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WE LOVE SEEING YOUR PLATING SKILLS,
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PROVIDOOR

Scott Pickett's Matilda honors local ingredients and seasonal fare prepared over open-fire and hot coals. We're pleased to share six of our signature dishes so you can enjoy Matilda's flavours in the comfort of your own home.

DRESSED FRASER ISLAND SPANNER CRAB,
PRAWN BUTTER AND FLATBREAD

KANGAROO TARTARE FERMENTED CHILLI,
ON BLACK RICE CRACKERS

MILLA'S FARM DUCK BREAST

BARRAMUNDI, NATIVE GRENOBLOISE
AND CRISPY SALTBUSH

ROASTED POTATOES, SHIITAKE SMOKED
GLAZE AND POTATO CRUMBLE

APPLE TARTE TATIN, CARAMEL,
VANILLA CHANTILLY

'THE LOCAL' SIX COURSE DEGUSTATION



SERVES — 2 PEOPLE



STARTERS & MAINS — 30 MIN
DESSERT — 12 MIN



BEFORE YOU START

Preheat oven to 200°C on fan force
Remove all ingredients from the fridge, except dessert
Bring a medium pot of water to the boil
Set aside a frying pans and a small saucepan



DISHES & DIETARY NOTES

GF = GLUTEN FREE G = CONTAINS GLUTEN NF = NUT FREE CF = CONTAINS FRUCTOSE
VG = VEGAN V = VEGETARIAN DF = DAIRY FREE CD = CONTAINS DAIRY CS = CONTAINS SESAME

A DRESSED FRASER ISLAND SPANNER CRAB,
PRAWN BUTTER AND FLATBREAD.CD/G/CS
B KANGAROO TARTARE FERMENATED CHILLI,
ON BLACK RICE CRACKERS.GF/CS
C MILLA'S FARM DUCK BREAST.GF/CF

D BARRAMUNDI, NATIVE GRENOBLOISE
AND CRISPY SALTBUSH.
CD/CF/(GF W/O THE CROUTONS)
E ROASTED POTATOES, SHIITAKE SMOKED
GLAZE AND POTATO CRUMBLE.GF/V/CD
F APPLE TARTE TATIN, CARAMEL,
VANILLA CHANTILLY.CD/G

STARTERS & MAIN

FOLLOW THE BELOW INSTRUCTIONS TO HAVE ALL STARTER AND MAIN DISHES READY AT THE SAME TIME

- 1 To start, remove the duck breast from the bag and pat dry with paper towel. Place duck skin side down into a cold dry-pan over a low-medium heat (oven safe, if possible). This will begin to render the fat and crisp up the skin. Cook for approximately 8–10 minutes, or until golden and crispy.
- 2 Finely chop the chives. Mix the crab, celery, chives, and creme fraiche well. Place the crab mixture into a side dish, garnishing with the pigface. This will be served with the flatbread completed later.
- 3 Mix the kangaroo with the chilli dressing and finger lime, the toasted crackers will come later.
- 4 Remove the lid from the potatoes and place in the oven for 8–10 minutes.
- 5 Turn the duck breast over to the flesh side for 1 minute. To finish cooking, place the breast in the preheated oven for 6–10 minutes (transfer to tray if needed). At the same time add the pumpkin to the oven to warm through for 5 minutes. Remember to rest the duck before serving.
- 6 Open the barramundi and pat dry. Get a pan hot with a splash of oil, add the barramundi skin side down until golden and crispy.
- 7 Remove the potatoes from the oven, mix through the glaze so that it melts and coats the potatoes, top with the potato crumble, place back in the oven to toast quickly before serving.
- 8 Once the fish skin is crispy, flip the fish and finish cooking it in the oven for 5–6 minutes.
- 9 Lightly toast the flatbread in a pan for 1 minute each piece, serve alongside the crab mix and butter.
- 10 Toast the black rice crackers in the oven for 1–2 minutes and spoon the kangaroo mixture over the top, add the pickled shallots and onion dust before serving
- 11 For the barramundi sauce combine butter, greens, capers and saltbush. Saute the spinach separately with a bit of the butter from the sauce. Place the sauteed spinach on a plate, add the fish and finish with the sauce.
- 12 Heat the duck jus in a medium heat pan until warmed through. Slice the duck breast and arrange over the kumquat puree, add the pumpkin, pickled pumpkin and crumble on top.

DESSERT

- 1 Preheat oven to 160 degrees and take your tarte tatin out of the fridge 20 minutes before heating.
- 3 Place into oven for 10 minutes, once warm, take it out and let sit for 2 minutes.
- 4 To flip the tarte onto a serving plate gently rest a plate over the container, place your fingers under the foil and your thumbs on the plate and flip. Be careful here as there will be hot caramel.
- 5 Serve with a dollop of vanilla chantilly on top finished with a drizzle of caramel.