

Catered  
BY  
Matt



Catering You Can Rely On

# Degustation Menu

**2-Course Menu: \$98 per person**

Your Choice Of: 1 Entrée + 1 Main

**3-Course Menu: \$125 per person**

Your Choice Of: 1 Entrée + 1 Main + 1 Dessert

**4-Course Menu: \$159 per person**

Your Choice Of: 1 Entrée + 2 Mains + 1 Dessert

## Entrées

Seared Yellowfin Tuna, sauce Vierge, yuzu

Miso salmon skewers, compressed cucumber and apple salad, sesame seeds, shallots

Crisp pork belly, cabbage remoulade, roasted eschalot, mustard

Murray Cod, pumpkin puree, barley salad, fetta, lemon oil

Jerusalem artichoke, confit garlic puree, Brussel sprouts, endive leaves, white balsamic

John Dory, scallop mousse, champagne sauce, caviar, chives (+\$6.00pp)

Hervey Bay scallops, roasted tomato, wakame, café de Paris butter (+\$3.00pp)

## Mains

Pumpkin ravioli, blue swimmer crab, cherry tomatoes, caramelised onion, brown butter

Honey soy chicken, pumpkin, edamame, quinoa, roasted broccolini, bull blood leaves

Lamb neck, garlic puree, Jerusalem artichoke, broccolini, pistachio crumb, jus

Potato gnocchi, mushroom and truffle puree, Verde, fried leek, sorrel

Pork chop, carrot puree, fennel jam, labna, apple cider jus

Lamb back strap, salsa Verde, zucchini, goat's cheese, pepitas, sherry jus

Beef eye-fillet, roasted potatoes, mushroom puree, butter roasted mushrooms, puffed barley (+\$6.00pp)

36-hour beef short rib, grilled broccolini, creamed potato, red wine jus (+\$14.00pp)

## Desserts

Light sponge cake, meringue, Chantilly, compressed kiwi fruit, mint

Almond biscotti, milk choc mousse, macerated figs in salted caramel sauce

Milk chocolate mousse, raspberries, Chantilly cream, chocolate crumb, raspberry powder

Lemon myrtle white chocolate curd, roast pineapple, macadamia crumb, mint

Vanilla cheesecake, fruit salad, Chantilly crème, mint





## Premium 6-Course Menu

\$289 per person

### Canapés

spanner crab remoulade, sesame seed waffle cone, caviar, chives  
wagyu beef tataki skewer, sweet soy sauce, pistachio crumb, shallots

### Pumpkin Ravioli

burnt butter, marron, caramelised onion and cherry tomato

### Potato Gnocchi

mushroom puree, blue swimmer crab, j-choke chips, truffle, fried leek, mustard leaf, verde

### John Dory

scallop mousse, champagne sauce, caviar, chives

### Little Joe Shortrib

creamed potato, barbequed onion, crispy shallots, red wine jus

### Almond and Chocolate

Almond biscotti, milk choc mousse, macerated figs in salted caramel sauce  
(Served with liquid nitrogen)

## Staff Hire

Chefs - \$390

Waitstaff - \$270

Bar staff - \$370

A chef is required at every event, however waitstaff and bar staff are optional.

## Client Reviews

"Matt and his team did an outstanding job. The food was beautifully presented, delicious, and suitable for all diets. The team allowed us to host with ease, and they served some of the most delicious and flavoursome food, which had many positive comments from our guests!"

Geeta Arulampalam

"I recently had the pleasure of experiencing a catered event by Matt, and it was nothing short of exceptional. From start to finish, Matt was incredibly professional and communicated effectively. He went above and beyond to deliver an unforgettable experience. The food was fantastic—each dish was not only delicious but also beautifully presented. Matt's friendly demeanor and attention to detail truly made our night special. I highly recommend Catered by Matt for anyone looking to elevate their event with outstanding catering."

Maxine Munoz

"Matt energized the dinner party with his personality, food and friendliness. The uncomplicated and delicious 3 courses were enjoyed by all present and that little touch of explaining each course made the dinner a treat. Matt also explained where he sourced his produce and spoke a little about himself. He left the kitchen in an immaculate state. His assistant, Darcy, was very cheerful and professional. I was so pleased he catered for dinner. Everything was perfect. My guests commented about how good everything was. I would love to have him back on any occasion."

Elizabeth A

Take a look at our [Google business profile](#) to see our 50+ 5 Star reviews.



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