

# MATEUS BISTRO LUNCH MENU

## LIGHTER SIDE

**SOUPE DU JOUR** CUP \$6.5 BOWL \$8.5  
EVER CHANGING, THIS IS CHEF'S CHOICE OF IN-SEASON INGREDIENTS HAULED IN BY ALL THE AMAZING FARMERS WE KNOW

**CAESAR SALAD** \$11.5  
ORGANIC ROMAINE WITH CREAMY IN-HOUSE DRESSING, OLIVE OIL CROSTINI, HOUSE-SMOKED BACON & PARMESAN

**SEAFOOD CHOWDER** CUP \$8.75 BOWL \$13  
FRESH HADDOCK AND MUSSELS IN A HERBED CREAM BROTH WITH LOCAL POTATOES, CARROTS AND ONION. SERVED WITH FRESH BREAD

**DIGBY SCALLOP SUCHOTTASH** \$16.5  
SEARED DIGBY SCALLOPS ATOP A VEGETABLE BROTH OF MIXED LEGUMES ROASTED CORN, & FRESH SPRING THYME. TOPPED WITH ZATAR FLAVOURED PITA CRISPS AND OUR HOUSE CHILLI PEPPER PASTE

**ASPARAGUS GOAT CHEESE TART** \$12.5  
ROASTED FRESH ASPARAGUS, GOAT CHEESE BRULEE, ATOP A FRESH PUFF PASTRY AND DRIZZLED WITH PURE OLIVE OIL AND A BALSAMIC REDUCTION

**FRIED DUCK SPRING ROLLS** \$15  
PULLED DUCK, FRESH CHIVES, GARLIC AND GINGER, ROLLED INTO SPRING ROLL WRAP AND LIGHTLY FRIED, SERVED WITH A HOUSE DIP

**'DEM BREAD STICKS** \$14.5  
OUR CREAMY MIX OF 3 CHEESES SERVED WITH GRILLED FOCACCIA STICKS FOR DIPPING. ONE OF OUR FAVOURITES!

**FRESH STEAMED MUSSELS** \$13  
FRESH LOCAL MUSSELS STEAMED IN YOUR CHOICE OF EITHER WHITE WINE, GARLIC AND SWEET ONION OR THAI CURRY CREAM

**FRESH SPINACH SALAD** \$12 ADD GOAT CHEESE \$2.50  
LOCAL SPINACH TOPPED WITH TOMATO, CUCUMBER, SPICED PUMPKIN SEEDS, BLUEBERRIES AND A CREAMY APPLE CIDER VINAIGRETTE

## MAIN SIDE

**BREKKIE SANDWICH** 1 FOR \$6 OR 2 FOR \$11  
TOASTED ENGLISH MUFFIN SANDWICH WITH BACON, FRIED EGG, CHEDDAR CHEESE

**OMELETTE** \$14  
OUR CHEF'S DAILY CREATION SERVED WITH FRESH SALAD AND POTATO WEDGES

**FRENCH TOAST** \$15.5  
FRESH BRIOCHE, MAPLEWOOD FARM MAPLE SYRUP. BERRY COULIS, WHIP AND A SIDE OF CRISP BACON

**EGGS BENEDICT** \$16.5  
**CLASSIC** – BACK BACON,, 2 POACHED EGGS, HOME MADE HOLLANDAISE  
**ASPARAGUS & BRIE** – SAUTEED ASPARAGUS, BRIE CHEESE, 2 POACHED EGGS, HOUSE HOLLANDAISE  
**PULLED PORK** – BRAISED AND PULLED PORK, 2 POACHED EGGS, HOUSE HOLLANDAISE

SERVED WITH MIXED GREEN SALAD AND POTATO WEDGES

**BRISKET SANDWICH** \$16  
THIN SLICES OF MATT'S SLOW-SMOKED BRISKET PILED ONTO FRESH POTATO BREAD, WITH HOT MUSTARD AND SAURKRAUT

**DUCK CONFIT BUN** \$17.5  
BRAISED AND PULLED DUCK TOPPED WITH OUR OWN SMOKED BACON ON A BUN. NOTHING BUT GOODNESS

**SMOKED CHICKEN CLUB** \$17  
OUR IN-HOUSE SMOKED CHICKEN WITH CRANBERRY AIOLI, ASIAGO CHEESE, BACK BACON ON FRESH SEVEN GRAIN BREAD

**BLT** \$15.5  
HOUSE SMOKED BACON, VINE RIPE TOMATO, FRESH GREENS WITH FRESH AIOLI

**SCALLOP BUN** \$18.5  
SIMPLE! FRESH DIGBY SEARED SCALLOPS ON A FRESH LOCAL BUN TOPPED WITH PICKLED ONIONS, AIOLI AND LETTUCE

**SMOKED STEAK SALAD** \$16  
MIXED GREENS TOPPED WITH SMOKED STEAK, FETA, AVOCADO, TOASTED ALMONDS AND BALSAMIC VINAIGRETTE

**BURGERS** \$19  
**MONICA** – BEEF PATTY TOPPED WITH TANGY PICKLED JALAPENOS, SWISS CHEESE & FRIED LOCAL PEPPERONI

**LAMB MORGAN** – TOPPED WITH A SPICY AIOLI, FETA, LETTUCE, TOMATO & ONION  
– BEEF PATTY TOPPED WITH AVOCADO, SPICY AIOLI, PICKLED ONION

**MATT** – BEEF PATTY TOPPED WITH HOUSE-SMOKED BACON, SQUEAKY CHEESE CURD, LETTUCE, TOMATO, ONION, AIOLI

# MATEUS BISTRO LUNCH MENU

## MOCKTAILS

**VIRGIN MATEUS CAESAR** \$6  
CLAMATO, LIME, A SPLASH OF TABASCO, HORSERADISH, WORCESTERSHIRE & PICKLED GARLIC SCAPE

**MANGO BERRY SPLASH** \$4.50  
NOVA SCOTIAN CRANBERRY JUICE, MANGO JUICE AND LEMON/LIME SODA

**APPLE GINGER SPARKLER** \$4.50  
APPLE JUICE, LOCAL GINGER BEER AND FRESH LIME JUICE

**ORANGE GUAVA FIZZ** \$4.50  
ORANGE AND GUAVA JUICES TOPPED WITH SODA

**LYCHEE SOUR** \$4.50  
LYCHEE JUICE, FRESH LIME, SODA AND A SPLASH OF BITTERS

## POPS & JUICES

PEPSI, PEPSI LIGHT, SPRITE, ROOTBEER, GINGERALE, CLUB SODA  
ORANGE, CRANBERRY, LYCHEE, MANGO, GUAVA, LEMONADE, ICED TEA  
SAN PELLEGRINO LIMONATA OR ORANGE, PERRIER, PROPELLOR GINGER BEER

## BREWS

BOXING ROCK HUNKY DORY PALE ALE (SHELBURNE, NS) \$6.5  
PROPELLER IPA (HALIFAX) \$6.5  
PROPELLER PILSNER (HALIFAX) \$8.5  
PROPELLER BITTERS (HALIFAX) \$8.5  
GARRISON TALL SHIP ALE (HALIFAX) \$6.5  
ALEXANDER KEITH'S OR KEITH'S LIGHT (HALIFAX) \$5.75  
STELLA ARTOIS (BELGIUM) \$7  
CORONA (MEXICO) \$6.5  
GUINNESS (IRELAND) \$8

## CIDERS & FRUIT BREWS

NO BOATS ON SUNDAY (TRURO, NS) \$8.75  
STIEGL GRAPEFRUIT RADLER (AUSTRIA) \$8.75

## SPARKLING

YELLOWTAIL BUBBLES (AUSTRALIA) \$7 GLASS - \$29 BOTTLE  
BENJAMIN BRIDGE NOVA 7 (GASPEREAU, NS) \$40  
GRAND PRE MOSCATO (GRAND PRE, NS) \$39  
LAMARCA PROSECCO (ITALY) \$44

## RED WINE

IL PADRINO ROSSO (IT) \$7.5 GLASS - \$20 HALF LITRE - \$31 BOTTLE  
GRAND PRE NS RED (NS) \$8 GLASS - \$21 HALF LITRE - \$30 BOTTLE  
TABALI VETAS BLANCAS PINOT NOIR(CH) \$11 GLASS - \$26 HALF LITRE - \$37 BOTTLE  
LE BALLON CABERNET SAUVIGNON (FR) \$11 GLASS - \$26 HALF LITRE - \$37 BOTTLE  
LUCKETT PHONEBOX RED (NS) \$13 GLASS - \$31 HALF LITRE - \$44 BOTTLE  
RAVENSWOOD ZINFANDEL (USA) \$47 BOTTLE  
MOMENTO BAROSSA SHIRAZ (AU) \$50 BOTTLE  
BENJAMIN BRIDGE TAURUS (NS) \$60 BOTTLE

## WHITE WINE

IL PADRINO PINOT GRIGIO (IT) \$7.5 GLASS - \$20 HALF LITRE - \$31 BOTTLE  
GRAND PRE NS WHITE (NS) \$8 GLASS - \$21 HALF LITRE - \$30 BOTTLE  
VEGA SINDOA CHARDONNAY (SP) \$10 GLASS - \$26 HALF LITRE - \$35 BOTTLE  
RYMILL SAUV BLANC (AU) \$9 GLASS - \$24 HALF LITRE - \$33 BOTTLE  
PLANTER'S RIDGE RIESLING (NS) \$38 BOTTLE  
BENJAMIN BRIDGE TIDAL BAY (NS) \$40 BOTTLE  
BLOMIDON UNOAKED CHARDONNAY (NS) \$44 BOTTLE