



Mini A La Carte Menu
3 courses \$135

Fathers Day 2024
Sunday 1st September 2024

\$135 per person

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

[Children's Menu Available](#)

snacks [priced per piece]

Today's **oyster** with mignonette – \$6

Seared **scallop**, pancetta, garum butter – \$9

🌿 Roman **suppli** with porcini & scamorza – \$7

Sesame **prawn** 'toast' – \$8

entrees

Kingfish crudo & **scallop** ceviche, cod roe, green apple, navel orange, citrus-oil

🌿 Tempura **zucchini flowers**, roasted butternut **pumpkin**, stracciatella, pesto

Ravioli filled Mooloolaba **prawn** & Ora King salmon, prawn-bisque

🌿 **Agnolotti** ai Quattro Formaggi,
veal osso buco, smoked bone marrow, horseradish-gremolata

main courses

🌿 Crumbed **eggplant** cotoletta, smoked buffalo mozzarella, pizzaiola-tomato sauce

Glacier 51 Patagonian **toothfish**, saffron braised farrow, cime de rapa, Yarra Valley caviar

Honey roasted **duck** breast, duck leg confit, liver parfait, braised radicchio, beetroot

Char grilled, Union Station **beef scotch-fillet***,
sauteed mushrooms & Tuscan kale, confit garlic, aged balsamic-jus

*(Premium free range beef from Sth West Vic, 300gms, MB2+)

side dishes

Organic leaf salad, aged balsamic \$12

Roasted **carrots** with hummus, pomegranate dressing \$15

Potato roesti 'chips', rosemary-garlic salt, aioli \$15

cheese or dessert

Today's **cheese**, toasted fruit & nut loaf

Matteo's signature dessert '**Limone**': Yuzu-lemon sorbet, coconut cream, lychee

Warm, dark **chocolate** & hazelnut fondant,
spice-poached **pear** with candied nut praline, mascarpone & Amarena cherry gelato

Lydia's '**Tiramisu**': mocha mousse, mascarpone crema, caramelised filo, Marsala ice-cream