



## Tasting Menu

Set menu of snacks & small dishes served over five courses

Please check-in

Location: **K9XA73**

**\$135** per person food only

\$60 pp each course matched with a glass of wine

\*\$90pp glass of a Premium Wine

### Snacks

Today's **oyster** with native lime mignonette

Searched **scallop** with spicy nduja 'pangrattata'

Mooloolaba **prawn** sandwich

Tempura **Zucchini flower & Taleggio**

Crispy **quail** drumstick with chilli salt

2018 Kellerei Kaltern **Pinot Grigio** DOC [Trentino-Alto Adige, Italy]

\*2019 Graci **Etna Bianco** (70% Carricante, 30% Cataratto) [Etna, Sicily Italy]

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### Patagonian toothfish

native pesto | braised leeks | shellfish sauce

2019 Oakridge Vineyard Series Henk **Chardonnay** [Yarra Valley, Vic]

\* 2019 Dom Thomas Morey **Bourgogne Blanc** Chardonnay [Burgundy, France]

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**Spaghettoni** | porcini-parmesan sauce | Victorian black truffle

2015 Woodlands Watson Family **Nebbiolo** [Margaret River, WA]

\* 2016 Pipan Steel Blend III **Nebbiolo** [Alpine Valley, Vic]

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Honey roasted **duck** breast

red sauerkraut puree | kale sprouts | parfait cigar

2019 Paringa Estate 'Coronella ' **Pinot Noir** [Mornington Peninsula, Vic]

\*2015 Bristol Farm Bannockburn **Pinot Noir** [Central Otago, NZ]

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### 'Citron'

yuzu gelato | strawberry-guava sorbet | coconut cream

2018 Giovanni Viberti **Moscato d'Asti** DOCG [Piedmont, Italy]

\*2016 De Bortoli **Botrytis Semillon** 'Florence Broadhurst' [Riverina, NSW]



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Matteos Restaurant

#MatteosMelb #brunswickstreet #melbourne #restaurant #tastingmenu



August 2021  
**A La Carte Menu**

**2 courses \$75 – 3 courses \$100**

## **Snacks** [priced per piece]

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Today's **oyster** with native lime mignonette - \$5.50  
Tempura **Zucchini flower & Taleggio** - \$8.50  
Crispy **quail** drumstick with chilli salt - \$7

Seared **scallop** with pork **nduja** - \$6  
Smoky **baba ghanoush** 'cigar' - \$5  
Mooloolaba **prawn** sandwich - \$8

## **entrees**

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*Truffle **Spaghetini** or **toothfish** from tasting menu also available [surcharge entree \$7 or main \$12]*

Hiramasa **kingfish** crudo | citrus cured Abrolhos Island **scallops**  
cod roe whipped with smoked oyster | cucumber | finger lime dressing

Tiger **prawns** | **Jerusalem artichoke** veloute | sea vegetables

**Mushroom raviolo** | sauteed spinach | porcini-parmesan sauce

BBQ Yarra Valley **quail** | soft white polenta | witlof | agrodolce sauce

Venere black rice '**risotto**' | Fraser Isle spanner **crabmeat**

Sicilian **casarecce** pasta with **rabbit** & cotechino 'bolognaise' | green olives | pecorino

## **main courses**

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Slow roasted **Romanesco** | puffed grains | pine nuts | truffle-butter

Pan fried **John Dory** | braised leeks | mussels escabeche | native pesto

Seared Romsey Ranges **lamb** loin  
slow cooked **belly** & potato croquette | smoky eggplant | globe artichokes

Honey roasted **duck** breast | confit duck leg  
red sauerkraut puree | kale sprouts | parfait cigar

Char grilled Southern Ranges **beef scotch fillet** | mushrooms | watercress | Bordelaise sauce

### **side dishes - \$10**

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Organic leaf **salad** | aged balsamic

Steamed **winter greens** | pesto butter

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

## **desserts**

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**Cheese:** fruit & nut loaf | lavosh | fig chutney

**Citron:** Yuzu gelato | strawberry-guava sorbet | coconut cream

Warm **apple** terrine | cinnamon sugar crostoli | miso caramel | brown butter ice cream

**Monte Bianco:** chestnut ganache | tonka bean mousse | candied chestnut | meringue  
dark chocolate ice cream

**Gianduja:** Warm dark chocolate & hazelnut tart | Fior di latte ice-cream

**Matteo's C-spot** – \$9 *Small, warm, dark chocolate tartlet*

**Affogato** – \$20 [*Espresso, vanilla ice-cream, 15mls liqueur*]

**Lavazza coffee or T2 teas – \$6**



August 2021

## Wednesday to Friday eXpress Lunch Menu

This menu is available for bookings **up to 8 people**.  
For groups of 9 or more, please contact us for more information.

**2 courses and a glass of wine – \$55**

### snacks

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Today's freshly shucked **oyster** with native lime mignonette - \$5.50

Seared **scallop** with spicy nduja 'pangrattata' - \$6

Smoky **baba ghanoush** 'cigar' - \$5

Crispy **quail** drumstick with chilli salt - \$7

Mooloolaba **prawn** sandwich - \$8

### entrees

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Semi-cured Hiramasa **kingfish** tartare | whipped cod roe | finger lime dressing

🍷 Tempura **Zucchini flower & Taleggio** | beetroot | candied walnuts | vincotto

Squid ink **spaghettoni** | **cuttlefish** & spicy pork **nduja** ragu

Duck **consomme** | **fiocchetti** pasta filled with duck confit | Otway shiitake mushrooms

### main courses

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🍷 Slow roasted **Romanesco** | puffed grains | pine nuts | truffle-butter

Today's **fish** with seasonal garnish

Western Plains, free range **pork** 'cotoletta' | kohlrabi slaw | apple | mustard sauce

Braised **ox tail** & mushroom **pithivier** | parsnip puree | Bordelaise sauce

### side dishes - \$8

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Organic leaf **salad** | aged balsamic

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

### 'la dolce vita'

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**Cheese:** fruit & nut loaf | lavosh | fig chutney

Warm **apple** terrine | cinnamon sugar crostoli | miso caramel | brown butter ice cream

**Citron:** Yuzu **gelato** | strawberry-guava sorbet | coconut cream

**Gianduja** Warm dark chocolate & hazelnut tart | Fior di latte ice-cream

\* extra glass wine \$7 \* extra course \$18

**Lavazza coffee or T2 teas – \$6**

**Affogato – \$18** [Espresso, vanilla ice-cream, 15mls liqueur]



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## Chef Rhys Blackley's

### Vegetarian/Vegan Tasting Menu

Set menu of snacks & small dishes served over five courses

**\$130** per person food only

\$60 pp each course matched with a glass of wine

\*\$80pp glass of a Premium Wine

#### Snacks

Macadamia '**fetta**' & **pumpkin** croquette with pomegranate  
Jerusalem **artichoke** soup | Smoky **baba ghanoush** 'cigar'  
**cucumber** & olive sandwich | heirloom **tomato** tartare

2018 Kellerei Kaltern **Pinot Grigio** DOC [Trentino-Alto Adige, Italy]

\*2019 Graci **Etna Bianco** (70% Carricante, 30% Cataratto) [Etna, Sicily Italy]



Tempura **Zucchini flower** & cashew cheese  
beetroot | candied walnuts | vincotto

2018 Seppelt Henty **Gruner Veltliner** [Henty, Western Vic]

\* 2018 San Salvatore 1988 '**Falanghina**' IGP [Campania, Italy]



**Spaghettoni** | porcini-parmesan sauce | Victorian black truffle  
**or**

Sicilian **casarecce** pasta (**Vegan**)  
**mushrooms** | porcini glaze | Victorian black **truffles**

2015 Woodlands Watson Family **Nebbiolo** [Margaret River, WA]

\* 2016 Pipan Steel Blend III **Nebbiolo** [Alpine Valley, Vic]



Miso roasted **Romanesco** | puffed grains | pine nuts | kombu sauce

2019 Eldorado Road Comrade **Nero d'Avola** [Beechworth, Vic]

\* 2017 Ulisse **Amaranta** Montepulciano d'Abruzzo DOP [Abruzzo, Italy]



#### 'Citron'

yuzu gelato | strawberry-guava sorbet | coconut cream

2018 Giovanni Viberti **Moscato d'Asti** DOCG [Piedmont, Italy]

\*2016 De Bortoli **Botrytis Semillon** 'Florence Broadhurst' [Riverina, NSW]