

Monday 18 May 2026

MATILDA

159 DOMAIN

On arrival

Grilled scallop, dashi butter, ginger, salmon caviar
Smoked lamb rib, black vinegar, chilli, lime

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First course

Lightly smoked Petuna ocean trout, citrus, avocado,
white soy

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Second course

Humpty Doo Barramundi, Musquee de Provence,
native Grenobloise

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Main Course

Parwan Beef sirloin, pine mushroom,
beef fat dressing, finger lime

served with

Five Tales farm salad, burnt citrus dressing,
heritage radish, pickled shallot

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Dessert

Chocolate cremeux, quince, Earl Grey, cocoa nib,
honeycomb

Brown butter fudge

Beverages

Vranken Estate Diamant Brut NV
Darling Distillery Vodka Lemon Drop Martini
Darling Distillery Gin Negroni
2023 Tokar Estate Chardonnay
2021 Tokar Estate Pinot Noir
2021 Tokar Estate Cabernet Sauvignon
Mountain Goat Tasty Pale Ale & Billy the Mid
StrangeLove Sparkling & Still Mineral Water
StrangeLove Yuzu Lo-Cal Soda
Pepsi / Pepsi Max

This menu has been created by
Chef / Restaurateur Scott Pickett and
Executive Chef Stuart McVeigh



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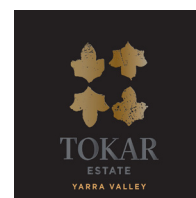


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