



EST. 1994

Tasting Menu – October 2021

Set menu of snacks & small dishes served over five courses

\$140 per person food only

\$70 pp each course matched with a glass of wine

Snacks

Royal Miyagi Pacific **oyster** natural | Crumbed Mooloolaba **prawn** sandwich
Tempura **zucchini flower** with mozzarella & anchovy | Smoky **baba ghanoush** 'cigar'
Black Angus **beef tartare** with porcini zabaglione

2018 Kellerei Kaltern **Pinot Grigio** DOC [Trentino-Alto Adige, Italy]

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Hiramasa **kingfish** crudo | citrus cured Abrolhos Island **scallops**
whipped cod roe & smoked oyster | cucumber | finger lime dressing

2019 Yabby Lake Single Vineyard **Pinot Gris** [Mornington Peninsula, Vic]

or

Pan fried Koo Wee Rup **asparagus**
truffled–parmesan fondue | peas & broad beans | guanciale

2020 Craggy Range Te Muna Rd Vineyard **Sauvignon Blanc** [Martinborough, NZ]

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Saffron **spaghettini** | Fraser Isle spanner **crab** | tomato, chilli & olive oil

2019 San Salvatore 1988 'Falanghina' Falanghina IGP [Campania, Italy]

or

Sopressini pasta | **rabbit** & cotechino 'bolognese' | nduja | pecorino

2018 Tenute Rossetti 'Poggio Civetta' **Chianti** Classico DOCG [Tuscany, Italy]

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Patagonian **toothfish** | Venere black rice | native pesto | shellfish veloute

2019 Dom Thomas Morey Bourgogne Blanc **Chardonnay** [Burgundy, France]

or

Honey roasted **duck breast** | beetroot | endive | parfait | spiced blackberry jus

2015 Bristol Farm Bannockburn **Pinot Noir** [Central Otago, NZ]

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'**Citron**': yuzu gelato | strawberry-guava sorbet | coconut cream

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

or

'**Gianduja**': Dark chocolate-hazelnut mousse | Frangelico caramel | hazelnut praline ice cream

2017 Carlo Pellegrino **Passito** di Pantelleria [Sicily, Italy]



Vegetarian/Vegan Tasting Menu

Set menu of snacks & small dishes served over five courses

\$140 per person food only

\$70 pp each course matched with a glass of wine

Snacks

Sweetcorn & macadamia fetta beignet

Pickled **guindillas** peppers | Smoky **baba ghanoush** 'cigar'
Cucumber & olive sandwich | heirloom **tomato** tartare

2018 Kellerei Kaltern **Pinot Grigio** DOC [Trentino-Alto Adige, Italy]

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Tempura **Zucchini flower** with cashew cheese
ox heart tomatoes | olives | basil

2019 San Salvatore 1988 '**Falanghina**' Falanghina IGP [Campania, Italy]

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Pan fried Koo Wee Rup **asparagus**
truffled-parmesan fondue | peas & broad beans

2020 Craggy Range Te Muna Rd Vineyard **Sauvignon Blanc** [Martinborough, NZ]

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Mushroom & leek **pithivier**
spinach | porcini jus

2015 Bristol Farm Bannockburn **Pinot Noir** [Central Otago, NZ]

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'Citron'

yuzu gelato | strawberry-guava sorbet | coconut cream

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

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