



13 January 2019

## Lazy Sunday Lunch Menu

**\$79** per person or **\$115** with a glass of wine

### 4 tastes to begin

Tempura **oyster** | horseradish–celeriac

**Scallop** ceviche | guacamole

Crumbed **zucchini flower** with Chevre de Rambouillet | beetroot

**Beef** tartare | wasabi mayo | potato crisp

2013 Tenuta Ulisse 'Unico' **Trebbiano** d'Abruzzo DOP [Abruzzo, Italy]

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Miso glazed Petuna **ocean trout**  
broccolini | pickled shiitake | butter sauce

2017 Majella **Riesling** [Coonawarra, SA]

or

Pan fried Humpty Doo **barramundi**  
spinach | confit leeks | mustard veloute

2015 Domaine Olivier Ravoire **Côtes du Rhône Blanc** [Sth Rhone, France]  
(Viognier · Roussanne · Grenache Blanc · Clairette)

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Braised **turkey** leg & guanciale pithivier  
roasted parsnips | carrot puree

2017 Giant Steps **Pinot Noir** [Yarra Valley, Vic]

or

Slow cooked Flinders Island **lamb** neck  
crushed peas | asparagus

2016 Masi Bonacosta **Valpolicella** Classico DOC [Italy]

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### 'la dolce vita'

Sour cream & fresh **berry** tart

**Chocolate** & blood orange marquise

**Coconut** & lime 'splice' | roasted pineapple

2015 Giovanni Viberti **Moscato d'Asti** DOCG [Piedmont, Italy]

*Lavazza Coffee or T2 Tea - \$6*

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