

MATILDA

159 DOMAIN

BRUNCH MENU

SATURDAY AND SUNDAY FROM 11AM

AVOCADO ON TOAST, PEAS, CHILLI, MINT, FETA, HAZELNUT DUKKAH
\$17

LEEK, PEA AND CHEDDAR TART, TARRAGON, GREEN SALAD
\$16

HOUSE SMOKED SALMON,
SCRAMBLED EGGS, SALMON CAVIAR AND WARM ENGLISH MUFFINS
\$26

DRESSED FRASER ISLAND SPANNER CRAB,
PRAWN BUTTER AND FLATBREADS
\$29

THAT'S AMORE STRACCIATELLA, BEETROOT, DAVIDSON PLUM, FIG LEAF
\$21

HAND ROLLED GNOCCHI,
WILD GARLIC PESTO, PEAS AND SUNFLOWER
\$32

WOOD GRILLED BABY CHICKEN, GREEN GODDESS AND ASPARAGUS
\$34

GRASS FED SIRLOIN, ROMESCO, LEEKS, BEEF FAT DRESSING
\$36

HAPUKA, MUSSELS, BRASSICAS, KOMBU
\$35

SIDES

HAY SMOKED POTATOES, SEAWEED BUTTER, WARRRIGAL GREENS
\$12

GRILLED COS, BUTTERMILK, SPRING ONION, SHALLOT CREAM
\$12

DESSERTS

CHOCOLATE, YOGHURT, BUCKWHEAT, COFFEE
\$18

APPLE TART TATIN, APPLE CARAMEL, MISO AND VANILLA ICE CREAM
\$24