



MATTEO'S 30th Birthday Festival July 2024

Matteo's Melbourne in North Fitzroy, is celebrating 30 years of hospitality excellence with special events and a nostalgic menu throughout July, culminating in a Gala Dinner on Friday August 2nd.

The July menu will feature Matteo's most popular dishes from the last 30 years, including Brendan McQueen's 'Japanese Seafood Trio', Franca Pignatelli's 'Gnocco con Gamberi', Jason Lear's 'Anitra Tre Modi', and Buddha Lo's 'Limone'.

The special events kick off on Wed July 3rd, with a Middle Eastern feast by Michelin-starred chef Greg Malouf. The banquet menu will include, salmon bastourma, duck with porcini–burghul and pistachio baklava. Greg has a long connection with Matteo's and featured as a guest chef 2007.

On Wed July 10th, Matteo's welcomes back Brendan McQueen. Brendan was Matteo's longest serving and most-awarded chef. For 12 years, he maintained Two Hats in The Age Good Food Guide and he'll return to create a menu of his unique Japanese–Italian inspired dishes.

On Wed July 17th, sees the Iconic Victorian Wines Dinner with a discussion panel of winemakers from Matteo's GenX Young Guns dinners in the early 2000's.

While they're not so young anymore, the winemakers include some of Victoria's best: Bindi's Michael Dhillon (2002), Elanto's Sandro Mosele (2003) and Jasper Hill's Emily Laughton (2004) and the discussion will be moderated by Crawford River's Belinda Thomson.

Each panellist will have their wines on the evening's menu, alongside other iconic Victorian wines including, Giaconda, Bass Phillip, Mount Mary, by Farr and Craiglee.

The panel will share their observations and insights on the evolution of the Australian wine industry.

Matteo's 30th Birthday Festival will conclude with a Gala Dinner on Fri August 2nd. The set menu will include remastered versions of the most requested dishes from the last three decades. There'll be much to celebrate so guests will be encouraged to wear their dancing shoes!



Nestled in an elegant Victorian terrace on Brunswick Street, Matteo's has become much more than a restaurant: it is a home-away-from-home, a dining room for a special occasion, a place to fall in love, a perfect venue for events and a training ground for young hospitality professionals.

The success of Matteo's lies in their commitment to exceptional service, an ever-evolving menu and love of people – customers, staff, suppliers and industry - all who have supported, inspired and collaborated with us.

Matteo wants to say THANK YOU to the people who have contributed to reaching this milestone.

Look out for Matteo's 30 Lessons Learned, some insightful and others cheeky, on our socials over the festival.