

From The Bar

Custom Margaritas!

Today's drinker is more than just a drinker, they're an individual. We understand that better than anyone, so as a testament to the world's greatest selling cocktail, we are giving you the chance to make your own.

Please ask to see a drinks menu

Coming Up at Match

We think Summer is here!

As the seasons change, so do we, or at least what we're selling.

Keep your eyes and ears open as new season dishes roll out and our ever changing tap beer gets a rotation.

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

-Entrées-

Warm Naan Bread 12
hummus, dukkah, extra virgin olive oil

Iced Sydney Rock & Pacific Oysters 3.5
served natural with lemon and mignonette dressing

Warm Goats Cheese Tart 15
walnut, sweet onion and tomato salad

Spiced BBQ Calamari 16
avocado, tomato and rocket

House Cured Ocean Trout 16
pickled beetroot and creme-fraiche

Charcuterie Selection 20
selection of cured artisan meats

-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.

Mignonette Dressing - red wine vinegar, cracked white pepper, diced shallots

Sumac - north African spice, ground fruit of the Sumac tree

Dukkah - Egyptian herb, nut & spice mix

BMS - beef marbling standard

Wagyu - Japanese breed of cattle noted for it's high marbling characteristics

Hummus - Arabic dip or spread made from chickpeas, tahini, garlic & lemon

Naan - South Asian flatbread

-Mains-

Roasted Market Fish MP
seasonal vegetable garnish, lemon caper vinaigrette

Rolled Spinach and Ricotta Pasta 27
broad beans, asparagus and sage

Crumbed Pork Cutlet 32
mashed potato, apple and fennel salad

Spaghetti Bolognese of Wagyu Beef 24
aged parmesan

The Match Wagyu Burger 25
tomato, pickles, onions cheese, bbq sauce & bacon, served with fries

-Big Steaks -

Our chef's selection of Australia's premium steaks. Served with a salad of watercress & Puy lentils.

Steak Sauces - \$2
Hot English Béarnaise, peppercorn, herb butter, grain mustard or horseradish yoghurt

500g

Rib-Eye 50
Black Angus, Clare Valley, SA
grass fed, dry aged

250g/400g

Wagyu Rump 34/48
Stockyard, Queensland
grain-fed, BMS 5+

New York Strip 32/48
Black Angus, Bindaree, NSW
dry aged, grass fed sirloin

Scotch Fillet 38
Black Angus, Clare Valley, SA

-Sides- \$8 Each

Garden Salad

Warm Summer Greens

Garlic Roasted Field Mushrooms

French Fries

Mashed Potato

Hand Cut Chips

-Dessert-

Banana Split 12
wafers, peanuts and chocolate sauce

Salted Caramel & Chocolate Pot 11
vanilla marscapone, praline

Creme Caramel 12
strawberries and fairy floss

Ice-Cream & Sorbet Selection 11

Seasonal Cheese Selection 18
served with walnut bread, quince paste and pear

-Aperitif-

House Aperitivo 12
Negroni 17
Citron Pressé 6

-Digestif-

Treacle 17
Golden Cadillac 15
Sombrero 15
New York Flip 17

-The Wine Tunnel-

Start up a Match wine card, step into the wine tunnel and help yourself to 16 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
France
Match Sparkling Rosé 12/65
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 Riesling 10/50
Barossa/Eden, SA

-Pink-

Match Rosé 8/40
SA

-Red-

Match Red 8/40
Pyrenees, Vic
Match Shiraz 9/45
Pyrenees, Vic
Match Cabernet Sauvignon 10/50
South Australia
Match Pinot Noir 11/55
Gippsland, Vic