

Menus December 2018

Tasting Menu - \$135*

Set menu of small dishes served over five courses
allowing you to experience a selection of our menu.
additional \$65 for a glass of wine matched with each course.

sample menu on page 2

[Vegetarian](#) and [Vegan](#) tasting menu also available

*May vary accordingly to produce availability.

A la Carte Menu - pages 3 to 5

Group menu for bookings of 9 people or more

Set-price 3-course, mini 'a la carte' menu.

Changes seasonally - [current menu here](#)

Your guests will be given a menu
with each of the courses having a selection of 4 dishes.

The menu is straight off our current a la carte menu
and changes seasonally; though the format remains the same.

From **\$95** per person.

For groups of 60+ people – [See Details here](#)

Monday to Wednesday* Restaurant eXpress Lunches

**Monday to Friday every month except in December*

2 courses and glass of wine \$49

*This menu is available for bookings up to 9 people.
For groups of 10 or more, please contact us for more information.*

Changes seasonally - [current menu on page 6](#)

Lazy Sunday Lunch Menu - \$79 per person

A selection of 4 dishes for the table to share

followed by

your choice from 2 **seafood** dishes

followed by

your choice from 2 **meat** dishes

followed by

your own plate of three small **desserts**.

Changes every Sunday morning

[Last Sunday's menu here](#)



Chef Rhys Blackley's Tasting Menu

Set menu of small dishes served over **five** courses, allowing you to experience a selection of our menu.

[Download current tasting menu here](#)

\$135 per person food only

\$65 pp for a 100ml glass of matched wines

Tastes

Scallop ceviche | guacamole

Fraser Isle spanner **crabmeat** | crab mayo | prawn cracker

Victorian Black Angus **beef tartare** | tendon puff

Crumbed **zucchini flower** | Le Marquis Chevre de Rambouillet

Spicy-fried Rannoch Farm **quail**

2016 Lawson's Dry Hills **Gewürztraminer** [Marlborough, NZ]

2016 Graci Etna **Rosato** (Nerello Mascalese) DOC [Etna, Sicily Italy]

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Grilled Patagonian **toothfish**

rice noodles | Chinese broccoli | daikon | kombu butter

2017 Giaconda 'Nantua Les Deux' **Chardonnay** [Beechworth, Vic]

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Crisp **pork** belly | Southern **calamari** 'tagliatelle'

abalone mushrooms | garlic shoots | ginger dashi

2018 Willie Smith's Limited Release 'French Blend' **Cider** [Huon Valley, Tas]

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Twice-cooked **duck** breast | corned duck leg

carrot three ways; puree, roasted & fermented
blackberry sauce

2013 Staindl **Pinot Noir** [Mornington Peninsula, Vic]

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Yuzu set cream | caramelised white chocolate

meringue | mint granita | mandarin

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

[Vegetarian](#) and [Vegan](#) tasting menu also available



entrees

Freshly shucked oysters	½ dozen	\$27
served natural with condiments	1 dozen	\$49
Native lime mignonette		
Bloody Mary sorbet		
Fraser Isle spanner crab salad		\$28
tomato avocado crab mayo shiso		
 Crumbed zucchini flowers		\$25
Le Marquis Chevre de Rambouillet heirloom beetroots		
Spicy-fried Rannoch Farm quail		\$27
cucumber & daikon salad roasted sesame kewpie		
Clarence River prawn ravioli		\$26
fennel & citrus salad spicy shellfish-saffron sauce		
 Stinging nettle & ricotta agnolotti		\$24
sweetcorn toasted sourdough brown butter gratinated with raclette		
Braised Flinders Island saltgrass lamb pie		\$26
crushed green peas 'salsa verde'		
Crisp pork belly Southern calamari 'tagliatelle'		\$27
abalone mushrooms garlic shoots ginger dashi		
Seafood trio		\$30
Confit Petuna ocean trout		
pickled cucumber yuzukosho trout roe		
Scallop ceviche guacamole		
Semi-cured Hiramasa kingfish		
smoked oyster cream tempura oyster		

Vegetarian dish

Important notice regarding food allergies

While Matteo's Restaurant is more than happy to accommodate requests of special meals for customers who have food allergies or intolerances, we cannot completely guarantee allergy-free meals. We pledge 100% care but accept no responsibility.



main courses

main courses

🍷 Pan-fried, slow-cooked **celeriac** 'steak' \$38
Otway shiitake mushroom | lemon verbena asparagus
roasted vegetable 'jus'

Pan-fried NT Humpty Doo **barramundi** \$42
taramasalata | pickled Romanesco | confit leeks
mud crab 'beignet' fritters

Grilled Patagonian **toothfish*** \$48
rice noodles | Chinese broccoli | daikon | kombu butter
*Certified sustainable by Marine Stewardship Council (MSC) & rated 'Best Choice' by
Monterey Bay Aquarium's Seafood Watch Program

Roasted Western Plains suckling **pig** \$44
crumbed rillettes | mustard greens
sauerkraut cream | horseradish-mustard

Twice-cooked **duck** breast | corned duck leg \$43
carrot three ways; puree, roasted & fermented
blackberry sauce

Seared Victorian Black Angus eye fillet of **beef** \$45
beef short rib & potato croquette | parsley-truffle sauce
baby gem lettuce with 'Caesar' dressing | pickled onion

side dishes

all \$10

Tatsoi salad

nashi pear | daikon | wasabi peas | wasabi mayo

Asparagus | red miso butter

Broccolini | anchovy dressing
toasted breadcrumbs | Caciocavallo

Potato 'chips' | smoked paprika | aioli



Cheese

\$26

* Matteo's suggested wine by the glass to accompany your choice.

Today's selection of three **cheeses**
toasted fruit & nut loaf | lavosh | fig marmalade

desserts

all \$22

Tropical Splice

Coconut milk gelato | lime sorbet
mango salad | young coconut | red Kampot pepper

* '17 Giovanni Viberti **Moscato** d'Asti DOCG [Piedmont, Italy] – \$9

Berry Tart

Fresh summer berries | vanilla–sour cream
wild strawberry sorbet

* '16 De Bortoli **Botrytis Semillon** by Florence Broadhurst [Riverina NSW] – \$13

Cherry Clafoutis

Warm almond meal flan baked with fresh black cherries
maraschino cherry & tonka bean ice-cream

* '16 Xanadu 'Cane Cut' **Viognier** [Margaret River, WA] – \$12

Yuzu

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

* '14 Richards **Muscat** de Beaumes de Venise [Sth Rhone, France] – \$11

Chocolate

Zokoko (70%) dark chocolate & blood orange delice
pistachio gelato

* NV Bodegas Alvear 1927 Dulce Viejo **Pedro Ximenez** sherry [Spain] – \$10

Our **dessert plate** of 4 tastes – \$38

Berries | Splice | Chocolate | Yuzu

* '15 Carlo Pellegrino **Passito** di Pantelleria [Sicily, Italy] – \$13

Matteo's C-spot \$9

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

Lavazza coffee or T2 teas – \$6



December Monday to Wednesday eXpress Lunch Menu

This menu is available for bookings **up to 9 people**.
For groups of 10 or more, please contact us for more information.

2 courses and a glass of wine – \$49

Freshly shucked **oyster** | native lime mignonette – \$4 each

entrees

Semi-cured Hiramasa **kingfish** & Petuna **ocean trout**
taramasalata | rice paper crisp

🍷 Azzurri **burratina** mozzarella | heirloom tomatoes | shiso

Clarence River **prawn ravioli**
fennel & citrus salad | spicy shellfish–saffron sauce

Golden Plains **pork** belly
rice noodles | abalone mushrooms | ginger dashi

main courses

🍷 Pan-fried, slow-cooked celeriac ‘steak’
shiitake mushroom | asparagus | roasted vegetable ‘jus’

Fish of the day

Corned **duck** leg | blackberry sauce
carrot three ways; puree, roasted & fermented

Braised **lamb** neck | crushed green peas | ‘salsa verde’

side dishes – \$7.90

Tatsoi salad | nashi pear | daikon | wasabi peas & mayo

Potato ‘**chips**’ | smoked paprika | aioli

cheese or dessert

Today’s **cheese**

toasted fruit & nut loaf | lavosh | fig marmalade

Your own **dessert** plate of 3 small tastes:

Coconut milk gelato & lime sorbet ‘tropical splice’

Fresh **berry** & vanilla–sour cream **tartlet**

Zokoko (70%) dark **chocolate** & blood orange marquise

* extra glass wine \$7 * extra course \$16