



Mothers Day 2019

Sample Menu - Sunday 12 May

\$100 per person for 3 courses

Children 2 courses \$40 or 3 courses \$55

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

entrees

Seafood trio

Confit Petuna **ocean trout** | pickled cucumber | yuzukosho | trout roe

Scallop ceviche | guacamole

Semi-cured Hiramasa **kingfish** | smoked oyster cream | tempura oyster

🍷 Crumbed **zucchini flowers**

Le Marquis Chevre de Rambouillet | heirloom beetroots

Crisp **pork** belly | Southern **calamari** 'tagliatelle'
abalone mushrooms | garlic shoots | ginger dashi

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

Braised Flinders Island saltgrass **lamb pie** | crushed green peas | 'salsa verde'

main courses

Pan-fried NT Humpty Doo **barramundi**

taramasalata | pickled Romanesco | confit leeks | mud crab 'beignet' fritters

Grilled Patagonian **toothfish** - [\$5 surcharge]

rice noodles | Chinese broccoli | daikon | kombu butter

🍷 Brioche **charlotte** filled with Autumn **mushrooms**

truffle poached egg | Tuscan kale | Parmesan-porcini sauce

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

Seared Victorian Black Angus eye fillet of **beef**

beef short rib & potato croquette | parsley-truffle sauce

baby gem lettuce with 'Caesar' dressing | pickled onion

side dishes

\$10 each

Tatsoi salad

nashi pear | daikon | wasabi peas | wasabi mayo

Broccolini | anchovy dressing

toasted breadcrumbs | Caciocavallo

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



*** dessert or cheese ***

'la dolce vita'

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

Coconut milk gelato & lime sorbet **'tropical splice'**

Summer **berry** & vanilla-sour cream **tartlet**

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

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 [Wrattontully, 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

Lavazza Coffee or T2 Teas - \$6



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Matteos Restaurant

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We are a fully licensed restaurant but also allow BYO bottled wine.
The weekend corkage charge of \$30 per bottle is applicable.

◆ 533 Brunswick St, Nth Fitzroy, Vic 3068 ◆ Phone: 9481 1177

◆ Email: dine@matteos.com.au ◆ Internet: www.matteos.com.au