



New Vintage Release Wine Dinner

Friday 10 October 2025 – 6:30pm

A dinner showcasing newly released 2024 wines from Jasper Hill (Heathcote) and Elanto Vineyard (Mornington Pen.)
Winemakers **Emily McNally & Sandro Mosele**
will banter the virtues of Burgundy Vs Rhone varieties.

Five course menu matched with a 90ml taste of each (11) wines

\$295pp – all bookings with full payment via [website](https://www.matteos.com.au)

NB: All guests will be seated on communal tables of 8pax

Menu

2024 Elanto 'Odd Barrel' Saignee Pinot Noir

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Hiramasa **kingfish** crudo, **scallop** ceviche
taramasalata, cucumber, finger lime dressing, salt & vinegar crisp

2025 Lo Stesso Fiano

2025 Jasper Hill 'Georgia's Paddock' Riesling

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Prawn wonton **ravioli**, lobster-bisque

2024 Elanto Chardonnay & 2023 Elanto Chardonnay

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Twice-cooked **duck** breast,
Peking duck sauce, baby corn, spring onion pancake

2024 Elanto Pinot Noir & 2023 Elanto Pinot Noir

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Char grilled, Shimo Wagyu '**bavette**' flank steak, MB4/5+
potato fondant, peppercorn sauce

2024 Jasper Hill 'Georgia's Paddock' Shiraz

2024 Jasper Hill 'Emily's Paddock' Shiraz, Cab/Franc

2019 Jasper Hill 'Emily's Paddock' Shiraz, Cab/Franc

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Parmigiano Reggiano DOP (24months)
Comte AOP (14months) 'Thomas Dux'

2024 Jasper Hill Georgia's Paddock Nebbiolo