

# MATILDA

## 159 DOMAIN BRUNCH MENU

*SATURDAY AND SUNDAY FROM 11AM*

### STARTERS

AVOCADO ON TOAST, PEAS, CHILLI, MINT, RICOTTA, 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, HENS EGG, SWEETCORN, SALSA VERDE  
\$26

### MAINS

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

DRY AGED PORK CHOP, PICKLED RADICCHIO, BEETROOT  
\$34

ALTAIR BEEF RUMP CAP, ROMESCO, LEEKS, BEEF FAT DRESSING  
\$36

SPANISH MACKEREL, ONION DASHI, WHITE BEAN, DRIED TOMATO  
\$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

BLUEBERRY, YOGHURT, LEMON, PINE  
\$20

4 COURSE CHEF'S SELECTION \$120