



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

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

\$125 per person food only

\$75 pp each course matched with a glass of wine

Snacks

Beetroot | Pumpkin | Eggplant | Leek | Sweet potato

2018 Dr Loosen Wehlener Sonnenuhr **Riesling Kabinett** [Mosel, Germany]

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Zucchini flower & cashew 'cheese' fritters

Victorian heirloom **tomatoes** | black olive dressing

2017 San Salvatore 1988 'Falanghina' **Falanghina** IGP [Campania, Italy]

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Mushroom tortellini

smoked potato puree | porcini sauce | enoki

2014 Bristol Farm Bannockburn **Pinot Noir** [Central Otago, NZ]

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Roasted **cauliflower** | Romanesco & pine nut salad
cauliflower & black garlic skordalia | roasted root vegetable jus

2015 Craiglee JADV **Shiraz Viognier** [Sunbury, Vic]

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Citron

Lemon-yuzu & passionfruit sorbet
coconut cream mousse | fresh lychees

2017 Giovanni Viberti **Moscato d'Asti** DOCG [Piedmont, Italy]

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