

# PRIVATE DINING ROOM

D Ō W N T Ō W N

*Matteo*



SEATING UP TO 20 GUESTS, OUR PRIVATE DINING ROOM IS DESIGNED TO PROVIDE AN INTIMATE AND LUXURIOUS DINING EXPERIENCE FOR YOU AND YOUR GUESTS.

Enter through the Matteo Downtown kitchen for a sneak peak behind the scenes of our vibrant restaurant as you take a seat in our private dining room. Watch on as our Chefs work their magic right beside your group's table and soak up the ambience of the entire restaurant during your visit.



# MATTEO TERRA

\$85PP | MADE TO SHARE

*SPRITZ ON ARRIVAL*

## 1ST COURSE

MARINATED OLIVES

ANTIPASTO DOWNTOWN

Selection of Italian cured meat and cheeses, honey

WOODFIRED SCHIACCIATA AL ROSMARINO

Rosemary flat bread

## 2ND COURSE

SPICY VODKA RIGATONI

Matteo's signature spicy sauce, tomato, cream, parmesan

PIZZA

Chef's selection of mixed pizza

## 3RD COURSE

CARNE DEL GIORNO

300gr cut of the day, burnt onion, homemade mustard, rosemary jus

INSALATA VERDE

Mixed leaf Garden salad with lemon vinegrette

PATATE FRITTE

Fries

## 4TH COURSE

TIRAMISU

Home-made tiramisu

\*Menus and items are subject to change

# MATTEO ARIA

\$115PP | MADE TO SHARE

*PERRIER-JOUET ON ARRIVAL*

*MARINATED OLIVES*

## 1ST COURSE

WOODFIRED SCHIACCIATINA AL ROSMARINO  
Rosemary flat bread served with smooth ricotta

CARPACCIO DI MANZO  
Thinly sliced wagyu beef, rocket, balsamic, macadamia, parmesan

FRITTO MISTO  
Crispy squid, prawns, sardines, lemon, paprika aioli

## 2ND COURSE

RISOTTO OSSOBUCO  
Saffron risotto, veal ossobuco ragù

CARBONARA DI MARE  
Prawns, squid, swordfish pancetta, egg yolk, pecorino romano, black pepper

## 3RD COURSE

PESCE DEL GIORNO  
Grilled market fish, seasonal garnish

INSALATA VERDE  
Mixed leaf garden salad with lemon vinaigrette

PATATE FRITTE  
Shoestring fries

## 4TH COURSE

TRIO OF SORBET

\*Menus and items are subject to change





# MATTEO RIALTO

\$140PP | MADE TO SHARE

*PERRIER-JOUET GRAND BRUT ON ARRIVAL*

## 1ST COURSE

### FOCACCIA

Chefs daily, homemade focaccia

### OSTRICHE

Natural Sydney Rock Oysters served with lemon, shallots, Perrier-Jouet grand brut mignonette

## 2ND COURSE

### CRUDO DI TONNO

Yellowfin tuna, chilli, pickled onion, salmoriglio, avocado mayonnaise

### CARPACCIO DI MANZO

Thinly sliced wagyu beef, rocket, balsamic, macadamia, parmesan

## 3RD COURSE

### SPAGHETTI ALLO SCOGLIO

Mussels, king prawns, clams, calamari and cherry tomatoes.

## 4TH COURSE

### COTOLETTA DI VITELLO

300g bone in cotoletta, sun-dried tomato mayonnaise, rocket, parmesan

### BROCCOLINI

Pan-fried broccolini, garlic, evoo, parmesan, chilli

### PATATE FRITTE

Shoestring fries

## 5TH COURSE

DESSERT CART

\*Menus and items are subject to change



# TERMS & CONDITIONS

## CREDIT CARD DETAILS

A full deposit of 100% of the minimum spend + 10% service charge will be charged to secure your private dining room reservation.

## CANCELLATIONS

Cancellations are to be made in writing at least 7 days prior to your private dining room reservation. Transferral of your booking date, or amendments to guest numbers should also be provided at least 7 days prior to your reservation, failure to do so will result in an 100% cancellation fee.

Transferral of date will be subject to availability.

## CONFIRMATION

Final confirmation of guest numbers are due at least 7 days prior to your private dining room reservation, this is the number of guests you will be charged for.

Increases or decreases in your guest numbers will be subject to availability.

## MINIMUM SPEND

A minimum spend is required to be met during your reservation in the private dining room. The minimum spend is made up of the total food and beverage spend, excluding the 10% service charge.

## SERVICE CHARGE

A 10% service charge will be applied to all private dining room reservations.

## DIETARY REQUIREMENTS

Dietary requirements for your reservation should be submitted at least 72 hours prior to your event to avoid disappointment.

## BEVERAGES

Beverages are charged upon consumption. We have an in-house sommelier that would be happy to speak with you, should you wish to pre-order any wines for your reservation.

## SET MENUS

Private dining room reservations are required to order from one of our set menus:

*Set menus:*

Please see packages above.

## PRIVATE DINING ROOM RESERVATIONS

Standard reservation: 3 hours (function times may differ depending on days of the week)

Extended reservation: 4 hours (function times may differ depending on days of the week)

Should you wish to reserve the private dining room for a longer time period, please discuss this with the reservations manager.

Should you choose an extended reservation time, you will incur an additional fee.

## LATE RESERVATIONS

We encourage guests to arrive to their private dining room reservation on time to ensure a smooth running reservation. Should you arrive late to your reservation, you are required to vacate the private dining room at the time agreed when making the reservation.

## CAKEAGE FEE

If you would like to bring your own cake along, you will be charged a cakeage fee of \$5 per head.

## DECORATIONS

Should you wish to bring decorations for your private dining room reservation, please speak with your reservations manager for approval before bringing them along to the venue. Sparkles, confetti and candles are not permitted.