

Catered
BY
Matt



Catering You Can Rely On

Degustation Menu

2-course menu - \$109 pp

3-course menu - \$134 pp

4-course menu - \$165 pp

Entrees

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

Seared Yellowfin Tuna, sauce Vierge, yuzu gf

Charred octopus, hummus, pickled radish, green oil, romesco, olive crumb, dill gf, df

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

Potato gnocchi, pumpkin puree, caramelised mushroom, hazelnuts, cavalo nero, basil, lemon v, v, gfo

Crisp pork belly, cabbage remoulade, roasted eschalot, mustard gf, df

Mains

Chicken breast, brown butter corn puree, parsnip, onion, parsley gf

Crispy skin salmon, mango and avocado salsa, roasted broccolini, verde gf, df

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

Lamb rump camp, pumpkin puree, Dutch carrot, pickled diakon, red wine chimmi churri , jus gf, df

Lamb neck, garlic puree, Jerusalem artichoke, broccolini, pistachio and fried onion crumb, jus gf

Beef eye fillet, asparagus, brown butter mushrooms, mushroom puree, fried leek, sorrel gf (+\$6.00pp)

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

Desserts

Vanilla bean custard bruleé, peach, mint v

Chocolate tart, macerated berries, Chantilly, orange v

Warm chocolate brownie, salted caramel ice cream, macadamia v, gfo

Lemon myrtle white choc curd, roasted pineapple, mint, coconut crumb v, gf

Belgium chocolate mousse, raspberries, Chantilly, chocolate crumb v, gf

Vanilla cheesecake, fruit salad, Chantilly crème, mint v

(v) vegetarian | (gf) gluten free | (df) dairy free | (gfo) gluten free option available





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 gf, df

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 gfo

John Dory

scallop mousse, champagne sauce, caviar, chives gf

Little Joe Short rib

creamed potato, bbq onion, crispy shallots, red wine jus gf

Almond and Chocolate

chocolate and almond tart, mixed berries, Chantilly, chocolate crumb v

Staff Hire

Chefs - \$460

Waitstaff - \$290

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 60+ 5 Star reviews.



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