



snacks [priced per piece]

Today's **oyster**, shucked to order with finger lime mignonette – \$6

- 🌿 Roman rice **suppli** with porcini & scamorza – \$7 Seared **scallop**, pancetta, garum butter – \$9
- 🌿 **Corn** fritter, chilli mayo – \$7 Sesame crumbed, **prawn** sandwich, aioli – \$9
- 🌿 Baby **burrata** mozzarella, spicy romesco, pangrattato – \$8 **Gnocco** fritto, wagyu **bresaola** – \$8

entrees [all available in main size also]

- Local, wild caught Ike Jime **kingfish** crudo, scallop ceviche, taramasalata, cucumber, finger lime dressing, salt & vinegar crisp \$39/\$56
- 🌿 Tempura **zucchini flowers**, beetroot, stracciatella mozzarella, herb oil \$32/\$44
- Char-grilled, WA Freemantle **octopus**, chimichurri dressing, braised Sardinian fregola tostata with harissa \$34/\$48
- Pan-fried **quail** saltimbocca, grilled polenta, cavolo nero, sage-vincotto \$36/\$59
- 🌿 Mushroom & ricotta **agnolotti**, spinach & pea puree, miso-shiitake sauce \$33/\$48
- Ravioli** filled Mooloolaba **prawn** & scallop mousse, lobster-bisque \$35/\$54
- Rigatoni**, spicy pork & veal sausage meat with fennel seeds, cime di rapa, porcini & truffle tapenade velouté sauce \$32/\$46

main courses

- 🌿 Kombu braised **sugarloaf cabbage**, cauliflower-cashew skordalia, Brussel sprout leaves, edamame beans, miso broth \$45
 - Today's market fresh **fish fillet** \$MP
 - Crumbed, Otway, free-range **pork** cutlet 'alla Milanese', cabbage, apple & mint salad \$47
 - Twice-cooked **duck** breast, parfait, braised red witlof, Maderia sauce \$52
 - Grilled Romsey Ranges **lamb** loin, Melograno' pomegranate-lamb jus, 'labneh' hung yogurt, lentils, farro & buckwheat salad with lemon dressing \$48
 - Char grilled, Southern Ranges **beef scotch-fillet***, King Brown mushroom, kale, pickled onion, steak 'Dianne' sauce \$59
- *(Premium free range, grassfed beef from Sth West Vic, 300gms, MB4+)

side dishes

- Organic **leaf salad**, balsamic dressing \$12
- Grilled **broccolini**, lemon dressing \$14
- Pan roasted heirloom **carrots**, labneh, sumac \$14
- Potato roesti** 'chips', rosemary-garlic salt, aioli \$15

desserts

- Matteo's signature dessert '**Limone**': Yuzu-lemon sorbet, coconut cream, lychee \$26
- Dark **chocolate** panna cotta, wild berry compote, honeycomb \$26
- '**Tiramisu!**' mocha mousse, mascarpone crema, caramelised filo, Marsala ice-cream \$28
- Pistachio-ricotta '**Bombe Alaska**', almond joconde sponge, raspberry-Campari sorbet \$30
- Today's **cheese**, toasted fruit & nut loaf, fig chutney \$36

Lavazza coffee or **T2 teas** – \$8 **Affogato** – \$20 [Espresso, vanilla ice-cream, 15mls liqueur]



Join our **VIP**
Mailing List

Tasting Menu

Set menu of snacks & small dishes served over five courses

\$160 per person *food only*

add **\$80**pp for each course matched with a glass of wine

Snacks

Today's freshly shucked **oyster** natural *with* mignonette

Sesame-crumbed, **prawn** sandwich, aioli

Roman rice **suppli** with porcini & smoked scamorza, pickled truffle slice

Gnocco fritto, wagyu **bresaola**

2018 **Kreglinger** Brut Sparkling Chard/Pinot Noir [*Northern Tasmania*]

Local, wild caught Ike Jime **kingfish** crudo, scallop ceviche,
taramasalata, cucumber, finger lime dressing, salt & vinegar crisp

2024 Pipers Brook Vineyard Estate **Riesling** [*Pipers Brook, Tas*]

or

Tempura **zucchini flower**, beetroot, stracciatella mozzarella, herb oil

2023 I Campi 'Campo Base' **Soave** DOC [*Veneto, Italy*]

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

2024 Weathercraft **Pinot Gris** [*Alpine Valley, Vic*]

or

Mushroom & ricotta **agnolotti**, spinach & pea puree, miso-shiitake sauce

2021 Fratelli D'Anna **Chianti** in Fiasco DOCG **Sangiovese** [*Tuscany, Italy*]

*Glacier 51 Patagonian **toothfish**,

Tsukemono pickled kohlrabi remoulade, dashi-butter sauce

** Certified sustainable by Marine Stewardship Council (MSC)*

2023 Dom des Quatre Chemins **Petit Chablis** Chardonnay [*Burgundy, France*]

or

Twice-cooked **duck** breast, parfait, braised red witlof, Maderia sauce

2022 The Bird Single Vineyard **Pinot Noir** [*Mornington Peninsula, Vic*]

'la dolce vita'

Your own dessert plate of 3 small sweet tastes:

Flavours of **Tiramisu**, mocha mousse, mascarpone crema, marsala anglaise

Dark **chocolate** panna cotta, berry compote

Passionfruit **pavlova** with citrus fruits

2020 Pressing Matters **R139 Riesling** [*Coal River Valley, Tas*]



Vegetarian/Vegan Tasting Menu

Set menu of snacks & small dishes served over five courses

\$160 per person *food only*

\$80pp each course matched with a glass of wine

Snacks

Salt baked **beetroot** tartare, labneh hung yogurt, sumac

Baby **burrata**, spicy romesco, pangrattato

Corn fritter, chilli mayo

Roman rice **suppli** with porcini & smoked scamorza, pickled truffle slice

2018 **Kreglinger** Brut Sparkling Chard/Pinot Noir [*Pipers Brook, Tas*]

Tempura **zucchini flower**, stracciatella mozzarella, herb oil

(**Vegan** caramelised beetroot fermented macadamia)

2023 I Campi 'Campo Base' **Soave** DOC [*Veneto, Italy*]

Mushroom & ricotta **agnolotti**, spinach & pea puree, miso-shiitake sauce

(**Vegan** pasta mushrooms & kale pesto)

2022 The Bird Single Vineyard **Pinot Noir** [*Mornington Peninsula, Vic*]

Kombu braised **sugarloaf cabbage**, cauliflower-cashew skordalia,
Brussel sprout leaves, edamame beans, miso broth

2015 Clarendon Hills 'Brookman' **Cabernet Sauvignon** [*McLaren Vale, Vic*]

'la dolce vita'

Your own dessert plate of 3 small sweet tastes:

Flavours of **Tiramisu**, mocha mousse, mascarpone crema, marsala anglaise

Dark **chocolate** panna cotta, berry compote

Passionfruit **pavlova** with citrus fruits

2020 Pressing Matters **R139 Riesling** [*Coal River Valley, Tas*]

or

Matteo's signature dessert '**Limone**': (**Vegan**)

Yuzu-lemon sorbet, coconut cream, lychee

2017 De Bortoli **Noble One** Botrytis Semillon [*Riverina, NSW*]

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