



# DISCOVER THE SIGNS OF A GREAT BBQ



THE SIGN OF A  
GREAT BBQ

[MATADORBBQS.COM.AU](http://MATADORBBQS.COM.AU)





## RADIANT KETTLE RANGE

### ENJOY THE FLAVOUR OF CHARCOAL BBQ AT HOME

The Matador Radiant, Radiant Pro and Radiant Go Kettle BBQs offer the ultimate combination of quality, convenience and portability. With a Chrome Plated Cooking Grate, Stainless Steel Ash Catcher and Adjustable Airflow, you can cook with confidence and create mouthwatering BBQs time after time.



DIRECT & INDIRECT GRILLING



CELSIUS & FAHRENHEIT THERMOMETER



TWIST FOR ASH DISPOSAL EASY DISPOSAL



CALIBRATED AIR FLOW HEAT CONTROL



PORCELAIN ENAMEL PREMIUM FINISH

#### THE SIGNS TO LOOK FOR:

- Large Stainless Steel Temperature Gauge (Radiant & Pro Only)
- Chrome Plated Hinged Cooking Grate
- Large Cooking Area
- Stainless Steel Ash Catcher
- Ultra-Sturdy 4 Leg Construction
- Carry Bag Included (Radiant Go only)
- Electronic Fan Control System (Radiant Pro only)
- Comfort Feel Handles
- Top and Bottom Air Vents
- Integrated BBQ Tool Hooks (Radiant & Pro Only)
- Pressed Metal Bottom Storage Shelf (Radiant & Pro only)

**10 YEAR WARRANTY\***

\*LIMITED WARRANTY



**RADIANT KETTLE**  
0038000  
W: 705MM D: 595MM H: 1135MM



**RADIANT PRO KETTLE**  
0038453  
W: 705MM D: 595MM H: 1135MM



SMART CONTROL BLUETOOTH



AUTOMATIC FAN AIR CONTROL



**NEW**

**RADIANT GO KETTLE**  
0096795  
W: 373MM D: 373MM H: 510MM



### SLOW COOKED BBQ BEEF RIBS

**PREPARATION: 20 MINUTES**  
**COOKING: APPROX 5 HOURS**  
**SERVES: 4**

**WATCH SCOTT BOTHE FROM BIG SMOKE BBQ COOK DELICIOUS BBQ BEEF RIBS**







## TITAN RANGE

### A BBQ LEGEND IN YOUR OWN BACKYARD

Built to last, the Titan range is primed to create a legendary feast. With bold lines and robust features like the Ceramic Rock Flame Tamers, Double Skinned Doors, Sear Burner, Side Chopping Board and Ice Bucket, it is sure to command attention in any size backyard. All the signs of an epic BBQ are here.



#### THE SIGNS TO LOOK FOR:

- Viewing Window
- Enamel Coated Warming Rack
- Zoned Cooking
- Temperature Gauge
- Auto-Ignition Burners
- Internal Gas Bottle Storage
- Double Skinned Doors
- Soft Closing Drawers/Doors
- Bottle Opener
- Ceramic Rock Flame Tamer
- Hood Lights
- Backlit Knobs
- Sear Burner
- Side Chopping Board and Ice Bucket

**900 SERIES**

**5 YEAR WARRANTY**



#### 4 BURNER

3180873  
W: 1534MM  
D: 727MM  
H: 1238MM



#### 6 BURNER

3180875  
W: 1692MM  
D: 727MM  
H: 1238MM



### COOKING A GREEK FEAST ON A MATADOR BBQ

Visit the Matador BBQs website to watch Philip Vakos, Head Chef from Bahari The Hellenic Palace, use the Matador Titan to cook up an epic Greek feast of saganaki, char-grilled octopus and lamb on the spit.



# TITAN BUILT-IN

Made for entertaining, the Matador Titan built-in BBQ will become a feature of your outdoor entertaining area. Zoned Cooking, Sear Burner, Backlit Knobs and a Hood Light make it a legend in your backyard.



## THE SIGNS TO LOOK FOR:

- Viewing Window
- Enamel Coated Warming Rack
- Zoned Cooking
- Temperature Gauge
- Auto-Ignition Burners
- Ceramic Rock Flame Tamer
- Front Access Drip Tray
- Hood Lights
- Backlit Knobs
- Sear Burner



### 4 BURNER BUILT-IN

3180874  
W: 894MM D: 727MM H: 577MM



This BBQ also available  
Natural Gas Ready  
0045547



### 6 BURNER BUILT-IN

3180876  
W: 1052MM D: 727MM H: 577MM

**900 SERIES**

**5 YEAR WARRANTY**

# TITAN KITCHEN



## THE SIGNS TO LOOK FOR:

- Viewing Window
- Enamel Coated Warming Rack
- Zoned Cooking
- Temperature Gauge
- Auto-Ignition Burners
- Internal Gas Bottle Storage
- Double Skinned Doors
- Soft Closing Drawers/Doors
- Ceramic Rock Flame Tamer
- Front Access Drip Tray
- Hood Lights
- Backlit Knobs
- Cover Included
- Composite Stone Benchtop
- Gas Cylinder Slider
- Fridge Cupboard
- Large Pot Drawers
- Sear Burner



### 6 BURNER KITCHEN

3180877  
W: 2292MM  
D: 727MM  
H: 1322MM

**900 SERIES**

**5 YEAR WARRANTY**



## FLANK STEAK WITH CHIMICHURRI

**PREPARATION: 5 MINUTES**  
**COOKING: 20 MINUTES** **SERVES: 4**

2 cloves garlic	50ml red wine vinegar
1 red chilli, deseeded	150ml vegetable oil
1 bunch curly parsley, washed and roughly chopped	Salt
1 tsp dried oregano	Black pepper
	4 x 300gm flank steaks
	Canola oil

1. Blend the garlic, chilli and chopped parsley until fine.
2. Remove from blender and stir in 1 tsp salt, ½ tsp pepper and the remaining ingredients.
3. For best results, make it the day before your BBQ. Can be stored in an airtight container for up to 5 days.
4. Season steaks well with salt and pepper. Dress lightly with canola oil.
5. Cook steaks on high heat, turning once at 90 degrees then turning over to cook

the second side. Turn again 90 degrees to get those great grill marks.

6. A flank steak should take around 7-9 minutes for medium rare depending on thickness.
7. Remove from heat and allow to rest for 10 minutes. Fan out on a plate and top with Chimichurri.

**WATCH CHEF OLLIE GOULD COOK THE WHOLE DISH**







## BOSS RANGE

### LET THEM KNOW WHO'S IN CHARGE

The Boss range puts you in total control with premium features and a bold contemporary design that is always ready for the main event.

Take charge of your next BBQ with Enamel Cast Iron Burners, Satin Enamel Cooking Surface and a Self-Cleaning Hood.



#### THE SIGNS TO LOOK FOR:

- Viewing Window
- Enamel Coated Warming Rack
- Zoned Cooking
- Temperature Gauge
- Auto-Ignition Burners
- Internal Gas Bottle Storage
- Double Skinned Doors
- Soft Closing Drawers/Doors
- Bottle Opener
- Premium Powder Coated Finish

**900 SERIES**

**5 YEAR WARRANTY**



#### 3 BURNER

3180788

W: 1434MM D: 677MM H: 1193MM

- Drop Down Side Shelves



#### 4 BURNER

3180783

W: 1594MM D: 677MM H: 1193MM



#### 6 BURNER

3180789

W: 1754MM D: 677MM H: 1193MM



### BBQ BANANA SPLIT

**PREPARATION: 10 MINUTES**

**COOKING: 15 MINUTES**

**SERVES: 4**

4 bananas, peel on	100g glucose
200g milk chocolate block, broken into pieces	100g smoked bacon (pancetta), diced
4 banana leaves	1/2 tsp bicarb soda
300g castor sugar	150g popcorn, popped
30ml water	1 sheet baking paper
	4 scoops ice-cream

1. Pre-heat BBQ to medium heat.
2. Prepare bananas by slicing lengthways. Fill split with chocolate pieces then wrap each individually in banana leaf. Place wrapped bananas onto the warming rack of the BBQ.
3. While these are cooking, place castor sugar, water and glucose in a small pot and cook on grill until dark golden brown.
4. Meanwhile, grill smoked bacon on the BBQ hotplate. Keep bacon moving over hotplate until cooked through and crispy. Lower BBQ hood and cook for another 2-3min to infuse bacon aromatics with cooking bananas. Monitor castor sugar through viewing window to avoid burning.
5. Remove bacon pieces from BBQ and place onto paper towel to remove excess juices. Next, place bacon and popcorn into a large bowl, mixing to combine.
6. Once castor sugar is golden brown add bicarb soda, stirring to create honeycomb effect. Pour over popcorn and mix to combine. Spread onto baking paper and set aside.
7. Finally, remove bananas from BBQ.
8. To serve, unwrap bananas and place on serving dish, top with ice-cream and sprinkle over caramel bacon popcorn.

**WATCH JO WARD OF OM NOM KITCHEN CREATE THIS DELICIOUS DESSERT**





## BOSS BUILT-IN

You can build your whole outdoor entertaining area around a Boss built-in BBQ. Designed to fit neatly into any size space, it comes with all the premium features you need including a durable Satin Enamel Cooking Surface that will last for years.



### THE SIGNS TO LOOK FOR:

- Viewing Window
- Enamel Coated Warming Rack
- Zoned Cooking
- Temperature Gauge
- Auto-Ignition Burners
- Front Access Drip Tray



### 4 BURNER BUILT-IN

3180787  
W: 892MM D: 632MM H: 551MM



This BBQ also available  
Natural Gas Ready  
0045546



### 6 BURNER BUILT-IN

3180795  
W: 1052MM D: 632MM H: 551MM

**900 SERIES**

**5 YEAR WARRANTY**

## BOSS KITCHEN



### THE SIGNS TO LOOK FOR:

- Viewing Window
- Enamel Coated Warming Rack
- Zoned Cooking
- Temperature Gauge
- Auto-Ignition Burners
- Internal Gas Bottle Storage
- Double Skinned Doors
- Soft Closing Drawers/Doors
- Bottle Opener
- Premium Powder Coated Finish
- Front Access Drip Tray
- Cover Included
- Undermount Stainless Steel Sink with Tap
- Granite Benchtop
- WELS 4 Star 7.5L/Min Hot & Cold Mixer Tap



### 6 BURNER KITCHEN

3180800  
W: 2883MM  
D: 677MM  
H: 1246MM

**900 SERIES**

**5 YEAR WARRANTY**



## BARBECUED CALAMARI WITH TOMATO VINAIGRETTE

### PREPARATION:

2 HOURS 30 MINUTES (INCLUDING MARINATING)

COOKING: 3 MINUTES

SERVES: 4

500g calamari or squid rings

2 cloves garlic, crushed

1/2 cup parsley, chopped

1/4 cup olive oil

1/4 cup white wine vinegar

1 small head cos (Romaine) lettuce

2 tbsp lemon juice

4 sprigs fresh thyme, finely chopped

2 large tomatoes, diced

1. Place calamari, garlic and parsley in a bowl. Add half of the oil and white wine vinegar. Season with salt and pepper. Mix together, cover and marinate in refrigerator for 2 hours.

2. Tear lettuce into pieces and arrange on individual plates. Halve tomatoes, remove seeds and finely dice.

3. To make tomato vinaigrette, whisk remaining oil and white wine vinegar, lemon juice and thyme until combined. Season with salt and pepper. Add diced tomatoes and mix together. Drizzle vinaigrette over lettuce leaves.

4. Pre-heat BBQ to medium heat. Cook calamari on BBQ or under grill about 3 minutes, turning occasionally. Place on salad and serve while hot.





## CONQUEST RANGE

### MAKE EVERY BBQ A TRIUMPH

When it's important to have a BBQ that combines good looks with powerful performance, you can't beat the Conquest range from Matador. A stylish addition to any sized outdoor area and packed with features, the Conquest is the BBQ that puts you in total command.



GRILL & FLAT PLATE  
480MM DEEP



GRILLSMART TECHNOLOGY  
HEALTHY COOKING



STAINLESS STEEL  
FINGER PRINT FREE FINISH



304 GRADE STAINLESS STEEL  
SUPERIOR RUST PROTECTION



SATIN ENAMEL  
COOKING SURFACE DURABILITY

#### THE SIGNS TO LOOK FOR:

- Viewing Window
- Enamel Coated Warming Rack
- Zoned Cooking
- Temperature Gauge
- Auto-ignition Burners
- Internal Gas Bottle Storage
- Double Skinned Doors
- Premium Powder Coated Finish
- Cast Iron Hotplate, Grill & Burners
- Jet Force Ignition

**900 SERIES**

**5 YEAR WARRANTY**



#### 2 BURNER

0096772  
W: 1213MM D: 692MM H: 1205MM



#### 4 BURNER

0096773  
W: 1533MM D: 692MM H: 1205MM



#### 6 BURNER

0096774  
W: 1693MM D: 692MM H: 1205MM



### HOT SMOKED SALMON WITH CITRUS, HONEY & SPICE

**PREPARATION:** 20 MINUTES  
**COOKING:** APPROX 25 MINUTES  
**SERVES:** 4

#### INGREDIENTS

4 x 200g portions of Atlantic salmon

#### BRINE

1.1L water  
150g Kosher salt

#### SALAD

1 bunch flat leaf parsley, chopped  
1 head endive/frisse (salad leaves)  
1 red onion, sliced  
10 x cherry tomatoes, halved

#### SPICE RUB

2 tsp sumac  
2 tsp smoked paprika  
2 tsp ground cumin  
2 tsp ground coriander

#### DRESSING

1 tbsp honey  
Juice of 3 oranges  
Juice of 1 lemon  
Salt and pepper

1. Pre-heat your Matador BBQ to 150°C.
2. In a deep tray, prepare your brine by combining and dissolving each ingredient to make a liquid.
3. Combine spice rub ingredients and set aside.
4. Place salmon portions in the brine and let it season for 20 minutes.
5. Prepare dressing by whisking ingredients in a bowl.
6. Prepare salad by trimming leaves and combining in a bowl with picked parsley, tomatoes and red onion (dress when serving).
7. Remove salmon from brine and coat with spice rub.
8. Add salmon to your BBQ and cook for 20 minutes or until moist but firm to the touch (for medium rare). Keep it on for another 10 minutes if you prefer your salmon cooked through.
9. Combine your salad and dressing in a bowl and assemble on serving plate.
10. When salmon is cooked to your liking, place on top of salad and drizzle any remaining dressing over the top.



## BBQ CLEANING



### HOW TO CLEAN YOUR BBQ AFTER USE

Gloves	Dishwashing liquid
Scraper & Grill Cleaner	Scourer or Wire Grill Brush
Bucket	Canola oil
Sponge	Paper towel
Soft cloth	BBQ cover

1. After cooking, clean away all excess food by scraping off the residue with the Scraper & Grill Cleaner and leave the burners on for 5 minutes until excess grease burns off.
2. Turn off the gas bottle first before turning off the BBQ knobs as this allows any excess gas to be burnt away. Allow BBQ to cool down.
3. Remove the BBQ plates and grills and clean the surface with hot soapy water. Use a scourer or Wire Grill Brush to scrub any excess food and marinades. Rinse with hot water and dry completely.
4. For cast iron hotplates and grills, spray a light coating of canola oil to leave on until your next BBQ. This will prevent rusting.
5. Ensure the BBQ is cool to touch before placing the cover on. This helps to protect the BBQ from exposure to the elements. Finally store your BBQ in a shaded dry area.



**SCRAPER & GRILL CLEANER**  
3171358



**WIRE GRILL BRUSH**  
3171363



**SAFE SCRUB DETAIL BRUSH**  
3171780



**SAFE SCRUB HOTPLATE BRUSH**  
3171779



**SAFE SCRUB GRILL BRUSH**  
3171778



**3 IN 1 CLEANING TOOL**  
3171781

**PIZZA STONE BRUSH**  
3171370

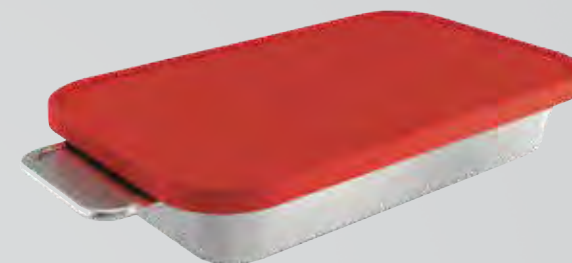
## COOKING ACCESSORIES

The Matador range of cooking accessories can help you cook like a pro on your Matador BBQ. The hero of the range is the BBQ Roasting Dish, which is the essential tool for cooking and food storage. It is the perfect companion to a wide range of Matador accessories that will help you to avoid spills, cook mess-free and so much more.

### BBQ ROASTING DISH

3171364

- Compatible with full range of Matador accessories
- A wide metal dish with a silicone lid that locks in flavour
- Metal tray can be placed directly onto BBQ without lid
- Perfect for saving leftovers, simply put the lid on and pop into fridge



### POULTRY ROASTER

3171365

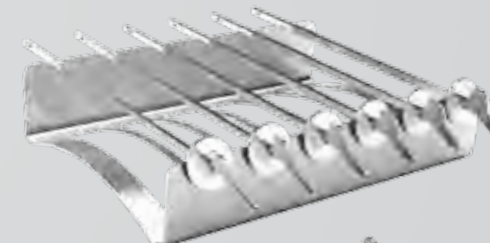
- Fill the centre cylinder with your favourite beer, wine, cider or juice
- Place the BBQ Roasting Dish underneath to capture the juices to make a sauce or gravy



### SKEWERS & RACK

3171367

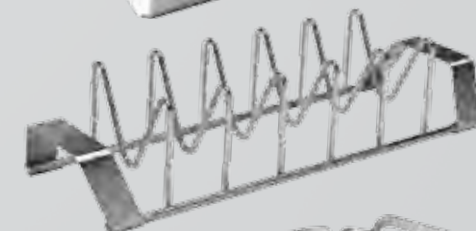
- The perfect shelf to cook skewers on the BBQ
- Turn over and place a roast on the rack and cook above BBQ Roasting Dish filled with vegetables



### FISH ROASTER & RIB RACK

3171366

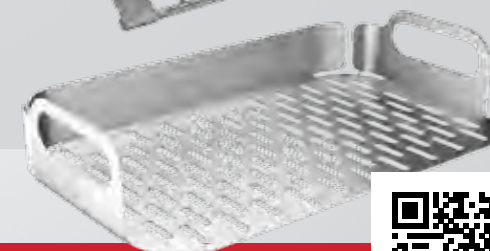
- Line up marinated rib sections, or whole fish onto the rack and place into BBQ Roasting Dish
- This will allow you to capture the juices and give an even distribution of heat



### GRILL TOPPER

3171368

- Roast meat and vegetables healthily by placing topper on BBQ Roasting Dish and allow juices and fats to drip away
- Steam seafood or vegetables on the BBQ by placing topper over the BBQ Roasting Dish full of water

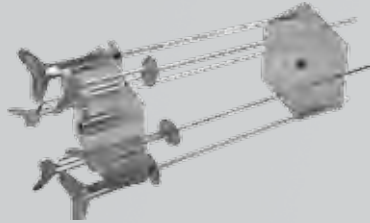


**TO SEE THE BBQ ROASTING DISH AND ACCESSORIES IN ACTION**

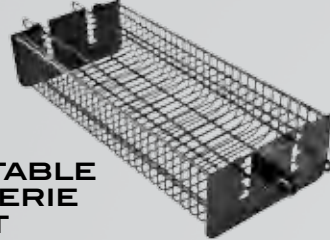




# COOKING ACCESSORIES



**ROTISSERIE  
KEBAB SET  
W/ SKEWERS**  
3171788



**ADJUSTABLE  
ROTISSERIE  
BASKET**  
3171787



**6 PCE SKEWER  
SET WITH  
FOOD SLIDERS**  
3171776



**CAST IRON  
SKILLET**  
3171792

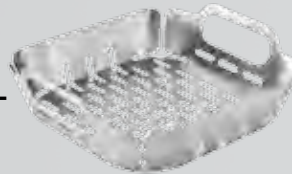


**LONG  
SPATULA**  
3171322

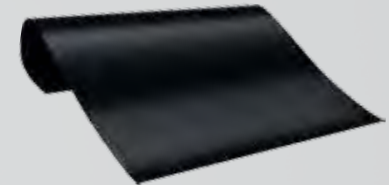


**FRYING  
BASKET**  
3171786

**SMALL  
GRILL  
BASKET**  
3171783



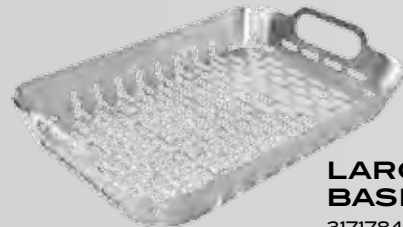
**6 PCE  
SKEWER SET**  
3170665



**NON-STICK  
LINERS**  
3171789



**CAST IRON WOK**  
3171782



**LARGE GRILL  
BASKET**  
3171784



**SMOKING  
BOX**  
3171357



**LONG  
TONGS**  
3171324



**CHICKEN  
LEG RACK**  
3171809



**MARINADE  
BOTTLE WITH  
FUNNEL**  
3171798

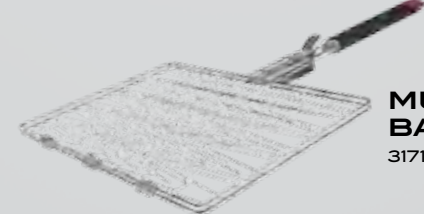


**240V  
ROTISSERIE KIT**  
3171791

**COMPACT  
GRILL  
BASKET**  
3171790



**CHOPPING BOARD  
WITH SLIDE OUT  
TRAYS**  
3171771

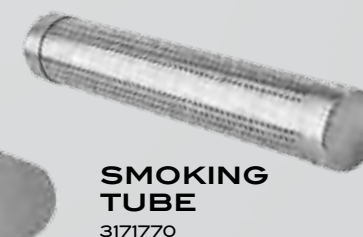
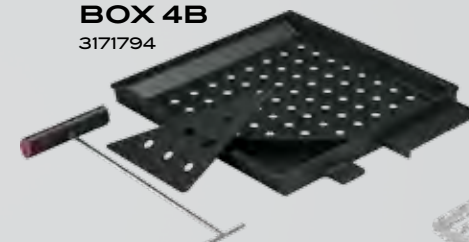
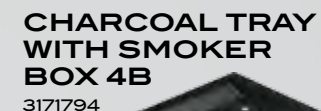
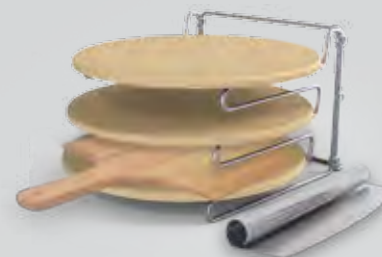


**MULTI  
BASKET**  
3171369





# BBQ TOOLS



## SMART MEAT THERMOMETER

3171335

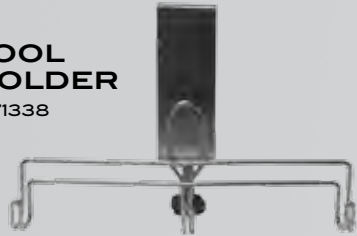
- Compatible with iPhone and Android devices
- Operating range 10 metres
- 100 hours of battery life
- Monitors your food temperature remotely
- Free downloadable app
- Temperature range -30° to 300°C



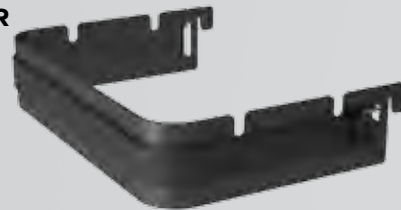
## BBQ TOOLS



**TOOL HOLDER**  
3171338



**RUBBISH BAG HOLDER**  
3171344



**PAPER TOWEL HOLDER**  
3171343



**APRON**  
3171332



**BBQ HOOD LIGHT**  
3171336



**BBQ GLOVES**  
3171333



**5 PACK FOIL TRAYS**  
3171775



**2 & 3 BURNER HOODED COVER**  
3171317



**4 BURNER BUILT-IN COVER**  
3171321

**6 BURNER BUILT-IN COVER**  
3171320



**4 & 6 BURNER HOODED COVERS**  
3171318/3171319



**TITAN 4 & 6 BURNER HOODED COVERS**  
3180832/3180833



**RADIANT KETTLE COVER**  
0073948



**118L STAINLESS STEEL SINGLE DOOR BAR FRIDGE**  
3171041



**228L STAINLESS STEEL DOUBLE DOOR BAR FRIDGE**  
3171042

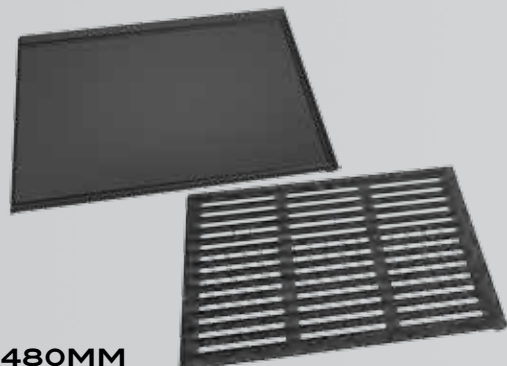




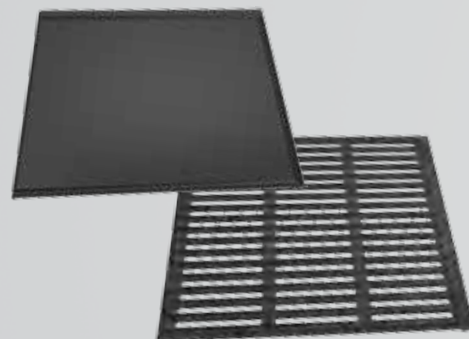
# BBQ SPARE PARTS



**480MM  
2 BURNER CAST  
IRON HOTPLATE  
& GRILLPLATE**  
3171350 / 3171351



**480MM  
3 & 6 BURNER CAST IRON  
HOTPLATE & GRILLPLATE**  
3171352 / 3171354



**480MM  
4 BURNER CAST IRON  
HOTPLATE & GRILLPLATE**  
3171355 / 3171356



**DOUBLE  
ACCESS DOOR**  
3171347



**SINGLE  
ACCESS  
DOOR**  
3171346



**GAS CYLINDER  
DRAWER**  
3171348

## NATURAL GAS CONVERSION KIT

3171796



## ENAMEL CAST IRON BURNER

3171349



## HOW TO CONVERT A MATADOR BBQ TO NATURAL GAS

- All Matador BBQs are able to be converted to Natural Gas using our Natural Gas Conversion Kit (3171796)
- You need to get a gas fitter or gas plumber to do the conversion and to confirm the appliance will work efficiently with the current gas supply to your household, in accordance with installation Code AS/NZS5601.



- Garth Support require the following information to order conversion kits for Natural Gas:
    - Plumbers Business name
    - Licence number
    - Model number or Product number of the BBQ
    - Can be ordered through Special Orders with this information
  - Garth Support can supply a full kit including hose, regulator and injectors. This will be sent either to the store or directly to you.
  - Injectors are also available to be ordered separately.
  - You can call the hotline number **1800 427 841** and order directly through Garth Support.
  - Upon completion of the conversion, the Gas Fitter/Plumber is LEGALLY required to issue a Compliance Certificate.
  - DO NOT attempt to complete the conversion yourself.
  - Failure to comply with these requirements and Installation Code AS/NZS5601 will automatically void the Warranty for this product.
- Further information can be found at [matadorbbqs.com.au](http://matadorbbqs.com.au)



**FOR MORE  
GREAT HINTS  
AND TIPS**





Discover more tasty recipes  
and all the signs of a great BBQ  
on the Matador website.

Available at  
**BUNNINGS**  
warehouse



**THE SIGN OF A  
GREAT BBQ**

[MATADORBBQS.COM.AU](http://MATADORBBQS.COM.AU)