

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

Roasted cauliflower, cauliflower risotto, pine nut and lemon pesto, fried sage v

Pan-roasted Murray cod, pea salad, miso butter, preserved lemon puree (+\$6.00pp)

Seared yellowfin tuna, sauce Vierge, yuzu gf

Ocean trout, tarragon hollandaise, roasted asparagus, roasted eschalot gf

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

Beef tartare, oyster emulsion, fried shiso leaf, puffed grains (+\$4.00pp)

Lamb backstrap, cauliflower puree, butter-roasted cauliflower, red wine jus gf

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

Mains

Potato gnocchi, zucchini puree, zucchini flowers, shaved squash, basil, lemon v, gfo

Chicken breast, green peppercorn and mushroom sauce, mustard, onion, broccolini, tarragon gf

Atlantic salmon, green pea salad, garlic potatoes, lemon gf

Berkshire pork chop, carrot puree, pickled fennel jam, lemon labna, apple cider jus gf

Lamb rump cap, pumpkin puree, fried Brussels sprouts, eschalot, chimmi churri gf, df

Beef sirloin, asparagus, brown butter mushrooms, mushroom puree, fried leek, sorrel

Beef eye fillet, mushroom puree, shaved mushroom, asparagus, J-choke chips, jus gf (+\$7.00pp)

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

Desserts

Chantilly, honey-roasted puffed grains, blueberry compote, milk chocolate mousse, choc soil v, gf

Caramel cream, Chantilly, salted caramel sauce, roasted pear compote, icing sugar v, gf

Lemon myrtle white choc curd, roasted pineapple, mint, coconut crumb gfo

Puff pastry, chocolate curd, raspberry coolie, praline crumb, icing sugar v, gf

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

1800 Coconut tequila ice-cream, roasted coconut shavings, macadamia crumb v (+\$12.00pp)

(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](#)

Staff Hire

Chefs - \$460

Waitstaff - \$290

Bar staff - \$420

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 140+ 5 Star reviews.



CBM Ψ ρ