

Tuesday to Friday* eXpress Lunch Menu

2 courses and a glass of wine – \$49

Snacks

Oyster shot with mirin & sake - \$4⁵⁰ each

Crumbed **zucchini flower** filled with Taleggio - \$8 each

entrees

Hiramasa **kingfish** & yellow fin **tuna** tartare
whipped cod roe | cucumber | yuzu dressing

🍷 Azzurri **stracciatella** di mozzarella
heirloom **tomatoes** | black olive dressing

Saffron **linguine** | steamed Portland (Vic) **mussels**
mussel-buttermilk veloute

Carpaccio of Vintage **Beef** Co 'Galiciana' tenderloin
parmesan fondue | pickles & white anchovies | grissini

main courses

🍷 Roasted **cauliflower** | Romanesco & pine nut salad
cauliflower & black garlic skordalia | pecorino Romano

Today's fish

Twice cooked Western Plains **pork belly**
seared Abrolhos Island **scallops** | pumpkin | spiced pepitas

Pan-fried Rannoch Farm **quail saltimbocca**
sweetcorn polenta | Tuscan kale | agrodolce sauce

side dishes – \$7.90

Organic **green leaf salad** | balsamic dressing

Russet Burbank '**chips**' | rosemary-garlic salt | aioli

dessert [Your own plate of 3 small tastes]

Summer **berry** tartlet with vanilla bean custard | elderflower
Lemon-yuzu & passionfruit sorbet | coconut cream mousse
Roasted **almond** mousse | chocolate ganache | mocha crumb

* extra glass wine \$8 * extra course \$17



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Matteos Restaurant

#MatteosMelb #MelbourneRestaurant #MelbourneFoodie #VintageDining

entrees

Hiramasa **kingfish** & yellow fin **tuna crudo** \$28
whipped cod roe | cucumber | yuzu dressing

Carpaccio of Vintage **Beef** Co 'Galiciana' tenderloin \$26
parmesan fondue | pickles & white anchovies | grissini

🍷 **Mushroom tortellini** | truffled egg yolk \$25
smoked potato puree | porcini sauce | enoki

Saffron **linguine** | Fraser Isle spanner **crabmeat** \$28
crab bisque sauce | finger lime | espelette

🍷 **Zucchini flower** & Taleggio fritters \$26
Victorian heirloom tomatoes | black olive dressing

Twice cooked Western Plains **pork belly** \$27
seared Abrolhos Island **scallops**
pumpkin | spiced pepitas

Pan-fried Rannoch Farm **quail saltimbocca** \$28
sweetcorn polenta | Tuscan kale | agrodolce sauce

View all menus* & book online

*Tasting, Vegetarian & Vegan Menus

www.matteos.com.au

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Trading Hours

Lunch: Tuesday to Friday & Sundays from 12noon

Dinner: Tuesday to Saturday from 6pm

Closed: Mondays* and Public Holidays

*(Open for special events + private parties)



main courses

-  Roasted **cauliflower** | Romanesco & pine nut salad
cauliflower & black garlic skordalia | pecorino Romano **\$38**
- Grilled **Bass groper** **\$42**
steamed Spring Bay (Tas) **mussels**
sweet potato | 'bagna cauda' veloute
- Pan-fried Patagonian **toothfish*** **\$48**
rice noodles | bbq leeks | kombu butter
*Certified sustainable by Marine Stewardship Council (MSC) & rated 'Best Choice' by Monterey Bay Aquarium's Seafood Watch Program
- Crumbed milk-fed **veal cotoletta** **\$45**
witlof salad | salsa verde | lemon aioli
- Duck breast** roasted with leatherwood honey **\$44**
duck parfait | rye-caraway biscuit
beetroot | blackberry sauce
- Seared Victorian Black Angus **beef eye fillet** **\$46**
slow-braised **beef cheek** & peppercorn **pie**
charred onion | parsnip | red wine & bone marrow sauce

side dishes all \$10

- Organic **green leaf salad** | balsamic dressing
- Panzanella:** tomato & toasted ciabatta salad
cucumber | dried olives | red wine vinaigrette
- Smoky **eggplant** | saltbush | extra virgin olive oil
- Steamed **broccolini** | pesto
- Russet Burbank '**chips**' | rosemary-garlic salt | aioli

Important notice regarding food allergies

While Matteo's Restaurant is more than happy to accommodate requests of special meals for customers who have food allergies or intolerances, we cannot completely guarantee allergy-free meals.

We pledge 100% care but accept no liability.

 Vegetarian dish



cheese

- Today's **cheese** selection **\$26**
toasted fruit & nut loaf | lavosh | slow roasted pear

desserts by Ross Eckersley all \$22

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

Berries

Shortcrust tartlet with vanilla bean custard
summer berries | elderflower syrup | basil sorbet

* '18 Xanadu 'Cane Cut' **Viognier** [Margaret River, WA] – \$12

Citron

Lemon-yuzu & passionfruit sorbet
coconut cream mousse | fresh lychees

* '17 Giovanni Viberti **Moscato d'Asti** DOCG [Piedmont, Italy] – \$9

Mocha

Chocolate-coffee cake | roasted almond mousse
dark chocolate ganache | almond brittle | espresso gelato

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

* '16 Richards **Muscat de Beaumes de Venise** [Sth Rhone, France] – \$12

Peach

Yellow peach tarte tatin
hazelnut praline | ricotta-grappa ice-cream

* '16 De Bortoli **Botrytis Semillon** by Florence Broadhurst [Riverina NSW] – \$13

Negroni

Blood orange sorbet | sweet vermouth panna cotta
gin jelly | meringue | Campari granita

* '17 Carlo Pellegrino **Passito di Pantelleria** [Sicily, Italy] – \$13

Our **dessert plate** of 4 tastes – **\$40**

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

Matteo's **C-spot** – \$9

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

Affogato – \$18

[Strong short black, vanilla bean ice-cream, 15mls liqueur]

Lavazza coffee or T2 teas – \$6