



Iconic Victorian Wines Dinner

Wednesday 17 July – 6:30pm - \$395pp

Note: this event will be on communal tables of 8

Deposit of \$195pp required to make booking – [Book Online](#)

A discussion panel of winemakers from Matteo's GenX Young Guns dinners in the early 2000's, will share their observations and insights on the evolution of the Australian wine industry. Moderated by Hilary McNevin, the not so young anymore, winemakers include some of Victoria's best: **Bindi's** Michael Dhillon, **Crawford River's** Belinda Thomson, **Elanto's** Sandro Mosele and **Jasper Hill's** Emily Laughton-McNally.

Menu

Each course will be matched with an 75ml taste of each wine

Saikyo Yaki

Brendan McQueen [2004–2015]

White-miso baked Patagonian **toothfish**,
Tsukemono style pickled kohlrabi, agadashi sauce

- 2022 Crawford River Riesling [Henty, Western Vic]
- 2021 Bindi 'Quartz' Chardonnay [Macedon Ranges, Vic]
- 2019 Giaconda 'Estate Vineyard' Chardonnay [Beechworth, Vic]
- 2023 Elanto Chardonnay [Mornington Peninsula, Vic]

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Agnolotti ai Quattro Formaggi e Tartufo *Franca Pignatelli [1994/95]*

cheese filled pasta, porcini & aged Parmesan sauce, fresh Black truffle

- 2015 Bass Phillip Premium Pinot Noir [South Gippsland, Vic]
- 2017 Mount Mary Pinot Noir [Yarra Valley, Vic]
- 2018 Bindi 'Block Five' Pinot Noir [Macedon Ranges, Vic]
- 2019 By Farr Sangreal Pinot Noir [Geelong, Vic]
- 2023 Elanto Pinot Noir [Mornington Peninsula, Vic]

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Anitra Tre Modi

Jason Lear [2023–current]

Honey roasted duck breast, duck confit croquette, duck parfait,
caramelized fig, balsamic onion, Tuscan kale

- 2016 Craiglee Estate Reserve Shiraz [Sunbury, Vic]
- 2019 Giaconda 'Estate Vineyard' Shiraz [Beechworth, Vic]
- 2018 Jasper Hill 'Emily's Paddock' Shiraz, Cabernet Franc [Heathcote, Vic]

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Gianduja e Pera

Ross Eckersley [2008–2020]

Warm, dark chocolate & hazelnut fondant,
spice-poached pear, candied nut praline, vanilla-bean ice cream

- NV Chambers Rosewood Grand Muscat [Rutherglen, Vic]