

# INCENDIA

*Catering Over Fire*

*by Matty Roberts  
at eschalot*





A fire-forward indulgence  
uniquely designed for you.

This is fire-side catering celebrating local produce and seriously good flavour - bringing a fully immersive, elemental experience to your plate.

For an occasion that is truly and uniquely yours, select feasting styles that compliment you, while creating a custom, uniquely tailored menu during an inclusive one-on-one consultation with our chefs.

Let the ultimate celebration of BBQ come to your table, your way.

From us and the fire to you...  
enjoy the feast.

*Incendia*

# Packages

grazing tables

## Sample Selection

### Savoury

- Melted cheese pans, honeyed grapes
- Cured meats, hard & soft cheeses
- Hummus, baba ganoush, sundried tomato & capsicum pesto
- Pates
- Crisps, flatbreads, lavosh
- Cornichons & seasonal fruits

### Sweet

- Tarts, cheesecakes, cannolis & crepes
- Mousses, caramels, creams & sauces
- Meringues, honeycombs & brittles
- Fresh fruits
- Hanging dessert pendants



Small groups (*below 50*)  
in addition to another package  
\$40pp

Large Groups (*50 or more*)  
\$60pp

# Packages

canapes

Small Groups (*below 50*)  
*Savoury or sweet*  
9 canapes  
\$210pp

Large Groups (*50 or more*)  
*Savoury or sweet*  
9 canapes  
\$140pp

Additional canapes  
*Savoury or sweet*  
\$14pc

## *Sample Selection*

### *to start*

Kingfish ceviche, sherry eschalots, citrus, ponzu  
Venison tartare, smoked oyster aioli, guindillas, cured yolk  
Charred tasmanian squid, chimmichurri  
Pork belly bao, chili, cucumber, coriander & black vinegar  
Plum & miso lamb ribs  
Charred carrot, seeded labneh, honey & pistachio crumb  
MB8+ brisket & blue cheese jalapenos, bacon, date glaze, chipotle

### *something sweet*

Rhubarb frangipan, ruby mousse  
Lemon curd, white chocolate, smoked honey



# Packages

sit down to share

2-course \$140pp

to feast: selection of three proteins & three sides  
additional selection of one: grazing table / canapes (3) / entrees (2) / dessert

3-course \$175pp

to feast: selection of three proteins & three sides  
additional selection of two: grazing table / canapes (3) / entrees (2) / dessert

4-course \$210pp

to feast: selection of three proteins & three sides  
additional selection of three: grazing table / canapes (3) / entrees (2) / dessert

5-course \$245pp

to start: grazing table / canapes (3) / entrees (2)  
to feast: selection of three proteins & three sides  
to finish: dessert

## *Sample Selection*

*once seated:*

Entrees

Pork belly, misty valley mushrooms, macadamia  
& wattle seed crumb, honey  
Miso lebanese eggplant, labneh, goji & pepita  
dukkah

Mains

6hr local lamb leg, mustard seed jus  
Marinated spatchcock, toum, green olives, baby  
carrots  
Humpty Doo barramundi, ginger shallot  
dressing, micro salad

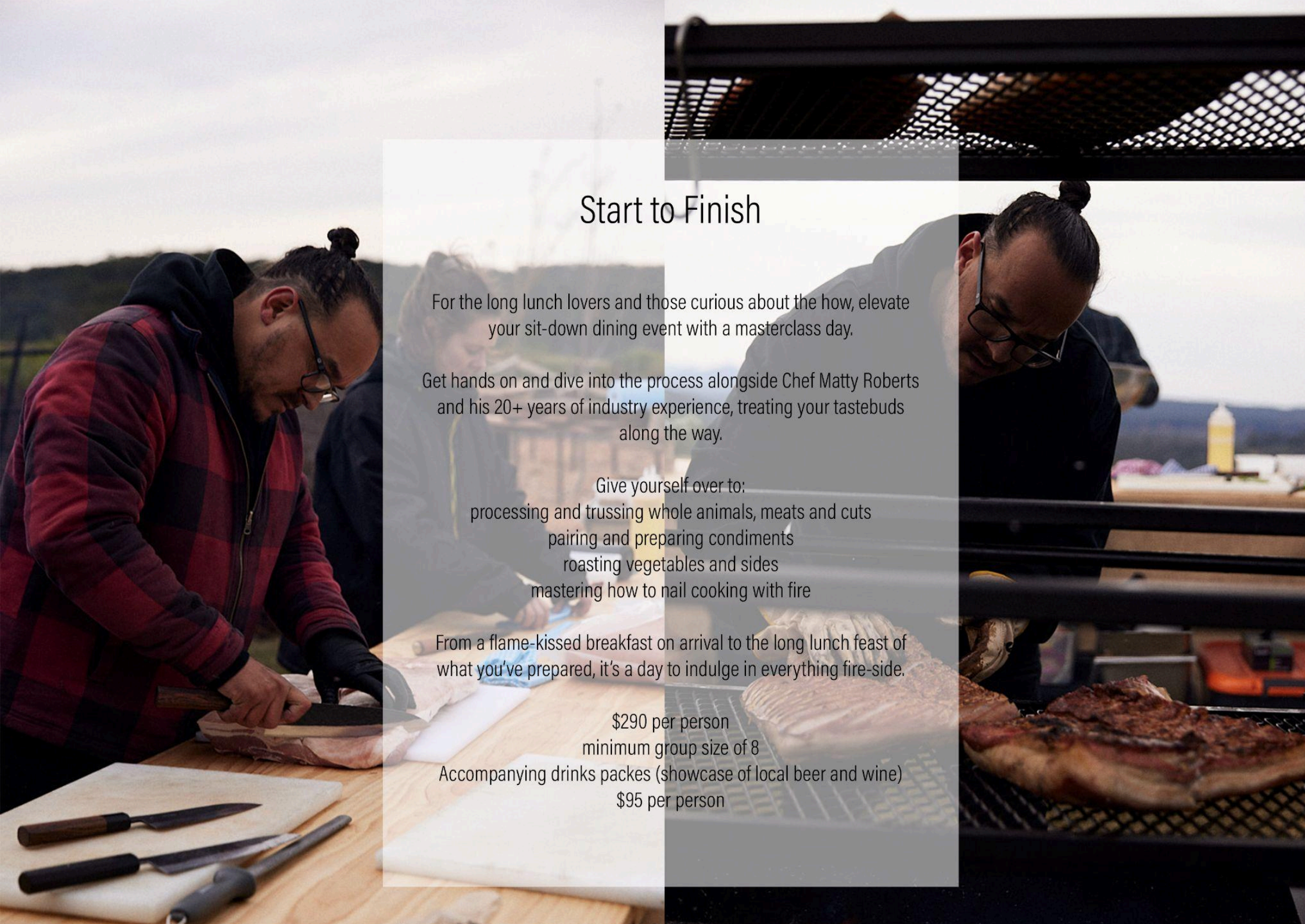
Sides

Crispy chats, rosemary salt  
Grilled asparagus, lemon pangrattato  
Bitter leaf, grilled peach, vincotto, walnut & feta  
salad

*to finish:*

Dessert

Rum soaked pineapple, lemon curd, macadamia,  
white chocolate, smoked honey



## Start to Finish

For the long lunch lovers and those curious about the how, elevate your sit-down dining event with a masterclass day.

Get hands on and dive into the process alongside Chef Matty Roberts and his 20+ years of industry experience, treating your tastebuds along the way.

Give yourself over to:

- processing and trussing whole animals, meats and cuts
- pairing and preparing condiments
- roasting vegetables and sides
- mastering how to nail cooking with fire

From a flame-kissed breakfast on arrival to the long lunch feast of what you've prepared, it's a day to indulge in everything fire-side.

\$290 per person

minimum group size of 8

Accompanying drinks packages (showcase of local beer and wine)

\$95 per person

# One-On-One Consultations

All bookings are inclusive of a one-on-one consultation. Conducted either in person or over the phone, this time is for you to collaborate with Matty, curating a personalised menu that showcases your idea of the ultimate feast.

We provide a selection of menu items you can get started from before bringing your vision and inspiration to the table as we create your menu side-by-side.

To help eliminate the guess work, join us for one of our tasting events at \$280 per couple. Make an expression of interest from items on our menu. The charge of tasting for the couple is deducted from the final invoice of any booked events.



# PRICING GUIDE

## Sit-Down to Share

2-course \$140pp

to feast: selection of three proteins & three sides  
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3-course \$175pp

to feast: selection of three proteins & three sides  
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4-course \$210pp

to feast: selection of three proteins & three sides  
additional selection of three: grazing table / canapes (3) / entrees (2) / dessert

5-course \$245pp

to start: grazing table / canapes (3) / entrees (2)  
to feast: selection of three proteins & three sides  
to finish: dessert

## Canapes

Small groups (15 or more)

9 canapes

\$210

Large groups (50 or more)

9 canapes

\$140

Additional canapes

savoury or sweet

\$14

## Grazing Tables

Small groups (below 50)

available additional to  
other food packages

\$40

Large groups (50 or more)

\$60

## Masterclass

Small groups (8 or more)

\$290

Additional drinks package

\$95

An extended day of our sit-down dining experience elevated by learning about cooking over fire, handling and preparing produce, selecting and making condiments.

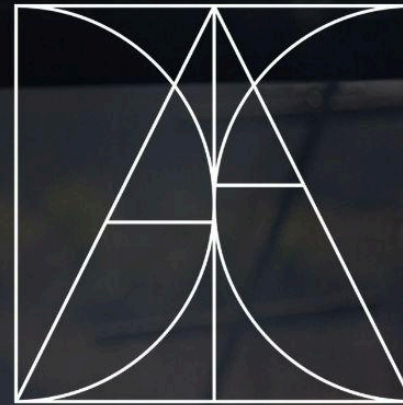
Prices are indicated per person before GST and are subject to change

## Thinking Of An Occasion With Us?

Connect with us if you'd like  
to find out more and create  
a truly unique dining  
experience.

Not local to the  
Southern Highlands of NSW,  
but don't want to miss out?  
We've got you covered - let  
us know where you are  
planning your event and  
discuss how we can arrange  
travel to you.

We look forward to the  
pleasure of bringing  
you your fire-side  
dining experience.



*Incendia*

## Contact us

Matty Roberts

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