

Bar Snacks available from 5pm. Full menu available from 6pm

Chef's Winter Choice

Monday - Thursday

2 Courses & Glass of Wine for \$45

Available 6pm - 8pm

Check with wait staff for todays 2 courses.

From The Bar

Fondue Drinks

With winter upon us, warm the cockles of your heart & get into one of our fondue drinks.

Available for up to 8 people to share. Check at the bar to see what we've been mulling over today.
2 people - \$20
4 people - \$40
6 people.....you get the idea

Coming Up at Match

New drinks menu coming soon with DIY Margaritas, old & new from Dale De Groff's signature repertoire and some classic Tiki serves. Ask at the bar for a cheeky peek.

Drop us your email address or business card to keep up to date on what future events.

-Entrées-

We have access to some pristine oysters from all over Australia, here are some of our favourites.

Pacific

Lease 65, Tasmania 3.5
Kumamoto, SA 3.5

Rock

Wallace Lakes, NSW 3.5

Blue Swimmer Crab & Sweetcorn Chowder 15

House-Cured Atlantic Salmon 17
smoked tomato, Spanish pickled anchovies, saffron dressing, crumbed oysters

Caramelised Beetroot "Tarte Tatin" 14
melted French goats cheese

Chargrilled Calamari & House-Made Merguez Sausage 16
cous cous, harissa

House-Made Coppacollo 15
crumbed, slow-cooked pork, 65°C egg, frisee & artichoke salad

Charcuterie Selection 19
selection of house-made, house-cured & artisan meats

Joselito Gran Reserva Paleta 18
shoulder of acorn fed Spanish ham, aged up to 5 years. World's best Jamon!

-Word Bin-

This is our opportunity to let you know the finer details of what's happening in the kitchen hopefully take any possible mystery out of the menu.

Jamon - acorn-fed, air-dried, mature Spanish ham
Witlof - crunchy white lettuce leaf
BMS - beef marbling standard
Hanger Steak - the butchers favourite steak taken from the diaphragm muscle
Harissa - North African chilli paste

-Mains-

Wild Barramundi 32
roast prawns, waxy potatoes, rosemary butter sauce

Hand-Made Potato Gnocchi 29
wild mushroom ragoût, slow-poached free-range egg

Chargrilled Baby Chicken 32
roast garlic cream, fondant potatoes, house-cured bacon, green beans

Corned Wagyu Beef 27
parsley mash, heirloom carrots, beetroot & horseradish purée

The Wagyu Burger 25
Wagyu beef patty, brioche bun, Gruyère cheese, bacon, truffle mayonnaise & french fries

-Big Steaks & Big Reds-

Our chef's selection of Australia's premium steaks. Served with a salad of watercress, puy lentils & sherry vinaigrette.

Béarnaise, peppercorn sauce, rosemary & anchovy butter or Roquefort butter available - \$2 a serve.

250g/400g

Scotch Fillet 48
John Dee, NSW

150-day, grain-fed, BMS 2-3
Two Hands Bad Impersonator Shiraz '07 15

Wagyu Rump Steak 30/42
Rangers Valley, NSW

400 day, grain-fed, BMS 4
best prepared rare to medium-rare
Cullen "Diana Madeline" Cabernet '06 27

New York Strip 32/48
Black Angus, Dry-Aged, Vic

grass fed sirloin
Tar & Roses Shiraz 2008 10

Hanger Steak 32/48

Black Angus, Rangers Valley, NSW
300 day, grain-fed, BMS 3, best prepared rare to medium-rare
Louis Latour Bourgogne '08 12

-Steak Sides-

\$4.5 each

Roast Bone Marrow
garlic confit, shallots, parmesan

Onion Rings
beer battered

Caramelised Shallots

-Sides-

\$8 Each

Salad of Baby Iceberg, Maché, Blood orange, Fennel & Salted Ricotta

Roast Pink Fir Apple Potatoes
caramelised shallots, garlic, wagyu dripping

Creamed Spinach

Steamed Broccoli Raab
lemon oil, chilli, garlic, parmesan

Mashed Potato

Hand- Cut Chips

-Pudding-

Rhubarb & Almond Crumble Tart 13
cinamon ice-cream

Little Chocolate & Caramel Pot 15
flourless orange cake, marscapone cream

Rosewater Pannacotta 12
poached saffron pear, pistachio ice-cream

Selection of Ice-Creams & Gelato 11
white chocolate gelato
coconut macaroon ice-cream
winter pudding ice-cream

Seasonal Cheese Selection 18
Saint Vernier, France
Gruyère Vieux, Switzerland
Queso Valdeon, Spain

-Aperitif-

La Gitana Manzanilla 8
House Aperitivo 12
Negroni 17
Citron Pressé 6

-Digestif-

Treacle 17
Golden Cadillac 15
Sombbrero 15
New York Flip 19

-The Wine Tunnel-

Start up a Match wine card, step into the wine tunnel and help yourself to 32 wines by the glass.

Wines from the tunnel are served in 25ml "tastes", 75ml half glasses or 150ml full glasses. This lets you try out a number of different wines before splashing out on a whole bottle.

The philosophy is simple....we buy by the dozen and try not to order the same thing twice (unless somebody really really likes it). This gives us the chance to keep the list interesting and you the chance to try a whole spectrum of wines.

-House Wines-

-Fizz-

Match Sparkling 8/40
Nagambie, Vic
Dominique Portet Brut Rosé 12/65
Yarra Valley, Vic
Oakridge Blanc de Blancs '0615/70
Yarra Valley, Vic
Mumm Cordon Rouge 18/105
Reims, France

-White-

Match White 7/35
Pyrenees, Vic
Match Sauvignon Blanc 9/45
Marlborough, NZ
Match Chardonnay 8/40
pyrenees, Vic
Match Viognier 12/60
Morrington Peninsula, Vic

-Pink-

Match Rosé 9/40
SA

-Red-

Match Red 7/35
Pyrenees, Vic
Match Tempranillo 8/40
Pyrenees
Match Shiraz 9/45
Pyrenees
Match Merlot 12/60
Pyrenees
Match Pinot Noir 13/60
Gippsland, Vic