

MATILDA

159 DOMAIN

WEEKEND LUNCH MENU

SNACKS

BURNT BRAN SOURDOUGH, CULTURED BUTTER	6
COMTE CUSTARD, FINGER LIME, SMOKED SOURDOUGH	10
AUSTRALIAN WAGYU BILTONG, GARLIC & ANCHOVY PASTE	12
MERIMBULA SINGLE ORIGIN OYSTER, NATURAL OR BONE MARROW	3 20 6 38 12 55

STARTERS

WAGYU TARTARE, FERMENTED CHILLI, BUCKWHEAT	25
MATILDA CROQUE MONSIEUR, GRANDMOTHER HAM, COMTE	22
CHARRED AVOCADO, QUINOA, FINGER LIME, CRÉME FRAICHE	22
HOUSE SMOKED SALMON, SCRAMBLED EGGS, ENGLISH MUFFINS	24
DRESSED FRASER ISLAND SPANNER CRAB, PRAWN BUTTER, FLATBREADS	33

CAVIAR SUPPLEMENT

YARRA VALLEY SALMON CAVIAR	10G	15
OSCIETRA CAVIAR	3G 20	5G 35

MAINS

RARE BREED PORK BELLY, TOASTED SPELT, EDAMAME, TROTTER BROTH	46
HUMPTY DOO BARRAMUNDI, CIDER BUTTER, BACON BITS, WARRIGAL GREENS	51
ROYAL BLUE POTATO GNOCCHI, GARDEN PEA, LEMON MYRTLE, RICOTTA SALATA	38
WESTHOLME FARMS WAGYU BAVETTE 6+ 180G, CAVOLO NERO, PICKLED PINE MUSHROOM	53

SIDES

BUTTER LETTUCE, CHEDDAR, LEMON VINAIGRETTE	16
HAY SMOKED POTATOES, SALTBUSH, SMOKED EMULSION	14

DESSERTS

APPLE TARTE TATIN, CARAMEL, VANILLA ICECREAM	22
PINEAPPLE, SPICED RUM COCONUT MOUSSE, BUTTERMILK & KAFFIR LIME SNOW	22
WOOD-FIRED WAFFLE S'MORE, CHOCOLATE GANACHE, LEMON MYRTLE MARSHMALLOW	22

FORD FARM CHEDDAR OR BRILLAT-SAVARIN	
VYVIAN'S HONEYCOMB, LAVOSH	
1 20 2 35	

4 COURSE CHEF'S SELECTION 125

*10% SURCHARGE APPLIES ON SATURDAYS & SUNDAYS
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS*