



Tasting Menu

Set menu of snacks & small dishes served over five courses

\$135 per person food only

\$65 pp each course matched with a 100ml glass of Australian wine

*\$120pp 100mls of a Premium Iconic Australian Wines

Snacks

Tuna rillettes 'cigar' | crumbed prawn sandwich | Spring veloute | beef tartare | crispy quail

2019 Port Phillip Estate 'Quartier' **Pinot Gris** [Mornington Peninsula, Vic]

*2017 Grosset Polish Hill **Riesling** [Clare Valley, SA]

Koo Wee Rup **asparagus** | Marcona almonds | Spring peas & broad beans | spicy pork 'nduja'

2015 Ros Ritchie Dead Man's Hill **Gewurtztraminer** [Mansfield, Vic]

*2018 By Farr **Viognier** [Geelong, Vic]

Saffron **linguine** | bbq Moreton Bay bug tail | 'bisque' sauce

2020 Domenica **Nebbiolo Rose** [Beechworth, Vic]

*2011 Bindi 'Kaye' **Pinot Noir** [Macedon Ranges, Vic]

Patagonian toothfish | pickled vegetable 'tagliatelle' | sea lettuce sauce

2017 Tokar Estate **Chardonnay** [Yarra Valley, Vic]

*2017 Giaconda 'Estate Vineyard' **Chardonnay** [Beechworth, Vic]

or

Honey roasted duck breast | radicchio tartlet | shiitake | duck parfait

2016 Craiglee JADV **Shiraz Viognier** [Sunbury, Vic]

*2012 Mount Mary 'Quintet' **Cabernets** [Yarra Valley, Vic]

(42% Cabernet Sauvignon, 33% Merlot, 17% Cabernet Franc, 4% Malbec, 4% Petit Verdot)

'Citron'

yuzu gelato | honey murcott mandarin sorbet | coconut cream

2016 Derwent **Late Harvest Riesling** [Southern Tas]

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



@matteosrest



@Matteos_Restnt



Matteos Restaurant

#MatteosMelb #brunswickstreet #melbourne #restaurant #tastingmenu



Chef Rhys Blackley's **Vegetarian Tasting Menu** Set menu of snacks & small dishes served over five courses

\$125 per person food only

\$65 pp each course matched with a 100ml glass of Australian wine

*\$120pp 100mls of a Premium Iconic Australian Wines

Snacks

Crispy **eggplant** sandwich | **tomato** & macadamia 'cigar' | Spring **vegetable** veloute

2019 Port Phillip Estate 'Quartier' **Pinot Gris** [Mornington Peninsula, Vic]

*2017 Grosset Polish Hill **Riesling** [Clare Valley, SA]

Koo Wee Rup **asparagus** | Marcona almonds | Spring peas & broad beans

2015 Ros Ritchie Dead Man's Hill **Gewurtztraminer** [Mansfield, Vic]

*2018 By Farr **Viognier** [Geelong, Vic]

Taleggio & ricotta **agnolotti** | Jerusalem artichoke | sage brown butter

2020 Domenica **Nebbiolo Rose** [Beechworth, Vic]

*2011 Bindi 'Kaye' **Pinot Noir** [Macedon Ranges, Vic]

Roasted **cauliflower** | pickled Romanesco & pine nut salad
cauliflower & black garlic skordalia

2016 Craiglee JADV **Shiraz Viognier** [Sunbury, Vic]

*2012 Mount Mary 'Quintet' **Cabernets** [Yarra Valley, Vic]
(42% Cabernet Sauvignon, 33% Merlot, 17% Cabernet Franc, 4% Malbec, 4% Petit Verdot)

Citron

Yuzu **gelato** | Honey Murcott mandarin sorbet | coconut cream

2016 Derwent **Late Harvest Riesling** [Southern Tas]

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

Check In / Instagram / Tweet / Tags - #MatteosMelb #VegoTastingMenu



@matteosrest



@Matteos_Restrnt



Matteos Restaurant

◆ 533 Brunswick St, Nth Fitzroy, Vic 3068 ◆ ph: 9481 1177 ◆ web: matteos.com.au



Chef Rhys Blackley's **Vegan Tasting Menu**

Set menu of snacks & small dishes served over five courses

\$125 per person food only

\$65 pp each course matched with a 100ml glass of Australian wine

*\$120 pp 100mls of a Premium Iconic Australian Wines

Snacks

Crispy **eggplant** sandwich | **tomato** & macadamia 'cigar' | Spring **vegetable** veloute

2019 Port Phillip Estate 'Quartier' **Pinot Gris** [Mornington Peninsula, Vic]

*2017 Grosset Polish Hill **Riesling** [Clare Valley, SA]

Koo Wee Rup **asparagus** | Marcona almonds | Spring peas & broad beans

2015 Ros Ritchie Dead Man's Hill **Gewurtztraminer** [Mansfield, Vic]

*2018 By Farr **Viognier** [Geelong, Vic]

Sweet potato **cavatelli** | Jerusalem artichokes | porcini mushroom glaze

2020 Domenica **Nebbiolo Rose** [Beechworth, Vic]

*2011 Bindi 'Kaye' **Pinot Noir** [Macedon Ranges, Vic]

Roasted **cauliflower** | pickled Romanesco & pine nut salad
cauliflower & black garlic skordalia

2016 Craiglee JADV **Shiraz Viognier** [Sunbury, Vic]

*2012 Mount Mary 'Quintet' **Cabernets** [Yarra Valley, Vic]
(42% Cabernet Sauvignon, 33% Merlot, 17% Cabernet Franc, 4% Malbec, 4% Petit Verdot)

Citron

Yuzu **gelato** | Honey Murcott mandarin sorbet | coconut cream

2016 Derwent **Late Harvest Riesling** [Southern Tas]

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

Check In / Instagram / Tweet / Tags - #MatteosMelb #VeganTastingMenu



@matteosrest



@Matteos_Restrnt



Matteos Restaurant

◆ 533 Brunswick St, Nth Fitzroy, Vic 3068 ◆ ph: 9481 1177 ◆ web: matteos.com.au