



## Chef Rhys Blackley's Tasting Menu

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

**\$135** per person *food only*

*\$75pp for a 100ml glass of matched wines*

### Tastes

**Scallop** crudo | finger lime dressing

Fraser Isle spanner **crabmeat** | crab mayo | prawn cracker

Flinders Island **wallaby broth** | wallaby tail **tortellini** | shiitake

Crumbed **zucchini flower** | Taleggio | tomato

Spicy-fried Rannoch Farm **quail leg**

2016 Lawson's Dry Hills **Gewürztraminer** [Marlborough, NZ]

2018 Stefano Lubiana **Pinot Gris** Biodynamic [Southern Tasmania]

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Southern **calamari** 'tagliatelle'

roasted cauliflower skordalia | squid ink

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

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Glacier 51 Patagonian **toothfish**

eggplant | pickled kohlrabi | Tasmanian miso

2017 A.Rodda 'Smiths Vineyard' **Chardonnay** [Beechworth, Vic]

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Roasted **duck** breast | duck liver parfait

'cime di rapa' broccoletti | glazed quince | hazelnut dressing

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

or

Seared Mandagery Creek **venison** loin | black pudding

parsnip | mountain pepper sauce | pickled onion

2015 Ulisse 'Amaranta' **Montepulciano d'Abruzzo** DOP [Abruzzo, Italy]

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**Yuzu** set cream | caramelised white chocolate

meringue | mint granita | mandarin

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

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