



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.

\$115 per person food only

\$65pp for a 100ml glass of matched wines

Heirloom **tomatoes** | basil dressing
crumbed **Taleggio** fritters | zucchini

2016 San Salvatore 1988 'Falanghina' **Falanghina** IGP [Campania, Italy]



Stinging nettle & **ricotta agnolotti**
pumpkin | sourdough croutons | amaretti
gratinated with smoked raclette | sage

2018 Cherubino Laissez Faire **Fiano** [Franklin River, WA]



Roasted **cauliflower**
smoked cauliflower puree | pickled romanesco
Tasmanian red miso sauce

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



Autumn **mushrooms** | pan fried **gnocco**
truffled egg yolk | Tuscan kale | roasted vegetable 'jus'
Parmigiano-Reggiano

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



Tropical Splice

Lime & coconut milk gelato terrine | mango sorbet
red Kampot pepper glaze

2017 Giovanni Viberti **Moscato d'Asti** DOCG [Piedmont, Italy]

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