



Brendan McQueen's Tasting Menu Wednesday 10 July

Itameshi Antipasto

Oyster natural shot with mirin & sake
Seared **scallop**, wakame, 'XO' sauce
Teriyaki glazed smoked Skipton **eel**, rice-crusted tofu
Wagyu **bresaola** rolls with enoki, garlic shoots & daikon
Tempura **zucchini flower** filled with fetta

2018 **Kreglinger** Brut Sparkling Chard/Pinot Noir [*Pipers Brook, Tas*] - \$18

Hiramasa **kingfish** carpaccio, shrimp remoulade, shiso sauce
2023 Grosset Springvale Watervale **Riesling** [*Clare Valley, SA*] - \$23

or

Karaage-fried master-stock **quail**,
creamed coconut rice, cucumber & coriander, lime-chilli caramel
2021 Viberti 'La Gemella' **Rosata** Nebbiolo [*Piedmont, Italy*] - \$13.50

Mooloolaba **prawn** wonton-ravioli,
sesame prawn toast, snow pea tendrils, sweet chilli sauce

2023 Weathercraft **Pinot Gris** [*Alpine Valley, Vic*] - \$14

or

Pork & chicken **banh pate so**, pea puree, porcini sauce
2022 The Bird Single Vineyard **Pinot Noir** [*Mornington Peninsula, Vic*] - \$19.50

'Saikyo-yaki' white-miso baked **Rock Ling**,
Tsukemono style pickled kolhrabi, agadashi sauce

2021 Dom Besson **Chablis** Chardonnay AC [*Burgundy, France*] - \$22

or

Five spiced, Chinese style, roast **duck** breast,
Peking cabbage & bamboo shoot 'okonomiyaki', BBQ duck sauce

2020 Craiglee JADV **Shiraz Viognier** [*Sunbury, Vic*] - \$21

Tatsoi salad with nashi pear & daikon, dried wasabi peas, wasabi mayonnaise

Brendan's **Golden Gaytime**; honeycomb-crumbed toffee ice cream terrine
2018 Delas 'Muscat de Beaumes de Venise' Blanc [*Sth Rhone Valley, France*] - \$12

or

Buddha Lo's **Limone**; Yuzu-blackberry sorbet, coconut milk cream, lychee
2021 Saracco d'Autunno Moscato d'Asti DOCG [*Piedmont, Italy*] - \$9.90



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