

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

Cannellini bean puree, lemon, charred broccoli, roasted macadamia nut crumb, leek v, gf

Pan-roasted Murray cod, pea salad, miso butter, preserved lemon puree (+\$4.00pp)

Kingfish tatakai, ginger oil, ponzu dressing, pickled cucumber, saltbush

Seared Yellowfin Tuna, sauce Vierge, yuzu gf

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

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

Duck breast, onion and black garlic puree, endive, capers, lemon gf

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

## Mains

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

Crispy skin salmon, mustard onions, roasted peach, broccolini, lemon herb yoghurt gf

Pork loin, carrot puree, pickled fennel jam, lemon labna, apple cider jus gf

Lamb rump camp, pumpkin puree, broccolini, red wine jus, chimmi churri gf, df

Lamb backstrap, green pea skordalia, butter-roasted cauliflower, pistachio, fried onion, red wine jus gf

Beef sirloin, potato gratin, bitter leaves, beetroot puree, eschalot gf

Beef eye fillet, asparagus, brown butter mushrooms, mushroom puree, fried leek, sorrel gf (+\$4.00pp)

36-hour beef short rib, grilled broccolini, creamed potato, sherry jus, potato chips gf (+\$19.00pp)

## Desserts

Vanilla panna cotta, mango gel, caramelised mango, toffee rice, mint v

Caramelised banana, peanut crumb, roasted macadamia sorbet, banana cake, coffee v

Zesty orange chocolate tart, vanilla fig jam, Chantilly, mint gfo

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

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

1800 Coconut tequila ice-cream, kiwi fruit gel, brunoise kiwi in mint syrup, frangipane v (+\$5.00pp)

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





## Premium 7-Course Menu

\$359 per person

### Canapés

spanner crab remoulade, sesame seed waffle cone, caviar, chives  
ceviche scallop, hash brown, horseradish crème fraîche, chives

### Charred octopus

hummus, romesco, green oil olive crumb, dill

### Murray Cod

pea salad, miso butter, preserved lemon puree, caviar

### Aged Duck Breast

duck breast, black garlic puree, endive, capers, lemon dressing

### John Dory

scallop mousse, champagne sauce, caviar, chives *gf*

### Little Joe Short rib

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

### 1800 Coconut Tequila Ice-Cream

kiwi fruit gel, brunoise kiwi in mint syrup, frangipane cake *v*

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

## 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 120+ 5 Star reviews.



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