



BASS PHILLIP



Vintage 2016 Release

Thursday 17th May 2018 & Friday 18th May 2018

12 wines + 3 canapes + 4 courses + Phillip Jones = \$225

Time: **6:30** for 7pm

3 Canapes

Gewurztraminer 2016 | Reserve Rose 2016



Miso-baked *Glacier51 Patagonian **toothfish**
pan-fried rice noodle | young leeks | black garlic | purple daikon

*Certified sustainable by Marine Stewardship Council (MSC) & rated 'Best Choice' by Monterey Bay Aquarium's Seafood Watch Program.

Old Cellar Chardonnay 2016 | Estate Chardonnay 2016
Premium Chardonnay 2016



Macleay Valley wild **rabbit** galantine
braised leg pithivier | carrot puree
'morcilla' sausage | cherry

Gamay 2016 | Crown Prince Pinot Noir 2016
Estate Pinot 2016



Twice-cooked **duck** breast
King Brown & Otway shiitake mushrooms
stinging nettle farro 'risotto'

Estate Pinot Noir 2007 | Estate Pinot 2002
Premium Pinot 2016



Le **Delice** de Bourgogne | toasted sourdough | lavosh

Mystery Wine

[Book here via our secure online store](#)

Note: Communal tables for bookings of 5pax or less

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Matteos Restaurant

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