

BRUNCH SERVED FROM
8:30AM - 2:30PM

FOLLOW US ON SOCIALS:
@matilda159domain

ALL DAY BRUNCH MENU

WATTLE SEED GRANOLA Greek yoghurt, charred mandarin	17.00
CHARRED AVOCADO Quinoa, finger lime, crème fraiche	18.00
BAKED FIELD MUSHROOMS Sourdough, black cabbage, salsa verde	19.00
WOOD-FIRED WAFFLE S'MORE Chocolate ganache, lemon myrtle marshmallow	19.00
MATILDA CROQUE MONSIEUR Smoked ketchup, grandmother ham, comté	22.00
HOUSE SMOKED SALMON Scrambled eggs, English muffin, Yarra Valley Salmon Caviar	28.00
BIG BREAKFAST House made pork sausage, spinach, bacon, baked beans, grilled tomato, toast	27.00

SIDES

Burnt tomato	6.50
Black pudding	7.50
Breakfast pork sausage	7.50
Grilled butcher's bacon	7.50
Half avocado, finger lime	6.50
House smoked salmon	7.50



LUNCH MENU

Starts from Midday

SNACKS

BURNT BRAN SOURDOUGH, CULTURED BUTTER	6
COMTE CUSTARD, FINGERLIME, SMOKED SOURDOUGH	10
YARRA VALLEY SALMON ROE TARTLET, BONITO CREAM	14
AUSTRALIAN WAGYU BILTONG, GARLIC & ANCHOVY PASTE	12
MERIMBULA SINGLE ORIGIN OYSTER, NATURAL OR BONE MARROW	3 20 6 38 12 55

STARTERS

STRACCIATELLA, BROAD BEAN, WILD GARLIC	25
WAGYU TARTARE, FERMENTED CHILLI, BUCKWHEAT	27
FRASER ISLAND SPANNER CRAB, PRAWN BUTTER, FLATBREADS	33

MAINS

ROYAL BLUE POTATO GNOCCHI, GARDEN PEA, LEMON MYRTLE	38
HUMPTY DOO BARRAMUNDI, CIDER BUTTER, BACON BITS, WARRIGAL GREENS	51
WESTHOLME WAGYU BAVETTE 6+ 180G, CAVOLO NERO, PRESERVED MUSHROOM	53

SIDES

SEASONAL LEAVES, CHEDDAR, LEMON VINAIGRETTE	16
HAY SMOKED POTATOES, SALTBUSH, SMOKED EMULSION	14

DESSERTS

APPLE TARTE TATIN, CARAMEL, VANILLA ICECREAM	22
PINEAPPLE, SPICED RUM COCONUT MOUSSE, PINE NEEDLE & KAFFIR LIME SNOW	22

4 COURSE CHEF'S SELECTION 125

Please let us know if you have any dietary requirements.

10% surcharge applies on weekends

15% surcharge applies on public holidays