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BEAUTIFUL TABLE PICS AND UNBOXING VIDEOS.

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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 10 of our signature dishes so you can enjoy Matilda's locally sourced elevated flavours in the comfort of your own home.

This option satisfies the whole household, from carnivore to omnivore eaters at 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 GRENBOLOISE
AND CRISPY SALTBUSH

ROASTED POTATOES, SHIITAKE SMOKED
GLAZE AND POTATO CRUMBLE

BLACK RICE CRACKERS, TOASTED SEAWEED
AND VINEGAR

JERUSALEM ARTICHOKE VELOUTE

BAKED BEETROOT, CORIANDER DRESSING,
FINGER LIME AND LEMON PUREE

SMOKED EGGPLANT, SHIITAKE XO,
PICKLED BABY CORN AND CRUSHED
MACADAMIA

APPLE TARTE TATIN, CARAMEL,
VANILLA CHANTILLY

'THE LOCAL' SIX COURSE MIXED DEGUSTATION



SERVES — 2 PEOPLE

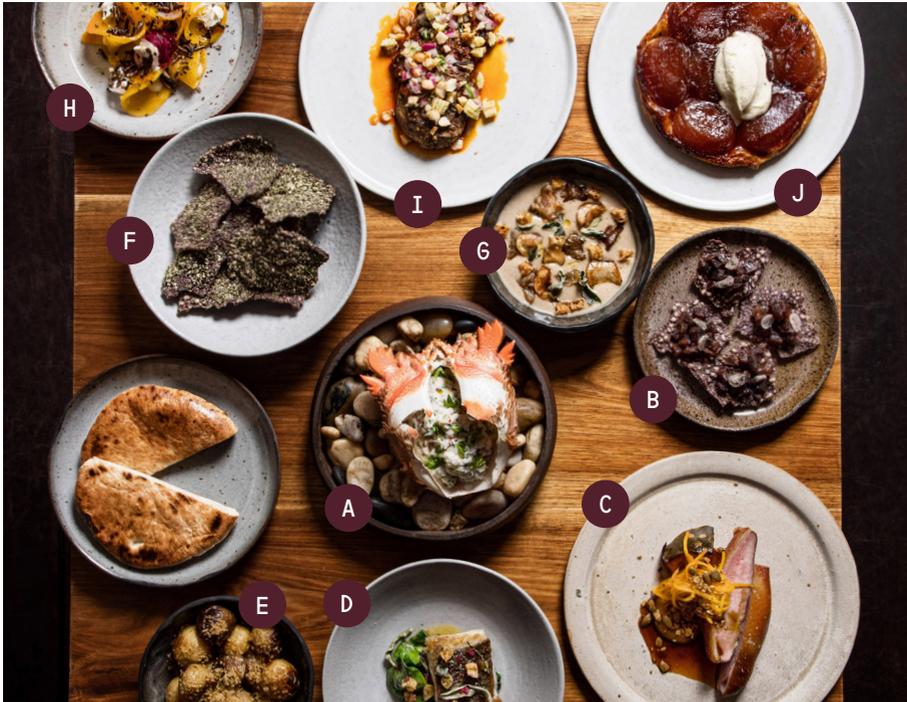


STARTERS & MAINS — 35 MIN
DESSERT — 12 MIN



BEFORE YOU START

Preheat oven to 180°C on fan force
Set aside a saucepan and two frying pans (one oven safe)



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

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|---|---|
| A DRESSED FRASER ISLAND SPANNER CRAB, PRAWN BUTTER AND FLATBREAD. GF/CF/CS | G JERUSALEM ARTICHOKE VELOUTE. NF/(GF W/O THE CROUTONS) |
| B KANGAROO TARTARE, FERMENTED CHILLI, ON BLACK RICE CRACKERS. GF/CS | H BAKED BEETROOT, CORIANDER DRESSING, FINGER LIME AND LEMON PUREE. GF/V/NF/(VG W/O THE YOGHURT) |
| C MILLA'S FARM DUCK BREAST. GF/CF | I SMOKED EGGPLANT, SHIITAKE XO, PICKLED BABY CORN & CRUSHED MACADAMIA. GF/VG/CF |
| D BARRAMUNDI, NATIVE GRENOBLOISE AND CRISPY SALTBUSH. CD/CF/(GF W/O CROUTONS) | J APPLE TARTE TATIN, CARAMEL, VANILLA CHANTILLY. CD/G |
| E ROASTED POTATOES, SHIITAKE SMOKED GLAZE AND POTATO CRUMBLE. GF/V/CD | |
| F BLACK RICE CRACKERS, TOASTED SEAWEED AND VINEGAR. GF/DF/CS | |

STARTERS & MAIN

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

- Remove the duck breast from bag, pat dry with paper towel. Place duck skin side down into a cold dry-pan over a medium heat (oven safe, if possible). The fat will begin to render, cook for approximately 8–10 minutes, or until golden and crispy.
- Place eggplant on an oven tray and take the lid off the foil tray containing the potatoes. Place both in the oven to heat through for 8–10 minutes.
- Arrange beetroot on a plate, lightly dollop over the smoked yoghurt, lemon puree, shallots and pickles. Gently add finger lime, drizzle dressing over and finish with the puffed rice. This dish is now complete.
- Turn the duck breast over to the flesh side for 1 minute. Then place in the 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.
- Open the barramundi and pat dry. Heat a pan with a splash of oil, add the barramundi skin side down, cook until golden and crispy.
- Finely chop the chives, mix the crab, celery, chives, and creme fraiche well. Place the mixture into a side dish, garnishing with pigsface. This will be served with the flatbread completed later.
- Mix kangaroo with chilli dressing and finger lime, the toasted crackers will come later.
- Open the bag of Jerusalem artichoke veloute and pour into a saucepan over low heat for 5 minutes, stirring occasionally.
- Once the fish skin is crispy, flip the fish and finish cooking it in the oven for 5–6 minutes.
- On low heat, pour shiitake XO sauce into a small saucepan, be cautious to not let it boil.
- Warm the Jerusalem artichoke confit slowly in a pan. This should take around 5 minutes. Pour the artichoke soup into serving bowls and garnish with Jerusalem artichoke confit, croutons, chips and fried saltbush.
- Remove eggplant from oven, place onto a serving plate, spread the shiitake XO over the top and spoon on the corn salsa. Finish by sprinkling over the macadamia and croutons.
- Lightly toast flatbreads in a pan for 1 minute. Serve alongside the crab mix and butter.
- Toast the black rice crackers (for both dishes) in the oven for 1-2 minutes use half of the crackers and spoon the kangaroo mixture over the top, add the pickled shallots and onion dust before serving. With the other half spoon over the toasted seaweed and a drizzle of vinegar dressing.
- 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.
- 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 savoury crumble to the top with the jus.
- Remove the potatoes from the oven, mix through the glaze so that it melts and coats the potatoes, top with the potato crumble and set aside, this is ready to serve.

DESSERT

- Preheat oven to 160 degrees and take your tarte tatin out of the fridge 20 minutes before heating.
- Place into oven for 10 minutes, once warm, take it out and let sit for 2 minutes.
- 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.
- Serve with a dollop of vanilla chantilly on top finished with a drizzle of caramel.