



BASS PHILLIP



Vintage 2017 Release

Thursday 29th August 2019 & **Fri 30th Aug [Fully Booked]**

12 wines + 3 canapes + 4 courses + Phillip Jones = **\$250**

Time: **6:30** for 7pm

Fraser Isle spanner crab sandwich

Wagyu bresaola grissini

Truffled arancini

Gewurztraminer 2017 | Pinot Rose 2018

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Hiramasa **kingfish** & Abrolhos Island, WA **scallops** crudo
smoked oyster cream | finger lime dressing

Old Cellar Chardonnay 2018 | Estate Chardonnay 2017
Premium Chardonnay 2017

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Duck confit, raclette & mushroom pithivier
braised savoy cabbage | porcini sauce

Crown Prince Pinot Noir 2017 | Estate Pinot 2017
Backyard (Bin 17k) Pinot Noir 2017

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Cape Grim grass-fed **ox cheek**
Paris mash | 'Cavolo Nero' Tuscan kale | glazed carrots

Premium Pinot 2014 (375ml bottles) | Premium Pinot 2016
Premium Pinot 2017

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Warm **Le Delice de Bourgogne**
toasted walnut-bread | slow roasted pear

Mystery Wine

[Book here via our secure online store](#)

Note: Communal tables for bookings of 5pax or less

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Matteos Restaurant

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