



19 January 2014

Lazy Sunday Lunch

\$79 per person

\$109 with a 140ml glass of wine with each course.

4 tastes for the table to share

Semi-cured Hiramasa **kingfish**,
prawn remoulade with kaffir lime, shiso sauce.

Steamed spanner **crab dim sum**.

Thinly sliced, air-dried wagyu beef **bresaola**.

‘Son in-law’ **egg** in kataifi pastry.

2012 Seppelt Great Western **Riesling** [Grampians Vic.]

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Balmain **bug tail spring rolls** wrapped in nori & bean curd skins,
warm cos lettuce & wakame seaweed salad,
oroshi grated daikon & sweet dashi sauce.

2012 Gran Sasso **Pinot Grigio** [Chieti Abruzzo, Italy]

or

Miso-baked saikyo-yaki Japanese **black cod** fillet,
yuzu-buttered carrots, sugar snap peas, crustacean bisque sauce.

2012 Castelli Estate **Chardonnay** [Pemberton, WA]

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Chicken & pork **pie**, crushed peas,
teriyaki mushroom sauce.

2012 Hoddle's Creek Estate **Pinot Noir** [Yarra Valley, Vic.]

or

Twice cooked master stock **duck** leg,
coconut rice, cucumber, fried okra, lime, chilli caramel.

2009 de Alto Amo Rioja Crianza **Tempranillo**, Garnacha [Rioja, Spain]

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Your own plate of three small desserts

Warm, dark chocolate **fondant**.

Blueberry **sorbet**.

Vanilla bean creme **brulee**, summer berries.

2007 Deen De Bortoli ‘Vat 5’ **Botrytis Semillon** [Riverina, NSW]

Monte Coffee or **T2 Teas** - \$5



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