

## Summer Menus 2013/14

Chef Brendan McQueen's **Tasting Menu** - \$110\*

*Set menu of small tastes served over four courses  
allowing you to experience a selection of his menu.*

\$170\* - each course matched with 2 x 100ml glasses of wine.

Changes daily - **sample menu on page 2**

*Vegetarian tasting menu also available*

*\*May vary according to daily tastes.*

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## A la Carte Menu - pages 3 to 5

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**Group menu** for bookings of **9 people or more**

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

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 **\$88** per person.

*[extras – Canapés from \$9pp – Sides \$4pp]*

**Changes seasonally - current menu on page 6**

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**Monday to Friday\* Restaurant eXpress Lunches**

*\*Monday to Wednesday only in December*

**2 courses and glass of wine \$44**

*This menu is available for bookings up to 10 people.*

*For groups of 10 or more, please contact the office for further information.*

**Changes seasonally - current menu on page 7**

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**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*

'La dolce vita'; your own plate of three small desserts.

**Changes every Sunday morning - sample menu on page 8**

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**SAMPLE:** Chef Brendan McQueen's **Tasting Menu**

Set menu of small tastes served over four courses allowing you to experience a selection of his menu.

**\$110** food only

\$170 with 100ml taste of each matched wine

[Click here for current tasting menu](#)

Tasmanian **ocean trout** confit,  
smoked trout parfait, Yarra Valley salmon roe.

Chilled **chawan mushi** custard with prawn,  
shitake & ginko nut, sweet dashi.

Rice crusted Hervey Bay **scallop**,  
cucumber, ginger & coriander, yuzu dressing.

'09 Domaine Paul Blanck **Gewurztraminer** [Alsace, France]

'12 Ranman Tenshinranman Kimoto **Sake** [Akita, Honshu]

*From one of Akita's most well know breweries, this basic 'table' sake is a great example of a good honest sake that is rich & bold with a semi dry finish.*



Steamed spanner **crab** wonton **ravioli**,  
shaved fennel & calamari salad, carrot sauce.

Tempura **zucchini flower** with fetta,  
watermelon, radish & peanut salad, tamarind vinaigrette.

'10 Paco & Lola **Albarino** [Rias Baixas, Spain]

'11 Hoddle's Creek **Chardonnay** [Yarra Valley, Vic.]



Five-spiced **duck** breast,  
pan-fried Peking cabbage, miso-orange sauce.

Seared wagyu **beef** sirloin,  
panko-crumbed beef rib, horseradish cream.

'10 Curly Flat 'Williams Crossing' **Pinot Noir** [Macedon Ranges, Vic]

'08 Red Edge **Cabernet Sauvignon** [Heathcote, Vic]



Poached **meringue** with white chocolate-nougat parfait.

Caramelised **apple & vanilla custard** slice.

Spiced **cherry** gelato.

'09 Delas '**Muscat** de Beaunes de Venise' [Rhône Valley, France]



## entrees

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- Thinly sliced, air-dried wagyu beef **bresaola**, \$21  
Vietnamese herbs & cucumber salad,  
lime–chilli caramel dressing, fried okra.
- Balmain **bug tail** & prawn **spring rolls** \$24  
wrapped in nori & bean curd skins,  
warm cos lettuce & seaweed salad,  
oroshi grated daikon & sweet dashi sauce.
- Warm **ham hock** & confit duck **roulade**, \$23  
'son-in-law' egg in kataifi pastry, soft leeks,  
lemon–mustard dressing.
- Steamed spanner **crab dim sum**, \$24  
pickled green mango & choko, Thai basil,  
coconut–crab sauce.
- 🍤 Tempura **zucchini flowers** filled with feta, \$23  
heirloom tomato & shiso salad,  
silken tofu sauce.
- Seared ocean **scallops**, \$24  
*unagi* charcoal-grilled sea eel,  
garden peas, roasted parsnip,  
ginger-plum wine sauce.
- Pan-fried **spatchcock** chicken, \$24  
quinoa salad with hazelnuts & soya beans,  
lemongrass sauce.
- Japanese **seafood** plate: \$26  
**Salmon** mince with bulgur & preserved lemon,  
crème fraiche, Yarra Valley salmon roe.  
Yellowfin **tuna** sashimi, white anchovy fillet,  
wasabi–avocado 'guacamole'.  
Semi-cured Hiramasa **kingfish**,  
prawn remoulade with kaffir lime, shiso sauce.

### 🍽️ Vegetarian



## main courses

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- 🍷 Sable **tart** with glazed heirloom **beetroots**, \$39  
marinated formage blanc, horseradish–daikon,  
black vinegar glaze.
- Crisp skin Cone Bay **barramundi** fillet, \$43  
kimchi vegetable & shaved calamari salad,  
sweetcorn sauce, 'popcorn'.
- Miso-baked *saikyo-yaki* Japanese **black cod** fillet, \$43  
yuzu-buttered carrots, sugar snap peas,  
crustacean bisque sauce.
- Five-spiced, roasted **duck** breast, \$43  
Peking-style duck dumpling,  
cucumber, Chinese melon,  
baked eggplant with black olive paste,  
barbecue duck sauce.
- Roasted Western Plains **suckling pig** saddle, \$44  
slow-cooked master stock leg, coconut rice,  
caramelised onion, apple fondant, toasted almonds,  
tonkatsu sauce.
- Seared sirloin of Black Angus **beef**, \$44  
broccolini, confit king brown mushroom,  
grated potato & leek pancake,  
teriyaki-mushroom sauce.

## side dishes – all \$10

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**Tatsoi salad** with nashi pear & daikon,  
dried wasabi peas, wasabi mayonnaise.

Adelaide heirloom **tomato** & **cucumber salad**,  
mint dressing.

Stir-fried oyster **mushrooms**, baby corn,  
lotus root, water chestnut & bamboo shoots.

Pan-seared **asparagus** spears with oyster sauce.

Fried Sebago **potatoes** with shiso & sesame salt.



## desserts

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

Calendar **cheese** selection. – \$24

\* NV Stanton & Killeen 'Classic' Rutherglen Topaque [*Tokay*] – 12

**Poached fruit** compote, chilled strawberry syrup, – \$18  
toasted almond meringue, spiced tamarillo,  
ginger yoghurt gelato.

\* '12 Chalmer's Montevicchio **Moscato** [*Heathcote, Vic.*] – 7

Tropical fruit **trifle**, – \$20  
passionfruit curd, watermelon jelly,  
fresh mango, lychee, sesame macaroons,  
coconut milk gelato.

\* '09 Gapstead 'Mountain Gold' LH **Semillon** [*King Valley, Vic.*] – 8

Vanilla bean creme **brulee**, – \$22  
summer berries, blueberry sorbet.

\* '11 Carlo Pellegrino **Passito** di Pantelleria [*Sicily, Italy*] – 10

Roasted yellow **peach tartlet** – \$20  
stewed apricots, organic yoghurt,  
muscovado cane sugar.

\* '08 Delas 'Muscat de Beaunes de Venise' [*Sth Rhone, France*] – 10

Warm, dark **chocolate fondant**, – \$24  
white chocolate cherry ripple ice cream.

\* NV Dandelion 'Legacy of the Barossa' 30yo **Pedro Ximenez** – 7

\* Moo Brew **Dark Ale** [*Moorilla Est, Tas*] – 11

Our **dessert plate** – \$36

\* '05 Le Tertre du Lys d'Or [*Sauternes, Bordeaux, France*] – 14

Matteo's **C-spot** – \$8 each

*Small warm dark chocolate 'ganache' tartlet.*

Monte coffee or T2 teas – \$5

Summer 2013/14

Mini a la carte set menu for

groups of 9 or more and less than 65



3 courses \$88\*

Canapés – From \$9\* per person

\*Price includes GST

## entrees

Japanese seafood plate:

**Salmon** mince with bulgur & preserved lemon, crème fraiche, salmon roe.  
Yellowfin **tuna** sashimi, white anchovy fillet, wasabi–avocado ‘guacamole’.  
Semi-cured Hiramasa **kingfish**, prawn remoulade with kaffir lime, shiso.

Tempura zucchini flowers filled with feta, heirloom tomato & shiso salad, silken tofu sauce.

Steamed spanner **crab dim sum**, pickled green mango & choko, Thai basil, coconut–crab sauce.

Warm **ham hock** & confit duck **roulade**, ‘son-in-law’ egg in kataifi pastry, soft leeks, lemon–mustard dressing.



## main courses

Sable **tart** with glazed heirloom **beetroots**, marinated formage blanc, horseradish–daikon, black vinegar glaze.

Crisp skin Cone Bay **barramundi** fillet, kimchi vegetable & shaved calamari salad, sweetcorn sauce, ‘popcorn’.

Five-spiced, roasted duck breast, Peking-style duck dumpling, cucumber, Chinese melon, baked eggplant with black olive paste, barbeque duck sauce.

Seared sirloin of Black Angus **beef**, broccolini, king brown mushroom, grated potato & leek pancake, teriyaki-mushroom sauce.



*Salad & Potato side dishes*  
Add extra \$4 per person

\* Tatsoi salad with nashi pear, wasabi peas, daikon, wasabi mayonnaise.  
\* Fried Sebago **potatoes** with shiso & sesame salt.

## dessert or cheese

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

Warm, dark **chocolate fondant**.

**Cherry** & candied fruit **parfait**, crunchy nut praline *cassonade*.

Summer **berries** & vanilla cream **tartlet**.

*Cheese plate*

Calender **cheese** selection, toasted fruit & nut loaf.

### Private Dining Rooms:

The Venetian Room up to 30 people [Min 25 for sole use]

The Grand Dining Room up to 80 people [Min 65 for sole use] ...with adjoining courtyard up to 130 people.

◆ A deposit of \$20 per person is required to secure and confirm any booking larger than 9 people. Unless a deposit has been paid the booking will not be considered confirmed.

◆ Account calculated for number of people confirmed 24 hrs prior to booking.

◆ **Table sizes:** Our largest tables hold a recommended max of 11 people on which we can **squeeze** 12 ppl. For bookings of 13 people or more you would be required to have at least 2 tables.



## Monday to Friday\* eXpress Lunch Menu

\* Monday to Wednesday in December

This menu is available for bookings **up to 10 people**.

For groups of 10 or more, please contact the office for further information.

**2 courses and a glass of wine – \$44**

### entrees

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Shaved **calamari** & kimchi vegetable **salad**,  
sweetcorn sauce, 'popcorn'.

- 🍷 Tempura **zucchini flowers** filled with feta,  
heirloom tomato & shiso salad, silken tofu sauce.

Thinly sliced, air-dried wagyu beef **bresaola**,  
Vietnamese herbs & cucumber salad,  
lime–chilli caramel dressing, fried okra.

### main courses

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- 🍷 Puff pastry **kinoko mushroom pie**,  
crushed garden peas, shiitake mushroom sauce.

Today's **fish**.

Warm **ham hock** & confit duck **roulade**,  
'son-in-law' egg in kataifi pastry, soft leeks, asparagus,  
lemon–mustard dressing.

Pan-fried **spatchcock** chicken,  
quinoa salad with hazelnuts & soya beans,  
lemongrass sauce.

### side dishes – \$7

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- \* **Tatsoi** salad with nashi pear, daikon & wasabi mayonnaise.
- \* Fried Sebago **potatoes** with shiso & sesame salt.

### dessert or cheese

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

Warm, dark **chocolate fondant**.

**Cherry** & candied fruit **parfait**,  
crunchy nut praline **cassonade**.

Summer **berries** & vanilla cream **tartlet**.

Mauri **Taleggio** DOP, toasted spiced fruit & nut loaf.

[Washed-rind cow's milk cheese matured in natural caves in Alps of Lombardy.]

\* extra course–\$15 \* extra glass wine–\$7 \* coffee/tea–\$5



## Sample Menu - **Lazy Sunday lunch**

[Click here for this Sunday's menu](#)

**\$79** per person or **\$109** with a glass of wine with each course.

### 4 tastes for the table to share



Semi-cured Hiramasa **kingfish**,  
prawn remoulade with kaffir lime & lemongrass.

Tempura **zucchini flowers** filled with fetta,  
watermelon, radish & coriander salad, tamarind vinaigrette.

Warm air-dried wagyu beef **bresaola** rolls  
with enoki mushrooms & pickled daikon radish.

Marinated Hervey Bay **scallop** sashimi,  
*wakame* seaweed salad.

10 Mitolo 'Jester' **Vermantino** [McLaren Vale, SA]

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Blue Swimmer **crab** wonton **ravioli**, spicy tom yum sauce,  
green papaya salad with deep-fried, chilli-salted whitebait.

2012 Bellvale **Pinot Grigio** [Gippsland, Vic.]

or

'Saikyo-yaki' miso baked Japanese **black cod** fillet,  
cos & seaweed salad, crustacean bisque sauce.

2009 Lillian Pemberton **Marsanne Roussanne** [Pemberton, WA]

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Chinese roasted **duck** breast,  
duck leg sausage wrapped in smoky bacon,  
panko crumbed black rice & coddled egg croquette,  
beetroot leaves, bbq duck sauce.

2011 Gran Sasso **Montepulciano** d'Abruzzo DOC [Ortona, Abruzzo, Italy]

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Grilled **lamb** cutlet & slow cooked lamb neck,  
garlic & parmesan mash, peas, gravy.

2008 Red Edge **Cabernet Sauvignon** [Heathcote, Vic.]

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*Your own plate of three small desserts*

Warm, dark **chocolate** fondant pudding.

Honey poached **quince** & vanilla bean **tartlet**.

Medjool **date ice-cream**.

09 Gapstead '**Mountain Gold**' Late Harvest Semillon [King Valley, Vic]

*Monte Coffee or T2 Teas - \$5*





## *Private Dining and Exclusive Events at Matteo's.*



### *The Venetian Room*

Located at the front of the restaurant, this high-ceilinged intimate space glows with gold, Asian inspired wallpaper. It is the perfect space to impress your clients, family or friends.

Capacity : 30 people.

Minimum of 25 people for sole use.  
Menus start at \$88pp.



### *The Grand Dining Room*

Antique mirrors, chandeliers and silk walls adorn this large space to make any occasion one of elegance.

Capacity : 85 people or 130 with adjoining courtyard.  
(For bookings of 100+ the courtyard is free of charge).

Minimum of 65 people for sole use.

Menus start at \$86pp.



### *Al Fresco Courtyard*

This fully enclosed courtyard with retractable roof suits cocktail parties or more casual dining. It makes a great dance floor for events in the adjoining Grand Dining Room.

Capacity : 60 cocktail event, 45 sit down.

Minimum of 30 people for sole use.  
Cocktail menus start at \$110pp including food and beverage.  
or (\$500 room hire with a Grand Dining Room event).



### *Bar – Banquette Area*

A **non-private area** of style and sophistication with comfortable banquette seating and the ambience of our original antique French bar fittings.

Capacity : 40 people.

Minimum of 40 people for sole use.

Menus start at \$88pp.