



Chef Rhys Blackley's **Vegetarian 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 & Taleggio fritters

Victorian heirloom **tomatoes** | black olive dressing

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

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Mushroom tortellini | truffled egg yolk

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 | pecorino Romano

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

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Negroni

Blood orange sorbet | sweet vermouth panna cotta
gin jelly | meringue | Campari granita

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

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