

MATILDA

159 DOMAIN BRUNCH MENU

SATURDAY AND SUNDAY FROM 11AM

STARTERS

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

ASPARAGUS, EGG YOLK, FERMENTED GARLIC
\$17

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

THAT'S AMORE STRACCIATELLA, HERITAGE TOMATO, GRILLED PEACH
\$21

JAMBON DE PARIS, PADRON PEPPERS, HENS EGG, SWEETCORN
\$26

MAINS

HAND ROLLED GNOCCHI, ZUCHINNI, SUNFLOWER, YUZU
\$32

DRY AGED PORK CHOP, CHARRED PLUM, PICKLED RADDICHO
\$34

GALICIANA BEEF RUMP, 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
\$12

DESSERTS

CHOCOLATE, YOGHURT, BUCKWHEAT, COFFEE
\$18

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

STRAWBERRY, RHUBARB, COCONUT, ELDERFLOWER
\$20

4 COURSE CHEF'S SELECTION \$120