

The Master of Australia food and wine 2003

A la carte menus

Reto Mathis at JJ's bar and grill

September 9th till 13th

Entrées

Caprese of sea scallops and truffles with fleur de sel,
lemon scented virgin olive oil \$ 19.00

Tarte tatin with tomatoes, zucchini and Tiger prawns,
basil oil \$ 19.50

Mare & Monti \$ 19.00
Cappuccino of morels with crisp fried
marron in a Parma ham coat

Carpaccio of Aussie beef with summer truffles
and Grana cheese \$ 21.00

Robespierre \$ 21.00
Tenderly broiled carpaccio of beef with truffles and Grana cheese

Marinated grape vine tomatoes, smoked fillet of lamb,
polenta and arugola \$ 19.00

Pasta

Homemade fettuccine with goose liver cream sauce
and truffles \$ 21.00 \$ 31.00

Pappardelle with yabbie ragout, gratinated with
truffle sabayon \$ 21.00 \$ 29.00

Main course

Pan seared red snapper on balsamic lentils
and basil potato mash \$ 29.00

Saltimbocca of wild barramundi with boletus mushroom tapenade
and lemon risotto \$ 32.00

Pesto gentile with salmon, John Dory, scampi and blue eye in a nest
of homemade fettuccine \$ 33.00

Fillet of lamb in a herb crust and pesto jus with ratatouille skewer,
Parmigiano dumplings \$ 31.00

Poached beef tenderloin on a tomato basil coulis with thyme polenta \$ 33.00

Slow seared breast of duck on a red currant buckwheat blini,
truffle jus \$ 31.00

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Desserts

The genuine Swiss chocolate rock Chocolate mousse with sticks of chocolate meringue on a raspberry coulis	\$ 13.00
The apple “rösti” Apple pancakes with a rum syrup, rum&raisin ice cream	\$ 13.00
Chestnut mousse with poached and caramelised pears in red wine	\$ 13.00
Gratinated raspberries with Kirsch and vanilla ice cream	\$ 13.00
Tenderly poached leaves of mango, marinated in a lime emulsion served with Bourbon vanilla ice cream	\$ 13.00

Chef Mathis suggestion of the day; only on request
Not printed on menu

La truffe Souvaroff Mathis
whole truffle with goose liver terrine, Port wine, mushrooms
baked under a puff paste crust

Cheese soufflé Mathis, with or without truffles
Pizzaiola of goat cheese, truffles and tomatoes with basil olive oil
Raclette Corviglia –melted brie cheese with truffles
Raclette Mathis – melted brie cheese with caviar and sour cream