



## Chef Rhys Blackley's **Vegetarian Tasting Menu**

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

**\$115** per person food only

\$65 pp for a 100ml glass of matched wines

Azzurri **burratina** mozzarella  
Heritage tomatoes | shiso

2016 San Salvatore 1988 'Falanghina' **Falanghina** IGP [Campania, Italy]

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Crumbed **zucchini** flowers

Le Marquis Chevre de Rambouillet | heirloom beetroots

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

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Stinging nettle & **ricotta agnolotti**  
sweetcorn | toasted sourdough | brown butter  
gratinated with raclette

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

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Pan-fried, slow-cooked **celeriac** 'steak'  
Otway shiitake mushroom | lemon verbena asparagus  
roasted vegetable 'jus'

2014 Craiglee LTV **Shiraz Viognier** [Sunbury, Vic]

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**Tropical Splice**

Coconut milk gelato | lime sorbet  
mango salad | young coconut | red Kampot pepper

2014 Richards **Muscat de Beaumes de Venise** [Sth Rhone, France]

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