgogne Blanc** Chardonnay [Burgundy, France]

or

Roasted **duck** breast, turnips, mustard greens, red curry sauce

2015 Bristol Farm Bannockburn **Pinot Noir** [Central Otago, NZ]

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Yuzu gelato '**citron**', blood-orange sorbet, citrus, kaffir-coconut cream

2016 De Bortoli **Botrytis Semillon** 'Florence Broadhurst' [Riverina, NSW]



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Matteos Restaurant

#MatteosMelb #brunswickstreet #melbourne #restaurant #tastingmenu



## A La Carte Menu

2 courses \$80 – 3 courses \$110

November 2022

### Snacks *[priced per piece]*

Today's **oyster** with native lime mignonette - \$6

**Porcini** & truffled–parmesan **arancini** - \$5.50

Compressed cucumber, **taramasalata** - \$8

Eggplant **baba ghanoush** 'cigar' - \$5

Grass-fed, Black Angus **beef tartare** - \$7

### entrees

**Prawn raviolo** from tasting menu available *[surcharge entree \$5 or main \$10]*

Hiramasa **kingfish** crudo, citrus cured **scallops**, cod roe, pangrattata

🍷 Tempura **zucchini flowers** filled with 'Taleggio', beetroot, walnut pesto, vincotto

🍷 Butternut pumpkin & ricotta **agnolotti**, broccoli puree, pecorino sauce

Grass-fed, Black Angus **beef tartare**, soy poached egg yolk, traditional garnishes

Pan fried, Yarra Valley **quail** 'saltimbocca', grilled grapes & pine nuts, 'agrodolce' dressing

### main courses

🍷 Slow roasted **cauliflower**, macadamia–skordalia, citrus dressing

Pan fried, line caught **grouper** fillet, *[or Patagonian **toothfish** surcharge \$15]*

asparagus, dashi–butter sauce with Cloudy Bay **vongole**, Jerusalem artichoke chips

'Roaring Forties' Bass Strait **lamb** : seared **loin** & slow-cooked (12hr) **rib**

baba ghanoush, broad beans, salsa verde, lemon–thyme lamb jus

Roasted **duck** breast, confit duck **croquette** with black garlic soubise,

turnips, mustard greens, red curry sauce

Char grilled Bass Strait, grass fed **beef scotch** fillet, (300gms) *[surcharge \$10]*

charred broccolini, King Brown mushroom, Romesco butter

### side dishes - \$15

Organic leaf **salad**, aged balsamic

Shredded sugar loaf cabbage, walnuts, parmesan, sherry dressing

Steamed **beans**, pesto butter

Roesti potato '**chips**', herb–salt, aioli

### desserts

Today's **cheese**, toasted fruit & nut loaf

Warm apple & pear **tarte tatin**, vanilla bean ice-cream

'**Gianduja**' Dark chocolate & hazelnut mousse, Frangelico caramel, chocolate ice cream

Yuzu gelato '**citron**', blood-orange sorbet, kaffir–coconut cream

Tonka bean **panna cotta**, roasted Yarra Valley strawberries, almond biscotti

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

**Affogato** – \$20 *[Espresso, vanilla ice-cream, 15mls liqueur]*

**Lavazza coffee** or T2 teas – \$8



## Vegetarian/Vegan Tasting Menu

Set menu of snacks & small dishes served over five courses

**\$160** per person *food only*

\$75pp each course matched with a glass of wine

### Vegan Snacks

Compressed cucumber with **avocado** | Smoky **eggplant** baba ghanoush 'cigar'  
King Brown **mushroom** tartare | **Celeriac** croquette | Roasted **turnip**

2021 Dhiaga **Arnies** [Mornington Peninsula, Vic]  
*Piedmontese white variety from the oldest Arnies Vineyard in Australia*

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🥬 Tempura **zucchini flowers** filled with 'Taleggio',  
beetroot, walnut pesto, vincotto  
(cashew cheese for vegan)

2021 Weathercraft Amphora **Blanco Albarino**, Chardonnay [Beechworth, Vic]

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Butternut pumpkin & ricotta **agnolotti**, broccoli puree, pecorino sauce  
**or**  
Pugliese **orecchiette** semolina pasta, porcini **mushrooms**, broccoli & kale puree

2019 Ormanni Chianti Classico **Sangiovese** DOCG [Tuscany, Italy]

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Slow roasted **cauliflower**, macadamia-skordalia, citrus dressing

2019 Sanguine Estate Inception **Shiraz** [Heathcote, Vic]

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Yuzu gelato '**citron**',  
blood-orange sorbet, kaffir-coconut cream

2016 De Bortoli **Botrytis Semillon** Florence Broadhurst' [Riverina, NSW]

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