

**MAKE
FRESH
THINGS
HAPPEN**

Museum of Contemporary Art. Level 6

Lunch & Dinner Menus

**THE FRESH
COLLECTIVE**



The Fresh Collective has a reputation for crafting exceptional event experiences with premium food and beverage in venues throughout Australia. With a team of dedicated chefs and knowledgeable wait staff, Fresh delivers a range of event experiences to suit any brief ranging from intimate dinners, corporate conferences, cocktail events and grand banquet feasts. Our Executive Chefs have designed our menus to showcase fresh produce with the food reflecting seasonal changes, producing balanced menus, paired with tailored beverage packages. Fresh is the caterer of choice for clients looking to produce seamless events with great food and drinks, delivered with flair by professional staff.



Our Chef Ambassador, James Viles, chef and owner of two hatted Biota Dining in Bowral has worked in partnership with The Fresh Collective since 2016. With a shared vision and commitment to the principles that define Biota Dining: sustainability, local produce and botanical ingredients, James works with our Executive Chefs in developing our premium event experiences and has created a signature menu to bring a taste of Biota Dining to our clients events.



lunch / dinner pricing

lunch

Two course deluxe 105
Table service two and a half hours
 Premium beverage selection
 Two course menu selection

Three course deluxe 135
Table service two and a half hours
 Premium beverage selection
 Three course menu selection

dinner

Three course deluxe 165
Table service five hours
 Deluxe beverage selection

Three course superior 205
Table service five hours
 Superior beverage selection

Shared table 215
Table service five hours
 Deluxe beverage selection

James Viles degustation 250
Table service five hours
 Two canapés on arrival
 Superior beverage selection
 Matching wine, beverage upgrade price on request

additional

Canapé (per item)	5
Bite and a bit or slider (per item)	8
Gourmet plate / bowl from (per item)	14
Dessert canapé (per item)	5
Alternate entrée, main, dessert (per course)	4
Side (per dish)	7
Arrival cocktail	from 15
Arrival glass of Ruinart Champagne	25
Espresso coffee upgrade	price on request
Deluxe beverage upgrade	price on request
Superior beverage upgrade	price on request

Prices exclude GST

All prices listed per person

Minimum 50 guests Quayside room

(Minimum spend for Friday and Saturday night \$8000)

Minimum 100 guests Harbourside room

(Minimum spend for Friday and Saturday night \$20,000)

Sunday surcharge 10%. Public holiday surcharge 20%



deluxe lunch

entrée

Cured Tasmanian salmon, celeriac salad and citrus aioli *gf*
Yellowfin tuna sashimi, pickled cucumbers and macadamia *gf*
Warm duck pie, Moroccan grain salad and preserved lemon yoghurt
Crispy pork belly, caramelized pineapple, bulldog sauce and acidic leaves *gf*
Black angus carpaccio, truffled artichoke, woodland herbs *gf*
Burrata, olive crackling and heirloom vegetable escabeche *v, gf*
Goat's cheese brulee, heirloom beets, truffle dressing *v, gf*

Sourdough rolls and butter

main

Chermoula mulloway, baby carrots, pencil leeks and lemon aioli *gf*
Ricotta gnocchi, WA spanner crab, river herbs
White soy chicken, dashi, spring onion and puffed quinoa *gf*
Bannockburn chicken, lemon risoni, Moroccan chutney
Cowra organic lamb, minted pea puree, parmesan polenta *gf*
Braised Riverland wagyu, green romesco and horseradish
Grilled organic beef, wild mushroom cream and golden shallots *gf*

dessert

White chocolate and lemon myrtle pavlova, poached red fruits and rosella *gf, df*
Salted caramel chocolate marquise, cocoa nib crackling
Raspberry and lavender brûlée tart, coconut rice
Fresh fruit selection, banana caramel
Selection of NSW award winning cheeses, quince paste, muscatels, lavoche and crackers

Freshly brewed coffee and T2 tea selection

Petit fours

deluxe dinner

entrée

Crispy duck confit tart, charred apple, celeriac, hazelnut quinoa
Dashi-poached chicken, spiced eggplant, sesame soba noodles
Hiramasa kingfish, desert lime cream, quandong and kohlrabi *gf*
Burrata, olive crackling and heirloom vegetable escabeche *v, gf*
Miso cured salmon, sesame slaw, soy washed kohlrabi *gf*
Seared scallops on baked eggplant, tomato relish and taramasalata *gf*
63 degree organic egg, soft polenta, Asian fungi, burnt leek dressing *v, gf*
Ahi tuna, peppermint gum, pulse salad, avocado crème *gf*

Sourdough rolls and butter

main

Sous vide Bangalow pork, quince, lentils and celeriac *gf*
Saltbush lamb, sarladaise potato and mustard cream *gf*
Hunter Valley beef, smoked dutch cremés, forest berry jus, local shiitakes *gf*
Angus tenderloin, carrot ginger puree, brussel sprouts and gruyere gratin potato *gf*
Bannockburn chicken, medjool dates, nasturtium, butternut
Slow braised wagyu, wattleseed onion bhaji, turmeric corn
Cape York barramundi, bonito ketchup, chips, leek ash *gf*
Palmer's Island mullet, miso potato gratin, horseradish cream, umeboshi *gf*

dessert

Bitter chocolate delice, salt caramel custard, lemon thyme *gf*
Crème catalan, stewed season's fruits, fig and liquorice *gf*
Raspberry and lavender brûlée tart, honeycomb rice
Orange saffron curd tart, crispy caramel lace, soft chocolate
Lemon myrtle cheesecake, burnt butter cream, hibiscus compote *v, gf*
Rum roasted apple, macadamia crumble, soured cream, rosemary candy
Peppermint gum pavlova, white chocolate, riberry, buttermilk ice cream
Selection of NSW award winning cheeses, quince paste, muscatels, lavoche and crackers

Freshly brewed coffee and T2 tea selection

Petit fours

superior dinner

entrée

Bendele duck, mountain pepper, popped pulses, native plum *gf*
Myee Farm quail, garden herbs, green chermoula, heirloom jam *gf*
Jervis Bay scallops, beach succulents, finger lime, onion crème *gf*
Butternut pumpkin gnocchi, seafood bisque, chard crisps
Hiramasa kingfish, soba noodle salad, white soy and kombu *gf, df*
Confit organic egg, soft polenta, parmesan crumble, truffle salsa *v, gf*
Duo of Spencer Gulf prawn and ocean trout, green apple, pickled fennel *gf*

Sourdough rolls and butter

main

Bannockburn chicken, miso corn, nasturtium, potato paper *gf*
Wagyu rump cap, onion ash, kohlrabi, mustard butter *gf*
Breast and pithivier of organic chicken, swiss browns, oxalis
Duck breast, fennel flower, cauliflower puree, black olive *gf*
Hunter Valley angus beef, baby cos, truffled gratin potato, tomato jam *gf*
Hapuka, grilled local prawn, miso shiitakes, kombu dashi, sea herbs *gf*
Petuna ocean trout, kelp butter, crustacean essence, radish *gf*
Cowra lamb, roast cauliflower, eggplant, pomegranate *gf*

dessert

Silken rice, matcha cheesecake, coconut meringue *gf*
Ginger crème caramel, macadamia brittle *gf*
Whipped chocolate, cocoa nib wafer, manuka honey *gf*
Sheep's milk sorbet, roast rhubarb, lemon aspen curd, fennel pollen
White chocolate bavarois, strawberries, native pepperberry, hibiscus syrup
Peach melba reinvented
Selection of NSW award winning cheeses, quince paste, muscatels, lavoche and crackers

Freshly brewed coffee and T2 tea selection

Petit fours



v = vegetarian, veg = vegan, gf = gluten free, df = dairy free

shared table

entrée

Select three dishes

Cured salmon, celeriac remoulade, shaved fennel and orange salad *gf, df*
Ploughman's platter: smoked ham, farmer's pâté, aged cheddar, chutney
Clay baked beetroot, goats curd, toasted almond dukkah *v, gf*
Spinach and ricotta gnocchi, butternut pumpkin sauce, sage brown butter *v*
Stuffed zucchini flowers, bacalao, vegetable escabeche *gf*
Prosciutto di parma, compressed melon, buffalo mozzarella, aged balsamic
Burrata, broad bean and mint panzanella, ciabatta crisps *v*
Rare roasted beef tagliata, tuna mayonnaise, capers, onion
Chargrilled asparagus, halloumi, marjoram, honey and lemon oil *v*

Sourdough rolls and butter, roasted olives, lemon oil

main

Select two dishes

Roast organic chicken, confit garlic and lemon *gf, df*
Greek style lamb shoulder, tzatziki, lemon and oregano *gf*
Baked barramundi, romesco sauce, olive and almond dressing *gf, df*
Stuffed porchetta, apple chutney, roasting juices *gf, df*
Orecchiette pasta, confit cherry tomato, olives, wild thyme *v*
Whole roasted portobello mushrooms, caponata vegetables, garlic herb crust *v*

sides

Select three dishes

Whole roasted cauliflower, smoked paprika, citrus aioli *v, gf*
Buckwheat pilaf, currants, mint, parsley and feta *v*
Glazed heirloom carrots, olive tapenade, snipped chives *v, gf, df*
Nicola potato puree, extra virgin olive oil, shaved parmesan *v*
Mixed leaves, crumbled ricotta salata, cucumber *v, gf*
Pan baked potatoes, mustard and cheese crust *v, gf*
Green beans, rocket pesto, toasted hazelnuts *v, gf*

dessert

Select two dishes

White chocolate pavlova, ginger roasted apples, lemon curd *gf*
Artisan cheese board, fruits, nuts, lavoche, crackers, quince paste
Classic tiramisu
Peach and valencia orange frangipane flan
Crème brûlée tart with Madagascar vanilla
Baked lemon cheesecake with soaked raisins

Freshly brewed coffee and T2 tea selection
Petit fours



james viles degustation

canapés

Select two

Trout cured in acacia with molasses and rye bread

Creamed dory roe, charcoal and pickled lettuce

Salted cucumber, bean paste and chickpea shoots

Chevre croquettes with pine salt

Crab, fennel and gruyere toasts

Duck rillettes, carrot marmalade on rye

Brickfields sourdough, cultured butter

menu one

Spanner crab - celeriac - kelp oil and fried onions

Slow cooked pumpkin - sheep's milk yoghurt and toasted pepita sauce

Smoked beef rump - fermented garlic and chestnut crème

Salted cow's milk caramel - toasted rye and banana

Freshly brewed coffee and T2 tea selection

Petit fours

menu two

A dish of raw peas - goats milk cheese - caviar and avocado

Grilled southern calamari - toasted garlic and mandarin

Slow cooked suckling lamb - prune and parsnip

Whipped chocolate - coffee ice cream - cocoa praline

Freshly brewed coffee and T2 tea selection

Petit fours

menu three

Corn cooked over coals - hung yoghurt and padrons

Grilled bugmeat - whipped roe - charcoal and butter lettuce

Baby chicken - rappe leaves and activated barley

Mandarins and thyme

Freshly brewed coffee and T2 tea selection

Petit fours



beverage packages

premium package

Morgans Bay Reserve Sparkling Cuvee
Morgans Bay Semillon Sauvignon Blanc
Morgans Bay Cabernet Merlot
Sundries package included

deluxe package

Sparkling wines – select one
Redbank "Emily" Chardonnay Pinot Noir Brut Cuvee
Stonegate Chardonnay Pinot Noir NV
White wines – select one
Twelve Signs Pinot Grigio
Tempus Two "Silver Series" Sauvignon Blanc
Red wines – select one
Kingston Estate Coonawarra Cabernet Sauvignon
Earthworks Barossa Shiraz
Sundries package included

superior package

Sparkling wines – select one
Dunes & Greene Chardonnay Pinot Noir NV
Seppelt "The Drives" Chardonnay Pinot Noir NV
Tahbilk "One Million Cuttings" Chardonnay Pinot Noir NV
White wines – select one
Round Two Chardonnay
Mr Mick Pinot Grigio
Scorpius Sauvignon Blanc
Red wines – select one
Dashwood Pinot Noir
Geoff Merrill Cabernet Shiraz
Terra Felix Shiraz
Sundries package included

sundries package

Heineken, Hahn Premium Light
Apple Thief cider
Traditional ginger beer with fresh lime & bitters
Lightly sparkling water

beverage list

sparkling wines

Redbank "Ellora" Chardonnay Pinot Noir 2013 <i>(VIC)</i>	46
Pizzini Prosecco 2018 <i>(VIC)</i>	48
Seppelt Salinger Premium Cuvee NV <i>(SA)</i>	50
Toppers Mountain Pinot Noir Chardonnay 2014 <i>(NSW)</i>	54
Sheerwater Tasmania Cuvee <i>(TAS)</i>	55
Paracombe Pinot Noir Chardonnay <i>(SA)</i>	58

champagne

Mumm NV <i>(FRA)</i>	130
Veuve Clicquot NV <i>(FRA)</i>	150
Ruinart Brut NV <i>(FRA)</i>	155

white wines

Toppers Mountain Barrel Aged Sauvignon Blanc <i>(NSW)</i>	41
Pizzini Pinot Gris <i>(VIC)</i>	53
Opawa Marlborough Pino Gris <i>(NZ)</i>	55
d'Arenberg "The Money Spider" Rousanne <i>(SA)</i>	55
Hancock & Hancock Home Vineyard Fiano <i>(SA)</i>	55
Wairau River Sauvignon Blanc <i>(NZ)</i>	55
Wairau River Chardonnay <i>(NZ)</i>	55
Rolf Binder Eden Valley Riesling <i>(SA)</i>	55
Howard Park Miamup Chardonnay <i>(WA)</i>	55
Howard Park Miamup Sauvignon Blanc <i>(WA)</i>	55

red wines

Bouchard Aine & Fils Rose de France <i>(FRA)</i>	38
Mr Mick Tempranillo <i>(SA)</i>	41
Katnook "Squires" Coonawarra Cabernet Merlot <i>(SA)</i>	46
Robert Oatley GSM Grenache Shiraz Mourvedre <i>(SA)</i>	50
Wynns "The Gables" Coonawarra Cab Sauvignon <i>(SA)</i>	50
Jim Barry Shiraz <i>(SA)</i>	55
Howard Park "Miamup" Cabernet Sauvignon <i>(WA)</i>	55
Howard Vineyard Pinot Noir <i>(SA)</i>	58
Opawa Pinot Noir <i>(NZ)</i>	60
Taltarni Cabernet Merlot Petit Verdot <i>(VIC)</i>	67

beers and sundries

Heineken	11
Young Henrys Newtowner Pale Ale	11
Hahn Premium Light	6
Apple Thief cider	11
Traditional ginger beer, fresh lime & bitters	6
Lightly sparkling water	5
Orange juice	5
Soft drinks	5

spirits (by the bottle)

Johnny Walker Black	155
Bombay Gin	155
Belvedere Vodka	155
Makers Mark Bourbon	155
<i>All spirits include mixers</i>	

Ask our event manager about our themed bar experiences and cocktail list

Prices exclude GST

thank you

event contact

For more information on catering packages for holding your event at the MCA roof top venues contact
The Fresh Collective. Phone: 02 9245 2461 and 02 9245 2412 email: mcaevents@thefreshcollective.com.au

**THE FRESH
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