



**Friday 18 October 2024 – 6:30pm**

[book via link here](#)

**Canapes**

Roman rice **suppli** with porcini & scamorza

Cheese **gattafin**, wagyu beef **bresaola**

Sparkling Shiraz, 2021

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Hiramasa **kingfish** crudo & **scallop** ceviche,  
taramasalata, green apple, navel orange, citrus-oil

Roussanne, 2021 – Rose, 2024

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Rigatoni, spicy duck-chorizo sausage  
Mencia, 2022 – Tinto Mezclado, 2022

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Mystery Wine 1 – Mystery Wine 2

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Char grilled, Romsey Ranges **lamb** loin,  
spinach-pea, Sicilian 'caponata'\*, potato roesti  
*\*(eggplant, capsicum, onion)*

Clos Shiraz, 2021 – 71 Block Shiraz, 2019

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Dark chocolate mousse,  
hazelnut brownie, drunken cherry

Red Edge LBV, 2012

*[Fortified Shiraz & Tempranillo - 70 g/L RS]*

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