

MATILDA'S



OFFSITE CATERING

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SALT OF THE EARTH CATERING FOR YA MUMS BIRTHDAY, A FANCY WEDDING OR THE ANNUAL CORPORATE SHINDIG.



FOOD PACKAGES

CANAPES

3 smalls, 3 bigs, 1 sweet \$50/pp
4 smalls, 3 bigs, 2 sweets \$65/pp
5 smalls, 4 bigs, 2 sweets \$85/pp

SMALLS

Oysters pickled ginger & finger lime
"Prawn cocktail "prawn cutlet torched dressing avocado garlic flowers
Beetroot cured salmon blini, horseradish labneh
Smoked ham hock croquettes, house piccalilli relish
Duck rilette pikelet, rhubarb jam, crispy duck skin
Roast Pork Belly Bahn Mi Crostini
Pepper berry tempura zucchini flowers, lemon myrtle aioli
Whipped labneh, spiced eggplant, tahini zaatar

BIGS

Kingfish ceviche, coconut, citrus, cucumber, crispy chilli oil
Blue swimmer crab sliders with dill mayo capers
Marinated squid, citrus, romesco, olive tapenade
San Choy Bao- spiced beef, pickled vegetables endive
Maple miso glazed chicken thigh yakitori
Lamb ragu gnocchi, grana-padano, basil
Sweet potato polenta chips, muhammara, alfalfa sprouts
Crispy filo, goat's cheese, peach, chilli mint

SWEETS

Basque cheesecake, sangria mixed berry compote
Chocolate parfait, almond praline, pickled blueberries, vanilla gelato
Traditional tiramisu with house made coffee liquor
Lemon tart with torched meringue
Belgium chocolate & Aperol orange tart
Mixed deli cheeses, fresh honeycomb, fruit loaf

gf: gluten free df: dairy free v: vegetarian v*: can also be vegan vg: vegan n: contains nuts cf: caffeine free. As our menus are ever changing your menu can be selected just a month before your event unless otherwise stated.

FOOD PACKAGES

FAMILY STYLE

3 small canapes, 2 shared mains, 3 sides,
\$90/pp

3 small canapes, 2 shared mains, 3 sides,
alternate drop of 2 desserts \$100/pp

3 shared entrees, 2 shared mains, 3 sides,
alternate 3 drop of 2 desserts \$120/pp

3 small canapes, 2 shared entrees, 2 shared
mains, 3 sides, alternate drop of 2 desserts
\$135/pp



SHARED ENTREES

Coconut lime chilli butterflied prawns, fresh herbs

Charred octopus, romesco, muscatel, smoked almond

Beetroot cured salmon, bitter lemon curd, shaved baby
beets and radish's dill

Beef tataki, fried garlic, ponzu chives, toasted sesame
seeds

Compressed rock melon prosciutto, buffalo mozzarella,
olive oil

Macadamia herb crusted Lamb rack muhammara fried chick-
peas

Labneh, spiced eggplant, dippy bread, tahini dressing,
zaatar,

Mixed citrus burrata pomegranate

SHARED MAINS

Whole market fish, charred citrus, burnt caper butter &
herbs

Porchetta, cinnamon roast apple and fennel

Whole butterflied Portuguese chicken, over charred
peaches & stone fruits

Braised lamb shoulder, charred seasonal greens, salsa
Verde

Sticky Beef short ribs, pickled vegetables, creamed
leeks

Confit duck Maryland roast rhubarb orange bone jus

Caramelised Root vegetable tarte tatin

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FOOD PACKAGES

FAMILY STYLE.. CONT



SHARED SIDES

Sicilian salad – fennel, white anchovies, orange, olives, herbs

Roasted seasonal greens on spiced yoghurt zaatar

Smashed duck fat kipfler potatoes, root vegetables, carrots & herbs

Butterbean pea, shishito salad

Sage pumpkin, sweet potato, buttermilk curd fried chickpeas

Honey Dijon glazed Dutch carrots

DESERTS

Basque cheesecake, sangria mixed berry compote

Chocolate torte, almond praline, pickled blueberries

Traditional tiramisu with house made coffee liquor

Lemon tart with torched meringue

Belgium chocolate & Aperol orange tart

Mixed deli cheeses, fresh honeycomb, fruit loaf

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ALTERNATE DROP

Alternate drop entrée, main, seasonal sides & desserts \$105/pp

3 small canapes, alternate drop entrée, main, seasonal sides & desserts \$120/pp

Grazing table, alternate drop entrée, main, seasonal sides & desserts \$125/pp

TALEZZO, ZITRUS PRALINE, CHILLI, TOMATOES, BASIL, GOATS CHEVRE
CHARRED PINEAPPLE, PARSLEY
GRANA PADANO, BUFFALO MOZZARELLA, OREGANO, BASIL
GET IT IN-DO-YA \$29
NAPOLI, FIOR DI LATTE, NDWA, SALAMI, CHILLI, QUIDILLAS, STRACCIATELLA, HOT MONEY
PROSCIUTTO \$28
NAPOLI, FIOR DI LATTE, SAN DANIELE, PROSCIUTTO, TRUFFLE PECORINO, ROCKET SALAD
I LOVE NY \$25
NAPOLI, FIOR DI LATTE, PEPPERONI, GRANA PADANO, OREGANO



ENTREE

Kingfish ceviche, coconut lime chilli, cucumber, tapioca crisp

Swordfish, nori butter, fried kipfler chips red vein sorrel

Pan seared baby squid, red pepper puree, almonds parsley oil

Confit pork belly, parsnip cream, charred compressed radicchio

Burrata, tomato, basil, oil, beetroot powder

MAINS

Barramundi, wild rice salad, zucchini, prawn head bisque

Confit duck maryland, pickled cherry, paris leek mash, kale, bone jus

Braised beef cheek, spiced pumpkin puree, steamed rainbow chard, duck fat kipflers, crushed wattle seed

Pork cutlet, cider braised cabbage, sage parmesan fioretto, burnt apple sauce

250g Lamb rump, sweet potato gratin, steamed seasonal greens, rosemary lamb jus burnt onion petals

Spicy sugo eggplant buff mozzarella basil pangrattato

DESERTS

Basque cheesecake, sangria mixed berry compote

Chocolate parfait, almond praline, pickled blueberries, vanilla gelato

Traditional tiramisu with house made coffee liquor

Lemon tart with torched meringue

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DINNER & A SHOW

Champagne & oysters - \$35pp

Spit roast, herbs, apple slow on a Bread Social Roll with 2 seasonal sides for \$40pp

Spit roast + chargrill prawns, scallops and with seasonal sides for \$60pp

Tacos & Mexican Chargrill \$35pp

Banh Mi & Vietnamese Chargrill \$40pp

Farm style grazing station \$22pp

BYO cake service - \$5pp



GRAZING STATION

Dips: whipped labned & tahini, hummus, baba ghanoush, taramasalata

Baguette, sourdough, lavosh

Vegetable sticks

House marinated olives

Cured meats

Duck rillettes

Selection of house-made pickles

Selection of cheeses: Blue, White Brie, grana, truffle pecorino

Dry & fresh fruits

Nuts & seeds

SPIT ROAST

Spit roast pork, chicken, lamb (+\$5).

(CHOOSE 2 SIDES)

Herb butter lemon Manchego potatoes

Mixed leaf radicchio toasted macadamia grape salad

Spiced pumpkin buttermilk curd puffed wild rice

Chargrilled brussels sprouts chorizo lemon honey vinegarette

Seasonal greens hummus dukkha

Charred Stone fruit toasted oats walnuts hot honey mint

Labneh caramelised dutch heirloom carrots beetroot powder

+ CHARGRILL

Seafood Chargrill (CHOOSE 2)

Butterflied Qld King Prawns pepperberry xo lemon

Scallops spicy mayo crushed peanuts green onion

Marinated squid, citrus, romesco, olive tapenade

Oysters Kilpatrick

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DINNER & A SHOW.. CONT



VIETNAMESE CHARGRILL

Scallops, spicy mayo, crushed peanuts, green onion

Banh la lot, piced beef mince betel lead crushed peanuts

Banh Mi
lemongrass chicken, marinated pork collar or mushroom
Chicken pork liver pate
pickled carrot and daikon
Fresh onion, cucumber, chilli spring onion
Fresh herbs chilli oil dressing
Vietnamese Salad Vermicelli - gf
Option

TAQUERIA

Chargrilled Mexican corn

Marinated Flank Steak Avocado
Chimichurri Picodigalo lime, cheese

Mole Pulled Pork Charred Pineapple
Pickled Onion Picodgalo chicharrons, cheese

Adobo Chicken Cheese Chipotle Corn
Salsa

Spiced Sweet Potato Fresh Cabbage
Cactus Salsa Guacamole, cheese

Corn chips with salsa & guacamole

+ CHARGRILL

Seafood Chargrill (CHOOSE 2)

Butterflied Qld King Prawns
pepperberry xo lemon

Scallops spicy mayo crushed peanuts
green onion

Marinated squid, citrus, romesco,
olive tapenade

Oysters Kilpatrick

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