

DINAH'S MATTEO SHARING MENU

FIRST COURSE

Moonacres Sourdough, Whipped Garlic Lemon Butter.

Fiori di Zuca, Light Buttered Zucchini flowers, Buffalo Ricotta,
Anchovies, Basil oil

SECOND COURSE

Carpaccio Di Manzo, Wagyu beef, balsamic, macadamia, rocket
parmesan

Lions Mane Roasted Mushroom, Slow Roasted Musset Holdings
Mushroom "Steak", Mushroom Tapenade.

THIRD COURSE

Filetto al Pepe, Green Peppercorn Sauce
Or

Rigatoni Vodka, Matteo's Signature spicy sauce, Parmesan, Tomato,
Cream.

SIDES

Duckfoot Farm Green Salad, Seasonal Greens, Eschalot Dressing,
Smoked Almonds.

Kipfler Potato, Twice Cooked Potatoes, Chives Infused Crème Fraiche.

DESSERT

Slow Roasted Pineapple Granita, Mango Sorbet, Mezcal & Agave Syrup
Reduction, Lime.

Downtown Classic Tiramisu, Fresh Coffee, savoiardi.

OSBORN HOUSE

DINAH'S