

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)

Duck breast, orange gel, endive, capers, lemon dressing gf

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, hazelnut, cavolo 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, 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, Dutch carrot, pickled radish, red wine chimmi churri gf, df

Lamb backstrap, garlic puree, 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 (+\$6.00pp)

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

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

(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

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*

Orange and Chocolate

chocolate and orange tart, macerated fig, chantilly, shaved almonds *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.



CBMUP