



30th Birthday Celebration - Friday 2nd August 2024

\$175 per person *food only* - Includes a **Negroni** or glass of bubbles on arrival

Deposit of \$75pp required to make booking – [Book Online](#)

Entertainment by Tony Bafunno & Sarah Maclaine

You're invited to join the dancefloor in the courtyard

Antipasto

Today's freshly shucked **oyster** natural *with* mignonette

Truffled-rice **suppli** with smoked scamorza

Olasagasti **anchovy**, brioche toast

Gattafin, wagyu **bresaola**

Salt cod **brandade**

2023 Lyons Will Estate **Riesling** [*Macedon Ranges, Vic*] - \$15.50

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Hiramasa **kingfish** crudo, Abrolhos Ist **scallop** ceviche,
taramasalata, green apple, navel orange, citrus-oil

2022 I Campi 'Campo Base' **Soave** DOC [*Veneto, Italy*] - \$15

or

Tempura **zucchini flower**, roasted butternut pumpkin, stracciatella, pesto

2021 San Salvatore 'Vetera' **Rosato** Aglianico [*Campania, Italy*] - \$15.90

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Ravioli filled with Mooloolaba **prawn** & Ora King salmon, prawn-bisque

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

or

Agnolotti ai Quattro Formaggi e **Tartufo**

porcini & aged Parmesan sauce, fresh Black truffle

2021 Viberti Langhe **Nebbiolo** DOC [*Piedmont, Italy*] - \$19

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'Saikyo-yaki' white-miso marinated **Blu Eye**,
Tsukemono style pickled kolhrabi, agadashi sauce

2022 Quatre Chemins **Petit Chablis** Chardonnay [*Burgundy, France*] - \$19

or

Honey roasted **duck** breast, parfait, braised radicchio, beetroot

2022 The Bird Single V/yard **Pinot Noir** [*Mornington/Pen, Vic*] - \$19.50

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Buddha Lo's '**Limone**'; Yuzu-lemon sorbet, coconut cream, lychee

2015 De Bortoli **Noble One** Botrytis Semillon [*Riverina, NSW*] - \$16

or

Lydia's flavours of **Tiramisu**

mocha mousse, mascarpone crema, filo pastry, Marsala ice-cream

2004 Rossetti Il Nostro **Vin Santo** del Chianti [*Tuscany, Italy*] - \$19

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