


Catered by Matt. Confidence. Catered.

# Degustation Menu

Build your own 2, 3, or 4 course menu

Entrees

Roasted pumpkin, pumpkin puree, pickled shimeji, candied pepitas, lions mane mushroom vegan, gf, df
Citrus braised leek, black olive, uni butter, salmon roe gf
Burrata, pecan dukkha, compressed grapes, smoked paprika oil, focaccia v
Torched whiting, marinated Brussels sprouts, sauce vierge, and grapes gf, df
Kingfish tataki, ponzu, salted cucumber, pickled ginger, saltbush gf, df
Charred baby squid, sumac, caramelised and pickled fennel, spinach aioli, preserved lemon gf
Chicken thigh, barley, radicchio, white wine jus

Mains

Potato gnocchi, lamb ragu, potato foam, crispy leek, shaved mushroom, dill gf
Murray cod, cauliflower and bonito flake puree, pickled veg, toasted wakame gf, df
Atlantic salmon, roasted cherry tomatoes, goats fetta, 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, fennel 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, blueberry compote, milk chocolate mousse, choc soil, mint 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

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





# Premium 6-Course Menu

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

Lime Delice
white chocolate and lime delice, roasted pineapple jam, biscuit crumb v, gf

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

# Staff Hire

A chef is required at every event, however waitstaff and bar staff are optional.

# Client Reviews

"Matt and his team gave us a beautiful wedding feast and we couldn't have hoped for more. From the very first phone call to the end of our wedding night, Matt and Vinnie were dedicated, responsive, inspired and oh so talented. Our guests enjoyed every morsel! Matt and Vinnie's can-do attitude was incredibly reassuring and their adaptability to any situation and setting was inspiring. Thank you for making our wedding the beautiful evening it was."

Jane Wallace

"We were honestly blown away by the food, service and whole experience! Everything was planned to perfection and so seamless! The food was literally to die for!! We had the salmon and chicken as our mains - both of which were super moist and bursting with flavour! There was plenty of food, no one was going to go hungry, and the best part was... there were leftovers too! Highly recommend Matt and his incredible team!"

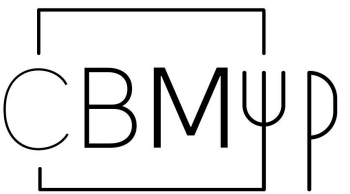
Hollie Sheehan

"We engaged Matt and his team of two for a milestone birthday dinner with 22 guests. From start to finish, their work was efficient, thoughtful, and exceptionally well executed. The quality and presentation of every dish were excellent, and the generous portions ensured everyone felt well cared for. Courteous and professional throughout, Matt made the evening seamless and memorable. All of our guests commented on how much they appreciated the outstanding food and service. Highly recommended!"

Martin Cohen

Take a look at our Google business profile to see our 250+ 5 Star reviews.




CBMΨP