



Mothers Day 2018 - Sunday 13 May

\$100 per person for 3 courses - Children 2 courses \$40 or 3 courses \$55

Lunch Fully Booked – Seats available for dinner from 6pm

[Deposit* of \$50pp required to [make a booking online via our website](#)]

*Deposit becomes non-refundable with less than 36hrs notice

We are a fully licensed restaurant but also allow BYO bottled wine.

The weekend corkage charge of \$30 per bottle is applicable.

entrees

Raw Seafood Trio:

Scallop ceviche | guacamole

Semi-cured Hiramasa **kingfish** | taramasalata | ponzu

Ama ebi **shrimp** | celtuce remoulade | bisque-cocktail sauce

🍷 Tempura **zucchini flowers** | S.A. Onkaparinga goat's curd
tomato | cucumber | river mint dressing

Spanner **crab** wonton **ravioli** | tomato 'tea' | sea vegetables | shellfish mayonnaise

Braised Macleay Valley wild **rabbit** pithivier | carrot puree | stinging nettle sauce

Warm 'Three Birds' galantine

Yarra Valley **Quail** | Central Vic **Squab** | Hazeldene Bendigo **Chicken**
smoky bacon | braised lentils | elderberry glaze

main courses

Saikyo-baked Japanese **black cod** fillet,
pan-fried rice noodle | broccolini | kohlrabi | ginger dashi
[marinated in white miso for 36hours].

🍷 Brioche **charlotte** filled with Autumn **mushrooms**
truffle poached egg | Tuscan kale | Parmesan-porcini sauce

Roasted saddle of Western Plains suckling **pig**
crumbed rillettes | sauerkraut cream | baby gem | radishes | apple jam

Twice-cooked **duck** breast
braised witlof | duck liver parfait | fig | hazelnut cream

Seared Master Kobe Wagyu **beef rump** *[marble score 7]*
watercress | cipollini | horseradish-mustard | mustard leaves | Bordelaise sauce

side dishes

\$10 each

Tatsoi salad

nashi pear | daikon | wasabi peas | wasabi mayo

Fried **potato** 'chips' | smoked paprika | aioli



*** dessert or cheese ***

'la dolce vita'

[Your own **dessert** plate of 3 small tastes]

Yuzu curd tart | caramelised white chocolate
raspberry | meringue | mandarin

Strawberries: fresh | roasted | freeze-dried | gel
sheep's milk yoghurt panna cotta | Kampot pepper glass

Michel Cluizel (70%) dark **chocolate** mousse
cacao nib tuile | passionfruit jelly | candied pistachio

or

Today's selection of imported **cheeses**

served with toasted fruit & nut loaf, lavosh, fig marmalade.

Mauri **Taleggio** 'Bontaleggio di Grotta' DOP [Lombardy, Italy]
Pasteurised cow's milk - age: 6-8 weeks - semi-soft washed rind

Quesería **La Peral Blue** [Asturias, Spain]
Pasteurised cow & sheep's milk - age: 3 months - semi-soft blue-veined

Marcel Petit **Comte** 'La Couronne' [Fort Saint Antoine, France]
Pasteurised cow's milk - age: 24 months - Swiss cheese

Dessert wines by the glass [100mls]

'16 Giovanni Viberti Moscato d'Asti DOCG [Piedmont, Italy] - \$9

'15 Xanadu 'Cane Cut' Viognier [Margaret River, WA] - \$12

'11 Terre à Terre Botrytis Pinot Gris [Wrattonbully, SA] - \$14

'16 Hahndorf Hill **Angel** Late Harvest Gruner Veltliner [Adelaide Hills, SA] - \$16

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

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

'09 Le Tertre du Lys d'Or [Sauternes, Bordeaux, France] - \$16

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

Monte Coffee or T2 Teas - \$6



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