



Chef Rhys Blackley's Tasting Menu

Set menu of small dishes served over **five** courses,
allowing you to experience a selection of our menu.

\$135 per person food only

\$75pp for a 100ml glass of matched wines

Tastes

Scallop ceviche | guacamole

Fraser Isle spanner **crabmeat** | crab mayo | prawn cracker

Victorian Black Angus **beef tartare** | tendon puff

Crumbed **zucchini flower** | Le Marquis Chevre de Rambouillet

Spicy-fried Rannoch Farm **quail**

2018 Grosset Alea Off-Dry **Riesling** [Clare Valley, SA]

2016 Graci Etna **Rosato** (Nerello Mascalese) DOC [Etna, Sicily Italy]



Grilled Patagonian **toothfish**

rice noodles | Chinese broccoli | daikon | kombu butter

2015 Dom Besson **Chablis 'Montmains' 1er** [Burgundy, France]



Crisp **pork** belly | Southern **calamari** 'tagliatelle'
abalone mushrooms | garlic shoots | ginger dashi

Willie Smith Organic **Apple Cider** [Huon Valley, Tas]



Twice-cooked **duck** breast | corned duck leg
carrot three ways; puree, roasted & fermented
blackberry sauce

2013 Staindl **Pinot Noir** [Mornington Peninsula, Vic]



Yuzu set cream | caramelised white chocolate
meringue | mint granita | mandarin

2016 De Bortoli **Botrytis Semillon** 'Florence Broadhurst' [Riverina, NSW]

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