

Catered
BY
Matt



Catered by Matt. Confidence. Catered.

Degustation Menu

Build your own 2, 3, or 4 course menu

Entrees

- Citrus braised leek, black olive, uni butter, salmon roe *gf*
- Burrata, pecan dukkha, compressed grapes, smoked paprika oil, sourdough crostini *v*
- Torched whiting, marinated Brussels sprouts, sauce vierge, and grapes *gf, df*
- Kingfish tatak, ponzu, salted cucumber, pickled ginger, saltbush *gf, df*
- Charred baby squid, sumac, caramelised and pickled fennel, spinach aioli, preserved lemon *gf*
- Chicken thigh, barely, radicchio, white wine jus
- Beef tartare, oyster emulsion, fried shiso leaf, puffed grains *gf, df*

Mains

- Potato gnocchi, lamb ragu, potato foam, crispy leek, shaved mushroom, dill *v, gf*
- Murray cod, cauliflower and bonito flake puree, pickled veg, toasted wakame *gf, df*
- Atlantic salmon, roasted cherry tomatoes, goats feta, asparagus, edamame, saffron rouille *gf*
- Berkshire pork chop, broccolini, carrot puree, pickled fennel jam, apple cider jus *gf*
- Chicken breast, pumpkin puree, sage pesto, green beans, kipfler potatoes *gf*
- Lamb backstrap, cauliflower puree, butter-roasted cauliflower, leek and onion jam, red wine jus
- Beef eye fillet, broccolini, creamed potato, sherry jus, fried onions *gf*
- 36-hour beef short rib, broccolini, king brown mushrooms, creamed potato, sherry jus *gf*

Desserts

- Chantilly, toffee grains, blueberry compote, milk chocolate mousse, choc soil *v, gf*
- Caramel cream, Chantilly, roasted pear compote, biscotti, mint *v, gf*
- White chocolate and lime delice, roasted pineapple jam, biscuit crumb *v, gfo*
- Cheesecake, diced fruit salad with mint syrup *v*
- Banana pudding with miso and butter scotch sauce *v*

Add liquid nitrogen experience to any dessert (Enquire with our team)





Premium 6-Course Menu

\$289 per person

Citrus Leek

black olive, uni butter, salmon roe *gf*

Beef Tartare

capers, cornichons, eschalots, oyster emulsion, fried basil, potato chips

Murray Cod

pea salad, miso butter, preserved lemon puree, caviar

Berkshire Pork

pickled fennel salad, carrot puree, lemon, labna

Little Joe Short rib

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

Sweet Coconut Cloud

frangipane, toasted coconut, nitro frozen berries *v*

Staff Hire

Chefs - \$560

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 250+ 5 Star reviews.



CBMΨP