



Summer 2025

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

Salt baked **beetroot** tartare, labneh hung yogurt, sumac

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

'**Gattafin**' fried cheese ravioli

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



Tempura **zucchini flower**,

heirloom tomato, stracciatella mozzarella, herb oil

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



Agnolotti ai Quattro Formaggi,

butternut pumpkin puree

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



Roasted **cauliflower**, Fioretto Cauli-blossom,

miso-cashew puree, toasted buckwheat

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



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)



@matteosrest



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Matteos Restaurant

#MatteosMelb #vegetarian #restaurant #melbourne



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Snacks

Roman truffled–rice **suppli**

Salt baked **beetroot** tartare,
caramelised beetroot fermented macadamia

Grilled King Brown **mushroom**

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

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



Tempura **zucchini flower**,
heirloom tomato, herb oil

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



Penne, porcini ragu, kale 'pesto'

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



Roasted **cauliflower**, Fioretto Cauli-blossom,
miso–cashew puree, toasted buckwheat

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