

MATILDA

159 DOMAIN

BRUNCH MENU

SATURDAY AND SUNDAY FROM 11AM

STARTERS

AVOCADO ON TOAST, FERMENTED CHILLI, GRILLED LIME	17
BAKED EGGS, PUMPKIN SEED, HARISSA, FOCACCIA	22
“MATILDA CROQUE” JAMBON DE PARIS, COMTE CUSTARD, SMOKED TOMATO KETCHUP	22
DRESSED FRASER ISLAND SPANNER CRAB, PRAWN BUTTER AND FLATBREADS	28

MAINS

HAND ROLLED GNOCCHI, PINE MUSHROOM, “THE PEAKS” MOUNTAINEER	32
HUMPTY DOO BARRAMUNDI, ONION DASHI, WHITE BEAN, DRIED TOMATO	35
DRY AGED PORK CHOP, PINK LADY APPLE, BABY TURNIP	34
WAGYU BAVETTE 180G, CHARRED SPINACH, HORSERADISH	40

SIDES

HAY SMOKED POTATOES, SALTBUSH, SMOKED EMULSION	12
CHARRED BRUSSELS SPROUTS, FINGERLIME	12
WINTER LEAVES, NATIVE VINAIGRETTE, RICOTTA SALATA	12

DESSERTS

ROASTED CHESTNUT, SOFT CHOCOLATE, BUTTERMILK CRISP	18
APPLE TART TATIN, APPLE CARAMEL, MISO AND VANILLA ICE CREAM	24
CHARRED MANDARIN, YOGHURT CREMEAUX, MACADAMIA	20

4 COURSE CHEF'S SELECTION \$120

10% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS