

A TASTE OF **Xanadu**

Celebrate the last ten years
Chardonnay and Cabernet Sauvignon

~~#1 Tuesday 27 Nov (Sold Out)~~ | **#2 Wednesday 28 Nov 18**

6:30 for 7pm till 9pm | \$95pp | [Book Here](#)

Yarrabank Cuvee 2012

by Champagne Devaux and Yering Station

Canapes

Semi-cured Petuna ocean trout | squid ink crisp
Freshly shucked oyster | native lime mignonette

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Xanadu Chardonnay

2008 | 2010 | 2013 | 2015 | 2016 | 2017

Chardonnay Tasting Plate

Pacific Reef cobia ceviche | guacamole

Mud crab 'beignet' fritter

Port Phillip scallop | white asparagus | guanciale | Tarragon butter

Pithivier of braised rabbit | Brezain smoked cheese

Porcini mushroom arancini

WA White Rocks 'Vitello tonnato' | taramasalata

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Xanadu Cabernet Sauvignon

2007 | 2010 | 2012 | 2014 | 2015 | 2016*

*Jimmy Watson Trophy Winner 2018

Cabernet Sauvignon Tasting Plate

Flinders Island wallaby tartare | tendon puff

Wagyu bresaola | grissini

Eggplant chips | Caciocavallo

Spicy-fried Rannoch Farm quail

Tempura zucchini flowers | Berry's Creek Riverine Blue

Parmesan-crumbed Flinders Island Saltgrass lamb short rib



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