mati

First Bites

Sourdough Service
Marrow butter, prosciutto, warm olives 15
Sourdough & Marrow Butter *One Slice* 6

Burrata
Flown in fresh from Puglia, Italy, with Sourdough 22
Add Prosciutto *24-month-aged Prosciutto di Parma* 8

Arancini
Friulano cheese, ricotta whip, spicy bomba 18

Gnocchi
Garlic, shallot, tomato, basil oil, pistachio, parmesan 28

Prime Beef Tartare
Grainy Dijon, shallot, chives, horseradish mayo, cured egg yolk on grilled sourdough 28

Lobster Wonton Tacos
Avocado, feta, chili, spicy mayo 28

Salads

Caesar Salad
Romaine hearts, fried prosciutto, crouton crumbs, parmesan, house made dressing 24

Greek Salad
Barrel-aged Greek feta, tomato, red onion, cucumber, warm olives, capers 28

Gratuity of 20% will be added to all groups of 8+ & after 10:00pm

MATI SIGNATURE

The Seafood Tower

Served both hot + cold

Hot
Lobster tail, U-10 Atlantic scallops, jumbo black tiger shrimp, fried calamari

Cold
East Coast oysters, lobster tacos, Mati roll, tuna crudo, cocktail shrimp

Double 140 / Triple 240
for 2 ppl *for 4 ppl*

Add Extra Canadian Lobster Tail 30

Crudo & Raw Bar

East Coast Oysters
Served with mignonettes
Half Dozen 28 / Full Dozen 48

Tuna Crudo
Yellowfin tuna, spicy mayo, lemon juice, pickled chili, confit garlic purée 24

Scallop Crudo
Fresh scallops, kiwi, cucumber, serrano peppers, olive oil, dill oil 26

Lamb Carpaccio
Seared lamb loin, charred tomato aioli, shaved parmesan, olive oil, fresh mint 24

Mati Roll
Sliced salmon, cucumber, avocado, spicy mayo, sesame seeds, micro cilantro 28

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Charcoal Grilled

Cooked over our live Argentinian charcoal grill for a signature smoky flavour.

Canadian Prime Steaks *Wet aged 45+ days*

8oz Tenderloin 72
14oz Ribeye 84
28oz Porterhouse 135
50oz Long Bone Tomahawk 220

Australian Premium Lamb
Marinated with rosemary and mint
Half Rack 85 / Full Rack 145

Ontario Roasted Truffle Chicken
Half organic chicken, rosemary herbs garlic, served with chicken jus 48

Braised Short rib
Served in red wine jus 46

Wagyu Beef
8oz A5 Japanese Striploin 190
Authentic A5-grade Kobe beef from the Hyogo Prefecture.

14oz Black Opal Australian Ribeye 170
Black Opal Australian Wagyu from the Wimmera region.

4oz Australian Tajima Skirt 65
4oz New Zealand Striploin 75
4oz A5 Japanese Striploin 90

MATI EXPERIENCE
Wagyu Tasting Plate
Experience all three 4oz Wagyu cuts 195

STEAK SAUCES
$4 each – All Three $10
Pink peppercorn | Demi glace | White wine dijon

Mains

Spicy Vodka Rigatoni
Rose vodka sauce, parmesan, whipped goat cheese ricotta, basil 38

Lobster Linguine
Canadian lobster tail, PEI mussels, parmesan, cherry tomatoes, pickled chili, lobster butter cream 68

Grilled Whole Branzino
Brown butter, lemon, garlic, caper sauce 60

Wagyu Burger
6oz Wagyu patty, onion marmalade, mushrooms, old white cheddar, garlic aioli, potato bun, duck fat fries 36

Signature Sides

Duck Fat Fries Hand-cut potatoes, parmesan, lemon garlic aioli 16
Potato Gratin Baked sliced potato, cheddar mornay, mozzarella, parmesan 22
Grilled Broccoli Caramelized yogurt, toasted pistachio, chili oil 20
Artisanal Mushrooms Garlic, white wine, butter, herbs 18
Crispy Brussels Sprouts Dijon, smoked bacon, parmesan 18

Make it Surf 'n Turf

5oz **Canadian Lobster Tail** 30
U-10 Seared **Canadian Scallops** (4pc) 35
U-8/12 **Grilled Tiger Shrimp** (4pc) 30