

Two Courses \$65 / Three Courses \$75

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Entrée

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**Tempura Zucchini Flowers**

goat cheese, Kangaroo Island honey

**Baby Artichoke Salad**

broad beans, peas, truffled pecorino

**Char-grilled Calamari**

spiced heirloom tomato salad

**Yellow Fin Tuna Carpaccio**

native lime, capers, fresh horseradish

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Main

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**Roast Fillet of Mulloway**

vongole, vanilla velouté, summer vegetables

**Spinach & Ricotta Dumplings**

nut-brown butter, crisp sage, mustard fruits, Reggiano

**Slow Cooked Lamb Leg**

anchovy, caper & garlic relish, shallot purée, smoked tomatoes

**New York Strip Steak**

**Gippsland Black Angus, Vic**

28-day dry-aged, grass-fed sirloin

with a choice of, peppercorn sauce, Café de Paris butter

or mustards, served with hand-cut chips

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Dessert

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**Champagne Poached Rhubarb**

chilled strawberry soup, crème fraîche ice cream

**Feuillantine of Roast Plums**

vanilla marscapone cream

**Milk Chocolate Pannacotta**

salted caramel, px poached pears

**Seasonal Cheese Selection**

ask what we have

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Tea & coffee

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Tables of 10 or more people are required to order from a set menu.

For more information on Match Bar & Grill visit our website [www.matchbar.com.au](http://www.matchbar.com.au)