



Father's Day 2019

Sunday 1st September

\$98 per person for 3 courses

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

Click here to [book online via our website](#) or Phone **948 111 77**

[Credit Card details are required to make a booking]

It's our 25th birthday, so we're having fun with the menu.

We've put together a 'collage' of the most requested dishes from the last 25 years.

entrees

Japanese Seafood Trio

semi-cured Hiramasa **kingfish** | shrimp remoulade
teriyaki-glazed **smoked eel** | potato & coddled egg salad
Petuna **ocean trout** tataki | Yarra Valley salmon roe

🍷 Crumbed **zucchini flowers** filled with Taleggio
heritage beetroots | aged balsamic dressing

Sautéed king **prawns** | pan-fried potato **gnocco**
tomato salsa | pesto mascarpone | prawn oil

Flinders Island **wallaby** broth | wallaby tail **tortellini**
Otway shiitake | ice plant | tendon puffs

'**Vitello Tonnato**' Thinly sliced White Rocks **veal** | **tuna** tartare
whipped cod roe | purple Congo potato crisps | bottarga

main courses

🍷 Brioche **charlotte** filled with **mushrooms**
sauteed Tuscan kale | truffle scented, poached egg | parmesan-porcini sauce

Japanese **black cod** baked with Tasmanian miso
smoky eggplant | pickled kohlrabi | sugar snap peas | warm rice-wine vinaigrette

Rannoch Farm **quail**-cotechino
sweetcorn polenta | 'cime di rapa' broccoletti | agrodolce sauce

Crumbed **lamb** cutlets 'cotoletta'
grilled baby gem lettuce | anchovy dressing | Pecorino

Cape Grim grass-fed **beef**
seared eye fillet | *ox cheek braised in red wine*
carrots | Paris mash | cipollini onion | Bordelaise sauce



*** dessert or cheese ***

'la dolce vita'

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

Caramelised Granny Smith **apple** crumble tartlet

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

Passionfruit–lemon sorbet & coconut gelato

or

Today's selection of 3 **cheeses**,
served with toasted fruit & nut loaf, lavosh, fig marmalade.

Extras:

side dishes

all \$10

Tatsoi salad | nashi pear | daikon | wasabi mayonnaise

Fattoush salad | cucumber | tomato | sumac
toasted pita bread | pomegranate dressing

Warm **winter greens** | parmesan | pine nuts | raisins

Sauteed **mushrooms** | water spinach | garlic–soy butter

Russet Burbank 'chips' | smoked paprika | aioli

Matteo's **C-spot** \$9

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

Lavazza coffee or T2 teas – \$6

We are a fully licensed restaurant; however we do also allow our guests to
BYO special bottles of wine. The corkage charge **\$30 per bottle on weekends.**