

# BREAKFAST MENU

7am – 11am

- 13.0 Muesli**  
*Toasted muesli blend with a fruit compote and yoghurt*
- 7.0 Fruit toast with butter**
- 15.0 French Toast**  
*served with maple syrup*  
*add fruit compote 3.0*  
*add ice-cream 3.0*  
*add bacon 4.0*
- 12.0 Baked beans on toast**
- 12.0 Eggs on toast**
- 15.0 Bacon and eggs on toast**
- 17.0 Bacon, eggs and tomato on toast**
- 21.0 Spanish Eggs**  
*Soft scrambled eggs blended with fetta, chorizo and harissa served on toast*
- 15.0 Pancakes**  
*Buttermilk pancakes with maple syrup, fruit compote and vanilla ice cream*
- 15.0 Eggs Florentine**  
*Poached eggs with spinach and Hollandaise sauce on a fresh toasted bagel*
- 17.0 Eggs Benedict**  
*Poached eggs with ham and Hollandaise sauce on a fresh toasted bagel*
- 19.0 Eggs Atlantic**  
*Poached eggs with smoked salmon and Hollandaise sauce on a fresh toasted bagel*
- 20.0 Veg-out**  
*Soft poached eggs, pesto fetta mushrooms, spinach, roast tomatoes, baked beans and toast*
- 25.0 Pearlers Breakfast**  
*Eggs any style, pork chipolatas, grilled tomato, spinach, mushrooms, hash browns and toast*

## **Extras**

- 3.0 each** *tomatoes, hash browns, baked beans, fetta, maple syrup, egg*
- 4.0 each** *pork chipolatas, spinach, mushrooms*
- 5.0 each** *bacon, smoked salmon*

# LUNCH MENU

11.30am – 3pm

- 7.50 Garlic Bread**
- 15.0 Duo of Dips**  
*Todays freshly made dips served with toasted Turkish bread*
- 30.0 Chinatown Plate**  
*Wonton dumplings, Wakame seaweed, mixed spring rolls, and fish cakes with an Asian soy dipping sauce*
- 35.0 Outback Plate**  
*Salt and pepper crocodile, garlic prawns, smoked kangaroo, bush tomato chutney, beetroot relish and toasted Turkish bread*
- 18.0 Duck Pate**  
*Duck liver pate with cornichons and Turkish bread*
- 15.0 Dukkah**  
*Dukkah served with extra virgin olive oil and Turkish bread*
- 19.0 Beetroot Salad**  
*Beetroot salad with feta and roasted macadamia's with an apple balsamic reduction*
- 20.0 Fish Cakes**  
*Thai inspired fish cakes with chilli and coriander on an Asian salad with a soy sesame dipping sauce*
- 25.0 Prawn Salad**  
*Garlic prawns with rocket, tomato, red onion, banana chilli, coriander and mint drizzled with a pomegranate dressing*
- 20.0 Bratwurst**  
*Traditional German bratwurst in a bun with German mustard, sauerkraut and potato mash*
- 20.0 Pearler Burger**  
*Beef pattie with rocket, cheese and fresh tomato with a creamy garlic aioli and chips*
- 24.0 Steak Sandwich**  
*Scotch fillet, tomato, rocket, caramelized onion and bush tomato chutney served with chips*
- 30.0 Matso's Famous Fish & Chips**  
*Grilled fish of the day with a mixed leaf salad, chips and aioli*
- 5.0 / 10 small or large bowl of chips**  
*with aioli and tomato sauce*
- 6.5 / 11 small or large bowl of wedges**  
*with sour cream and sweet chilli sauce*

## BAR SNACKS

11.30am – 5.00pm

5.30pm - 9.00pm

- 15.0 Duo of Dips**  
*Today's freshly made dips served with toasted Turkish bread*
  
- 30.0 Chinatown Plate**  
*Wonton dumplings, Wakame seaweed, mixed spring rolls, and fish cakes with an Asian soy dipping sauce*
  
- 35.0 Outback Plate**  
*Salt and pepper crocodile, garlic prawns, smoked kangaroo, bush tomato chutney, beetroot relish and toasted Turkish bread*
  
- 18.0 Duck Pate**  
*Duck liver pate with cornichons and Turkish bread*
  
- 15.0 Dukkah**  
*Dukkah served with extra virgin olive oil and Turkish bread*
  
- 5 / 10 small or large bowl of chips**  
*with aioli and tomato sauce*
  
- 6.5 / 11 small or large bowl of wedges**  
*with sour cream and sweet chilli sauce*

## KIDS MENU

11.30am-3.00pm & 5.30-9.00pm

- 12.0 Spaghetti Bolognese**
  
- 12.0 Nuggets & Chips**
  
- 12.0 Fish & Chips**  
*Grilled fish with chips and salad*
  
- 12.0 Steak & Chips**  
*Grilled steak with chips and salad*

# DINNER MENU

5.30pm – 9pm

## Starters

- 7.50 Garlic Bread**
- 15.0 Duo of Dips**  
*Today's freshly made dips served with toasted Turkish bread*
- 30.0 Chinatown Plate**  
*Wonton dumplings, Wakame seaweed, mixed spring rolls, and fish cakes with an Asian soy dipping sauce*
- 35.0 Outback Plate**  
*Salt and pepper crocodile, garlic prawns, smoked kangaroo, bush tomato chutney, beetroot relish and toasted Turkish bread*
- 18.0 Duck Pate**  
*Duck liver pate with cornichons and Turkish bread*
- 15.0 Dukkah**  
*Dukkah served with extra virgin olive oil and Turkish bread*
- 19.0 Beetroot Salad**  
*Beetroot salad with feta and roasted macadamia's with an apple balsamic reduction*
- 25.0 Garlic Prawn Salad**  
*Garlic prawns with rocket, tomato, red onion, banana chilli, coriander and mint drizzled with a pomegranate dressing*

## Mains

- 22.0 Pasta**  
*Linguine tossed with pumpkin, wild rocket, feta and pine nuts with extra virgin olive oil and parmesan*
- POA Catch of the Day**  
*Please ask our friendly wait staff*
- 42.0 Steak**  
*300g scotch fillet cooked to your liking with potato and leek gratin, buttered greens and a Smokey Bishop mushroom sauce*
- 32.0 Chicken Maryland**  
*Confit Chicken Maryland served with honey roasted parsnip, beetroot relish and sweet corn salsa*
- 35.0 Kangaroo**  
*Chinese style kangaroo fillet served with pink peppercorn mash, broccolini and a pomegranate molasses*
- 29.0 Mussel's**  
*Pan-fried mussel's with a Matso's Chilli Beer, tomato and lemongrass broth served with Jasmine rice  
(Subject to availability)*

## Sides

- 10.0 garden salad
- 8.0 mashed potato
- 5.0 turkish bread
- 5 / 10 small or large bowl of chips  
*with aioli and tomato sauce*
- 6.5 / 11 small or large bowl of wedges  
*with sour cream and sweet chilli sauce*

## Desserts

*11:30am - late*

- 12.0 **Simmo's Ice-cream**  
*three scoops of simmo's ice-cream  
ask your waiter for today's flavours*
- 12.0 **Chocolate Tart**  
*Pistachio and dark chocolate tart served with vanilla  
ice-cream*
- 10.0 **Mango Madness**  
*Mango mousse with an almond biscotti and chilli mango  
salsa*
- 10.0 **Adults Only Spider**  
*Matso's Ginger Beer with vanilla ice-cream and fresh mint*
- 12.5 **Affogato**  
*espresso coffee, frangelico & ice-cream*
- 11.0 Liqueur coffee
- 8.0 Galway Pipe Port
- 18.0 Penfolds Grandfather Port
- 18.0 Courviusier Cognac

## Whiskeys

*served on ice*

- 7.0 Johnnie Walker Red Label
- 7.5 Jameson's Irish Whiskey
- 10.5 Johnnie Walker Black Label
- 10.5 Glenlivet Single Malt
- 45.0 Johnnie Walker Blue Label
- 20.0 Limeburners 43% Single Malt
- 30.0 Limeburners 61% Single Malt

# MATSO'S STORE

## Brief History 1910 – Present

Matso's Store, now known as Matso's Broome Brewery was constructed in 1910 near Sheba Lane for the Union Bank, which had established itself in the town in 1900 as the first bank in Broome after following the pearling fleet from Cossack.

The construction of the building was instigated by the arrival of competition in the form of the Bank of New South Wales and the result of the successful operation of the pearling industry in the late 1890's and early 1900's, this was important to the economy of WA and the development of the Kimberley region. Sheba Lane was notorious as the "Red Light" district of Chinatown and was the centre of the Japanese community in Broome. Among the buildings here were opium dens, brothels and mah-jong palaces.

The building was purchased by the Streeter & Male Company who relocated the Union Bank to its second site (cnr Anne & Walcott Streets – next door to the Mercure Continental Hotel) for use as Streeter's No. 2 Store between 1945 to 1978. Matso's got its name from Broome Shire councilor Phillip Matsumoto who ran a grocery store and tuck shop in the premises from 1978 to 1985 and who, as the son of a Japanese diver Kakio Matsumoto and his Aboriginal wife Helena, was the second generation of Broome's mixed ethnic population.

Matso's Store was saved from demolition by the activities of Alistair Lord McAlpine, whose Broome preservation society relocated to its current location today and restored the buildings. From 1986 to 1996 Matso's Store was leased to several mixed use businesses including a dress shop, music shop and then an art gallery. There were 2 rooms out the back, which is now a kitchen and cool room that were leased out as short term accommodation to locals.

After a checkered history the building, by then a micro brewery was then purchased by Martin & Kim Peirson-Jones in 2001 and an emphasis was made on producing good quality craft beer on premise and bringing the restaurant to a new level. Since then Matso's Beer & Food have become enormously popular with locals and visitors and the place is now one of Broome's "must do's".



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*All prices are GST inclusive*

*"Beer is proof that God loves us and wants us to be happy."*

**Benjamin Franklin**

**For a quart of Ale is a meal for a King."**

**William Shakespeare**

***Beer: The cause of, and answer to, all of life's problems.***

**Homer Simpson 1997CE**

*"Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."* **Dave Barry**

*"Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut."* **Ernest**

**Hemmingway**

*You cannot be a real country unless you have a beer and an airline - it helps if you have some kind*

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*of a football team, or some  
nuclear weapons, but at the  
very least you need a beer.*

*-Frank Zappa-*

"I feel sorry for people who don't drink.  
They wake  
up in the morning and that's the best  
they're going  
to feel all day." - **Dean Martin**

## Bottled Beers

Cascade Premium Light	Aust 2.6%	\$6.00
Bulmer's Original Cider	Aust 4.7%	\$10.00
Cascade 1 <sup>st</sup> Harvest 2011	Aust 5.5%	\$10.00

## Beers

Mats	<b>Matso's Own- On Tap</b>	Taster (100ml) \$2.50
		Glass (400ml) \$8
		Jug (1140ml) \$22

With the Food Service



*Malt accented lager with a delicate hoppy bitter yet fruity flavour 4.6%*



### Smokey Bishop

*Our famous dark lager with distinctive toffee and roasted malt notes 4.9%*



### Mango Beer

*A wheat beer with a sweet mango nose and a tropical finish 4.5%*



### Chilli-Out

*A wheat beer with a bold chilli statement 4.5%*

### Pearler's Pale Ale



*American Style Pale ale with a full malt character and hoppy and yeasty finish 4.5%*



### Ginger Beer

*Our famous, must try, traditional ginger cooler 3.5 %*

## Sparkling

Dunes & Greene Sparkling 7.00  
30.00

*Eden Valley, SA*

Yarra Burn Sparkling 7.50  
33.00

*Yarra Valley VIC*

42 Degrees South  
47.00

*Tasmania*

Salinger Pinot Noir Chardonnay  
65.00

*Great Western, Victoria*

Bollinger NV  
160.00

*Champagne, FRANCE*

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## Whites

Kimberley Cure All Dry White 6.00  
20.00

*Manjimup WA*

Ferngrove Orchid Diamond Chardonnay 8.50  
*Frankland River WA*

38.00

Squealing Pig Sauvignon Blanc 8.00  
*Marlborough NZ*

34.00

Bellarmine Riesling 8.00  
34.00

*Pemberton WA*

Wills Domain SSB 7.00  
30.00

*Margaret River WA*

Yilgarnia Semillon

34.00

*Denmark WA*

Hamelin Bay Sauvignon Blanc

40.00

*Margaret River WA*

Momo Sauvignon Blanc

38.00

*Marlborough NZ (Certified Organic)*

Vasse Felix SSB

43.00

*Margaret River WA*

St Clair 'Pioneer Block' Sauv Blanc

50.00

*Marlborough NZ*

Castelli Riesling

42.00

*Porongurup WA*

Voyager Chenin Blanc

37.00

*Margaret River WA*

Willespie Verdelho

26.00

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36.00  
*Clare Valley SA*  
Ta-Ku Pinot Gris  
30.00  
*Marlborough NZ*

Saracen Estate Chardonnay  
42.00  
*Margaret River WA*

Leroy Bourgogne Blanc '99  
70.00  
*France*

Devils Lair Chardonnay '08  
60.00  
*Margaret River WA*

Vasse Felix Cane Cut 375ml  
33.00  
*Margaret River WA*

## Sparkling

Dunes & Greene Sparkling 7.00  
30.00  
*Eden Valley, SA*

Yarra Burn Sparkling 7.50  
33.00  
*Yarra Valley VIC*

42 Degrees South  
47.00  
*Tasmania*

Salinger Pinot Noir Chardonnay  
65.00  
*Great Western, Victoria*

Bollinger NV  
160.00  
*Champagne, FRANCE*

## Reds

Crocodile Kiss Shiraz 6.00  
20.00  
*Manjimup WA*

Saracen Estate Cabernet Merlot 8.00  
36.00  
*Margaret River WA*

Robert Oatley Pinot Noir 8.50  
38.00  
*Mornington Peninsula VIC*

Penfold's Thomas Hyland Cabernet Sauvignon  
*Barossa SA* 8.50  
39.00

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*Margaret River WA*

Joseph Drouhin Laforet Pinot  
38.00

*Bourgogne FRANCE*

Devils Corner Pinot Noir  
38.00

*Tasmania*

Momo Pinot Noir  
45.00

*Marlborough NZ (Certified Organic)*

Lost Lake 'Barrel Select' Pinot Noir  
65.00

*Pemberton WA*

Castelli Merlot  
42.00

*Denmark WA*

Running With Bulls Tempranillo  
38.00

*Barossa SA*

Babo Sangiovese  
45.00

*Toscana ITALY*

Jed Malbec  
45.00

*Argentina*

Groom Zinfandel  
58.00

*Barossa SA*

Ferngrove Majestic Cabernet Merlot  
43.00

*Frankland River WA*

Watershed Cabernet Merlot  
37.00

*Margaret River WA*

Forest Hill Cabernet Sauvignon  
42.00

*Denmark WA*

Penfold's Bin 407 Cabernet Sauvignon  
70.00

*Select SA vineyards*

Leroy Bourgogne Rouge  
70.00

*France*

Chapel Hill 'Parsons Nose' Shiraz  
37.00

*McLaren Vale SA*

Teusner Shiraz

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Mt Langi Ghiran 'Cliff Edge' Shiraz  
47.00

*Heathcote VIC*

Pepperjack Shiraz  
51.00

*Barossa Valley SA*

Penfold's Bin 28 Shiraz '08  
60.00

*Select SA vineyards*

## Cellar Reserve

2008 Penfold's 389 Cab Shiraz  
85.00

*Select SA vineyards*

The structure and definition of Cabernet coupled with the richness and depth of Shiraz, courted by the prudent use of American oak

2006 d'arenberg Ironstone Pressing  
90.00

*Mclaren Vale SA*

Grenache, Shiraz, Mouvedre. Opulent jubey black fruit meets chocolaty oak on the nose; long and velvety in the mouth, brimming over with mouth filling sweet fruit and toasty wood flavours

2005 Penfolds St Henri  
125.00

*Barossa Valley SA*

Big, black and sweet smelling. Berry compote and spice, silky, raisin and Port like

2005 Penfolds '707  
150.00

*Barossa Valley SA*

Dark fruit flavours of blackberry and mulberry fuse with notes of dark chocolate, ribena and liquorice. The chocolate spike unfolds with air, revealing cocoa bean and liqueur cherry components

2004 Penfolds RWT  
190.00

*Barossa Valley SA*

Voluptuous intensity, ripe tannins, and juicy flavours, seductive style with a plum and blueberry fruit profile and fine ripe tannins underpinned by savoury French oak

2003 Penfolds Grange  
550.00

*Barossa Valley SA*

Dark, brooding and brambly fruit and lavish oak are supported by drying, firm and chalky tannin; a surprisingly floral and heady, jasmine-like bouquet and dense layers of blackberries, blueberries, cassis and dark plums backed by smoky, meaty, dark chocolate and cedary influences

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## BAR SNACKS

*3pm - 5pm*

- 15.0 bread & dips**  
*toasted turkish bread served with two of our house-made dips*
- 30.0 brewer's plate**  
*ham, olives, brie, pate, caper berries, crusty bread*
- 30.0 chef's plate**  
*chorizo, cajun spiced prawns, haloumi, confit cuttlefish and turkish bread*
- 12.0 onion rings (available 3pm - 5pm)**  
*Matso's beer battered onion rings*
- 18.0 duck pate**  
*duck liver and brandy pate, toasted turkish bread and white anchovies*
- 15.0 matso's bruschetta**  
*tomato, red onion, basil, evoo and haloumi served with a petit salad*
- 4.5/ 8.0 small or large bowl of chips**  
*with aioli and tomato Sauce*
- 6.5/10 small or large bowl of wedges**  
*with sour cream and sweet chilli sauce*
- 12.5 spiced nuts**  
*mixed nuts tossed in a spice blend*

## Coffee

- 3.5 Latte  
3.5 Flat White  
3.5 Cappuccino  
3.5 Espresso  
3.5 Long Black  
3.5 Macchiato  
6.5 Ice coffee

*soy milk / decaf extra 50c  
mug serve extra \$1*

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3.5	English Breakfast
3.5	Earl Grey
3.5	Orange Pekoe
3.5	Chamomile
3.5	Peppermint
3.5	Sencha