

## STARTERS

	Small/ Starter/Plate	Large/ Main/Share
<b>Jamon Iberico</b> world's best	\$20	\$40
<b>Purple Figs, Warm Goat Cheese</b> French lavender honey	\$18	
<b>Charcuterie Selection</b> chef's selection of cured & specially prepared meats	\$19	\$28
<b>Oysters</b> seasonal varieties ask what we have	\$12	\$24
<b>Sauté of Lamb Sweetbreads</b> chorizo, potato, sherry, garlic	\$14	
<b>Grilled King Prawns</b> lime, chilli, ginger, coriander butter	\$19	\$38
<b>Seared Calamari</b> Preserved lemon dressing, green olives, candied house cured bacon	\$19	
<b>Linguine, Bugtails</b> truffle, zucchini flowers	\$20	\$39

## SIDES

<b>Baby Iceberg Salad</b> white peach, radish, pea shoots, pecorino	\$14	
<b>Hand-Cut Chips</b> aioli	\$9	
<b>Kipfler Potatoes</b> mint, butter	\$7	
<b>Runner Beans</b> oregano, feta	\$8	
<b>Grilled Zucchini salad</b> pine nuts, mint, lemon oil, balsamic vinegar	\$10	
<b>Mashed Potato</b>	\$8	

## WORD BIN

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

**Jamon Iberico** – acorn-fed, air-dried, mature Spanish ham  
**Purslane** – Sweet leafed edible succulent  
**Pecorino** – Hard sheep milk cheese  
**Bolar Blade Steak** – steak taken from shoulder  
**Salsa Verde** – Italian green herb dressing  
**BMS** – beef marbling standard  
**Sweetbreads** – the most prized of all offal  
**Hanger Steak** – the butchers favourite steak taken from the diaphragm muscle  
**Morcilla** – Spanish black pudding

## MAIN COURSES

<b>Roast Fillet of John Dory</b> steamed clams, aioli, citrus	\$36
<b>Slow Cooked Lamb Leg</b> anchovy, caper & garlic relish, shallot purée, smoked tomatoes	\$32
<b>Spinach &amp; Ricotta Dumplings</b> nut-brown butter, crisp sage, mustard fruits, Reggiano	\$30
<b>The Ultimate "Lemon Chicken"</b> Glenloch free range chicken, caramelised lemon, tarragon	\$34
<b>Roast Suckling Pig</b> honey & marjoram jus, purslane, morcilla, apricot & crispy ear salad	\$37

## BIG STEAKS

Our chefs selection of Australia's premium steaks. Best enjoyed with a choice of béarnaise, peppercorn sauce, Rosemary and anchovy, Roquefort butter or mustards.

<b>Rib Eye Steak</b> <b>Gippsland Black Angus, VIC</b> 28-day dry aged, grass fed rib eye on the bone	500g	\$55
<b>Bolar Blade Steak</b> <b>Full Blood Wagyu, David Blackmore, VIC</b> 600-day grain-fed, BMS 9+, best prepared rare or medium-rare	250g \$32	400g \$44
<b>New York Strip</b> <b>O'Connors Gippsland VIC</b> grass-fed sirloin, BMS 2	250g \$32	400g \$44
<b>Hanger Steak</b> <b>Black Angus, Rangers Valley, NSW</b> 300-day, grain-fed, BMS 3, best prepared rare or medium-rare	300g \$36	400g \$44

## STEAK SIDES

<b>Roast Bone Marrow</b> smoked sea salt, salsa verde	\$4.5
<b>Onion Rings</b> beer battered	\$4.5
<b>Heirloom Tomato Salad</b> red onions, riesling vinegar	\$4.5

Ask a manager about group bookings and parties  
 or visit [matchbar.com.au](http://matchbar.com.au) for more details of what we can do for you.  
 Dinner Service from 6pm.



## SHERRY

La Gitana Manzanilla Sanlucar de Baramada, Spain 10

## FIZZ

Dominque Portet Brut Rose	Yarra Valley Vic	12		65
Oakridge Blanc de Blancs 2006	Yarra Valley Vic	15		70
Jean-Paul Perardel Brut NV	Avize, France	18		105
G.H Mumm Cordon Rouge NV	Reims, France			125
Pol Roger Brut NV	Epernay, France			125
Larmandier-Bernier Rose de Saignee NV	Vertus, France			150
Pol Roger Brut 1999	Epernay, France			175
G.H Mumm Rose	Reims, France			160
Dom Perignon 2000	Epernay, France			400
Krug Grande Cuvee NV	Reims, France			450

## WHITE

### Riesling

Grosset "Polish Hill" 2009	Clare Valley SA			75
Mitchelton Blackwood Park 2008	Nagambie Vic			48
Petaluma "Hanlin Hill" 2008	Adelaide Hills SA	14	35	70
Hugel 2008	Alsace, France			60

### Sauvignon Blanc

Shaw & Smith 2009	Adelaide Hills SA			55
Mahi 2008	Marlborough, NZ	11	28	55
Cloudy Bay 2009	Marlborough, NZ			60
Oakridge Fume Blanc 2008	Yarra Valley Vic			70
Cloudy Bay Te Koko 2006	Marlborough, NZ			100

### Pinot Gris/Grigio

Alta Pinot Grigio 2008	Adelaide Hills SA			55
Moorooduc Estate Pinot Gris 2008	Moorooduc Vic	12	30	60
Escarpment Pinot Gris 2007	Martinborough, NZ			75

### Chardonnay

Chard Farm Closeburn 2007	Central Otago, NZ			55
Yabby Lake 2007	Mornington Peninsula Vic			80
Toolangi Estate Reserve 2006	Yarra Valley Vic			130
Shaw & Smith M3 2008	Adelaide Hills SA	13	33	65

### Others we like...

Yarraloch Arneis 2008	Yarra Valley Vic	10	25	45
Castro Martin Albarino 2007	Rias Baixas, Spain			60
Mahi Gewurztraminer 2007	Marlborough, NZ			50
Tahbilk Marsanne 2008	Nagambie Vic			50

## PINK

Yering Station Pinot Noir 2008	Yarra Valley Vic			50
Marques de Riscal Tempranillo 2007	Rioja, Spain			55
Chateau Guiot 2006	Southern Rhone, France			55
Vergat Syrose 2008	Western Provence, France			60

## RED

### Pinot Noir

Stonier Estate 2008	Mornington Peninsula Vic	11	28	55
Toolangi Estate 2007	Yarra Valley Vic			65
Escarpment 2008	Martinborough, NZ			80
Anthem "Discover" 2006	Central Otago, NZ			68

### Grenache/Grenache Blends

Heathcote Estate Grenache Noir 2006	Heathcote Vic	12	30	60
Spinifex "Papillion" GSM 2008	Barossa Valley SA			55
SC Pannell "Pronto" GST 2006	McLaren Vale SA			60
Guigal Cotes du Rhone 2005	Rhone Valley, France			55

### Shiraz

Heathcote Estate 2006	Heathcote Vic			95
Greenstone 2006	Heathcote Vic	12.6	31	62
Two Hands "Bad Impersonator" 2006	Barossa Valley SA			75
"Bishop" by Ben Glaetzer	Barossa Valley SA			65
Battely 2005	Beechworth Vic			105

### Cabernet Sauvignon/Cabernet Blends

Oakridge 2006	Yarra Valley Vic	12	30	60
Balnaves 2007	Coonawarra SA			60
Victory Point Cabernet Blends 2005	Margaret River WA			65
Cullen "Diana Madeline" Cabernet Blend 2006	Margaret River WA			135

### Other we like...

Coriole Brunello Clone 2006	McLaren Vale SA	13	33	65
Dehesa Gago Tempranillo 2007	Toro, Spain			55
Stefano Lubiana Merlot 2006	Granton Tas			55

Charge up a card, step into the Wine Tunnel and help yourself to up to 32 wines by the glass.

Wines from the tunnel are served in 25ml "tastes", 75ml or 150 ml glass sizes. This lets you try out a number of different wines before splashing out on a whole bottle. If a whole bottle is too much, ask our staff and see what we have available by the half bottle decanter. Match our wines with your dinner or slowly taste your way through our entire list. Be sure to ask what other interesting wines we might have that you won't find on the list.