



November 2024

## Vegetarian Tasting Menu

Set menu of snacks & small dishes served over five courses

**\$160** per person food only

\$80 pp each course matched with a glass of wine

### Snacks

Truffled **Jerusalem artichoke** tart

**Cauliflower**, miso-cashew puree, toasted buckwheat

Roman rice **suppli** with porcini & smoked scamorza

'**Gattafin**' fried cheese ravioli

2018 **Kreglinger** Brut Sparkling Chard/Pinot Noir [*Pipers Brook, Tas*]

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Tempura **zucchini flower**,

roasted butternut pumpkin, stracciatella, pesto

2023 I Campi 'Campo Base' **Soave** DOC [*Veneto, Italy*]

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**Agnolotti** ai Quattro Formaggi,

sauteed mushrooms, Tuscan kale

2022 The Bird Single Vineyard **Pinot Noir** [*Mornington Peninsula, Vic*]

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**Celeriac** slow-roasted with citrus butter,

asparagus, Spring peas, smoked-cheese curd

2015 Clarendon Hills Brookman **Cabernet Sauvignon** [*McLaren Vale, Vic*]

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*Matteo's signature dessert* '**Limone**':

Yuzu-lemon sorbet, coconut cream, lychee

2015 De Bortoli **Noble One** Botrytis Semillon [*Riverina, NSW*]

or

Lydia's '**Tiramisu**'

mocha mousse & mascarpone crema

*between* caramelised filo pastry, Marsala ice-cream

2004 Rossetti Il Nostro **Vin Santo** del Chianti [*Tuscany, Italy*]  
(40% Malvasia Bianco, 30% Trebbiano Toscano, 30% San Colombano)



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#MatteosMelb #vegetarian #restaurant #melbourne



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**\$160** per person food only

\$80 pp each course matched with a glass of wine

### Snacks

Roman truffled–rice **suppli**

**Cauliflower**, miso–cashew puree, toasted buckwheat

Grilled **white asparagus**, yuzu dressing

Shredded potato **roesti**, rosemary–garlic salt

2018 **Kreglinger** Brut Sparkling Chard/Pinot Noir [*Pipers Brook, Tas*]

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Tempura **zucchini flower**,  
caramelised beetroot fermented macadamia

2023 I Campi 'Campo Base' **Soave** DOC [*Veneto, Italy*]

∞∞∞∞

**Penne**, porcini ragu, kale 'pesto'

2022 The Bird Single Vineyard **Pinot Noir** [*Mornington Peninsula, Vic*]

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Slow-roasted **Celeriac**  
green asparagus, Spring peas, gremolata dressing

2015 Clarendon Hills Brookman **Cabernet Sauvignon** [*McLaren Vale, Vic*]

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*Matteo's signature dessert* '**Limone**':  
Yuzu–lemon sorbet, coconut cream, lychee

2015 De Bortoli **Noble One** Botrytis Semillon [*Riverina, NSW*]



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