



## Wine Dinner – Thursday 27 August 2026

**Sandro Mosele** launching the 2024 Elanto ‘Lieu-Dit’\* Pinot Noirs

*\*Site-specific plot of land from the vineyard with special characteristics of soil*

and introducing **Tim Brown** of De La Bêche Wines

Debutant winemaker, viticulturalist & high-density pioneer

Snacks + four courses matched with 90ml taste of each (10) wines

**\$250pp** – all bookings with full payment via [website](#)

NB: All guests will be seated on communal tables of 8pax

### Canapes

2024 Elanto ‘Odd Barrel’ Saignee Pinot Noir

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Prawn & scallop wonton–ravioli (M), spicy lobster–bisque

2025 De la Bêche Taradale HD Aligote

2025 De la Bêche Taradale HD Chardonnay

2024 Elanto Single Vineyard Chardonnay

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Roasted, dry–aged duck breast,  
Peking duck sauce, charred leek, scallion pancake

2024 De la Bêche Taradale HD Pinot Noir

2025 De la Bêche Taradale HD Pinot Noir

Mystery wine

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Grilled Roam wagyu **beef tenderloin**,  
potato roesti, miso–eggplant, shiitake–jus

2024 Elanto Single Vineyard Pinot Noir

2024 Elanto ‘Lieu-Dit’ **Basalt** Pinot Noir

2024 Elanto ‘Lieu-Dit’ **Ironstone** Pinot Noir

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Délice de Bourgogne triple cream cheese  
fig chutney, lavosh, toasted fruit & nut loaf

Seafood origin legend: (A) Australian, (I) imported, (M) mixed

## How to book...

### Via ResDiary

1. Head to [matteos.com.au](https://matteos.com.au)
2. Click **BOOK ONLINE** button
3. Choose **number of adults**
4. Choose date **27 August 2026**
5. Select time **6:30pm**
6. Click **Next**
7. Select **Elanto+DeLaBeche Wine Dinner**
8. Enter your **details & book**