



# Born to create

words: sarah morgan photos: che chapman

To say Noosa's Matt Golinski was born to cook would be a huge understatement.

From the tender age of eight, Matt knew that creating unique food sensations was his destiny. It was a calling that led to the born-and-bred local lad expanding the Coast's eating habits - as well as securing a regular spot on Channel 10's hit program "Ready, Steady Cook"

But let's not get ahead of ourselves just yet.

Matt's love for fine food began while living on his parent's hinterland tropical fruit farm.

"I always knew I was going to cook," he said.

"I decided from a really early age that cooking was my mission in life."

Straight out of school, Matt began his culinary journey at

There he majored in Mediterranean-inspired food at one of the most beautiful locations in Australia.

Matt quickly established himself in the local - and very competitive - foodie scene as an expert, and won a swag of Sunshine Coast and international awards.

He even beat the Italians at their own game and earned a bronze medal from Bologna's Internazionale della Cucina Bolognese for cooking fresh pasta.

After earning a name for himself at Ricky's, Matt decided to branch out on his own with a catering company, and later, his own product range - The Rolling Dolmade - with friend and former Ricky's colleague Owen Exton.

"The concept is that we use

season, cooked in your home for dinner and cocktail parties

"I suppose my travels around Turkey and Greece did influence me, particularly when I saw the joy of meze when friends and family would gather for an evening with a number of delicious meals and conversation."

Matt said he began experimenting with the tapas idea while working at Ricky's.

"Tapas is for everyone. It's a great concept. You can enjoy a number of light meals which aren't boring and not too big and full," he said.

*"The Coast is ideal for tapas in that it's the same climate as the Mediterranean... so there's little wonder it's becoming such a hit"*

prominent Brisbane restaurants Squirrels and Chevaliers.

During this period, Matt also met the other love of his life: his wife Rachael, who was in town finishing her nursing degree.

After completing their respective training, the duo packed their bags - wok and all - and travelled around Australia and later throughout Europe including Greece, Turkey and Italy.

By 1999 the Sunshine Coast was calling them back, and Matt took up the position of executive chef at Ricky Ricardo's in Noosa.

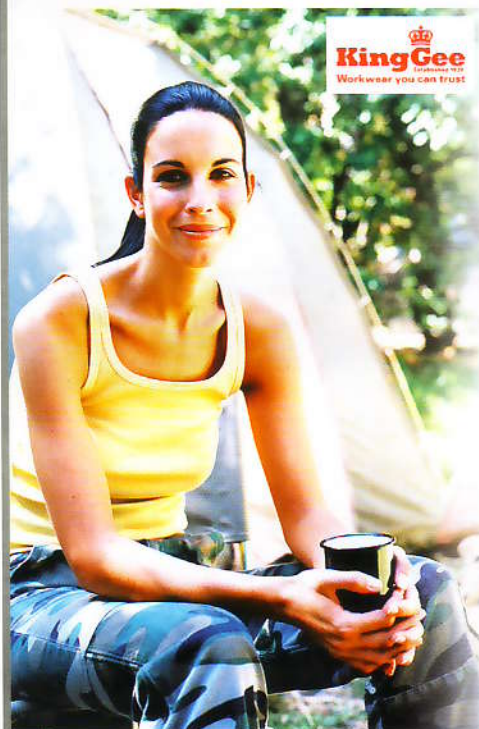
local produce from people on the Coast and create beautiful and different hand-made meze, which is the Middle Eastern equivalent of Spanish tapas," Matt said.

"We hire out a commercial kitchen in Coolool to create these beautiful products and sell them at the farmers' markets and local delis.

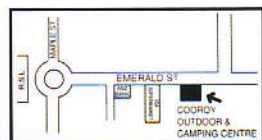
"Our meze range is seasonal; based on good quality ingredients, dishes that taste great and what is unique and original.

"We also provide a catering service with the same philosophy: fresh, regional produce which is in

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