

**MAKE
FRESH
THINGS
HAPPEN**

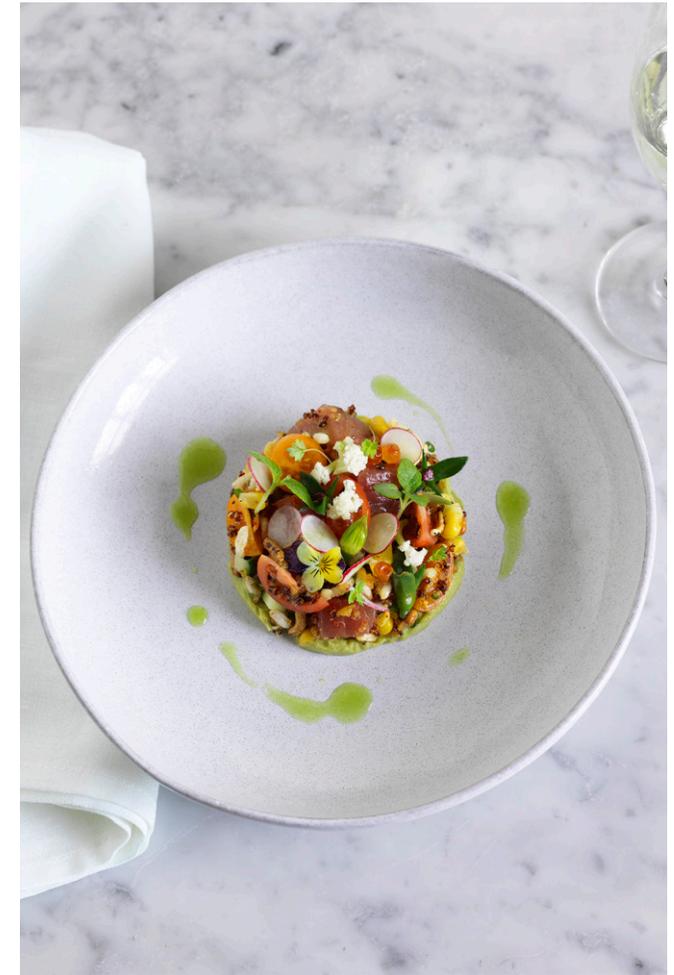
Museum of Contemporary Art. Weddings

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.



menu pricing

lunch or dinner

Three course deluxe 185
Table service five hours
 Deluxe beverage selection

Three course superior 205
Table service five hours
 Three course superior menu selection
 Superior beverage selection

Roaming 185
Service five hours
 Six hot and cold canapés – standing
 Main course deluxe menu selection – seated
 Platters of dessert canapés – select four canapés – seated
 or standing
 Deluxe 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

cocktail

Five hour 165
 Six cold and hot canapés
 One bite and a bit or slider
 Three gourmet plates / bowls
 One dessert canapé
 Premium beverage selection

grazing table

Minimum 100 guests

The oyster bar 19
 Glazed ham table 19
 Cheese table 19
 Charcuterie and cheese table 30
 Macaron tower 15

live action station

Minimum 100 guests

Paelleria 29
 Suadero tacos 29
 Yum cha 32
 Seafood raw bar 39
 James Viles culinary installation 54

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
Childrens meals 12 and under	60 for 2 courses
Teenagers meals 18 and under	– 20 from package
Crew meals	35 for main course
Arrival cocktail	from 15
Arrival glass of Ruinat 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 100 guests Harbourside Room

Minimum 100 guests Sculpture Terrace

Sunday surcharge 10%

Public holiday surcharge 20%

deluxe

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

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

roaming

entrée

Select six cold and hot canapés from canape list

main

Select two dishes

Chermoula barramundi, smoked heirlooms, baby leeks and yuzu aioli *gf*
Hunter Valley angus beef, carrot, ginger and gruyere gratin potato *gf*
Bannockburn chicken, roast cauliflower, curried butternut *gf*
Bangalow pork, turnip puree, charred greens, arame seaweed *gf*
Crispy skin salmon, lemon myrtle, spinach, smoked potato *gf*
Milly Hill lamb, black garlic, nicola potatoes and chorizo cream *gf*

Sourdough rolls and butter, roasted olives, lemon oil

dessert

Select four canapés

Brioche doughnuts with lemon curd and lavender sugar
Candied fig and pistachio cheesecake
Choc-orange cake pops
Frangelico hazelnut praline macaron *gf*
Frangipane tart with salted green apple
Limoncello meringue tartlet
Macadamia nut rocky road *gf*
Mini peppermint and choc chip cheesecake
Raspberry rosewater macaron *gf*
Triple chocolate gooey brownie

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

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

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



cocktail

cold canapés

Smoked Huon salmon on brioche toast, tomato and coriander salsa
Crab and mango rice paper rolls, nam jim *gf*
Cured Huon salmon on pea blinis with keta crème fraîche
Ginger shrimp rice paper rolls, tamarind sauce *gf*
Mini lobster and spring pea frittata, smoked crème fraîche *gf*
Prawn cocktail Harry's bar sandwich
Asparagus tips in bresaola, crostini, light truffle mayonnaise
Chermoula rubbed lamb fillet, pumpkin hummus on crostini
Pear, snow pea and goat's cheese wrapped in pata negra *gf*
Peking duck pancakes with hoisin sauce and scallion
Shredded duck betel leaf roll with nuoc cham and peanuts *gf*
Harry's bar chicken, celery and walnut sandwich
Artichoke, truffle and parmesan tart *v*
Emmenthal profiterole, truffled mushroom and chive cream *v*
Goat's cheese and confit tomato on oat cookie, salsa verde *v*
Roasted wild mushrooms and truffle cream puff tart *v*
Smoked beetroot macaron, chive and whipped feta *v gf*
Truffled artichoke and holy goat's cheese cornet, olive crumbs *v*
Vegetarian rice paper rolls, nam jim *v gf*

hot canapés

Chermoula spiced swordfish, prosciutto and orange dressing *gf*
Cuttlefish arancini, Moroccan lemon dressing
Ocean trout and soft herb croques
Thai spiced crab cake, mango-daikon salsa
Balinese beef satays, coconut chimichurri
BBQ pork and plum spring roll, chilli jam
Yorkshire pudding, rare roasted beef, onion gravy
Chilli caramel pork belly, warm caramel and prawn fur *gf*
Mini chicken mushroom and leek pie
Mini lamb pie, minted pea mash
Sicilian meatballs with puttanesca sauce
Baby baked potato with heidi gruyere and horseradish *v gf*
Coriander and corn fritter, chilli caramel *v*
Crispy fried baby beetroot with mustard crème *v*
Mini Thai style pumpkin, spinach and pinenut pie *v*
Petit pea, truffle and buffalo mozzarella arancini *v*
Swiss brown, truffle and grana padano arancini *v*
Warm double baked goat's cheese soufflé, hazelnut sauce *v gf*



cocktail

bite and bit

Coconut crusted king prawns, green nam jim

Paprika king prawn skewer with romesco sauce

Smoked chorizo and calamari brochette with paprika aioli *gf*

Bánh mi: Vietnamese baguette with pulled pork, tangy pickles and sriracha aioli

Chicken shawarma with sumac pickles and smoky aubergine

Pulled chicken soft roll with house pickles and buttermilk ranch dressing

Pulled pork and shrimp tortillas, peanut relish, cucumber and pineapple

Soft tortillas with shredded David Blackmore beef brisket, crispy pickles

Field mushroom, olive and taleggio pizza *v*

Goat's cheese, caramelised onion and fire roasted pepper quesadilla *v*

Haloumi skewer, grilled courgette, cherry tomato and mint gremolata *v*

Wild mushroom, kale and goat's cheese pizza, truffle oil *v*

sliders

Aussie slider: beef, tomato chilli relish, beetroot, cheese, pineapple

Broadbean falafel slider, house pickles, hummus, labne *v*

Chicken schnitzel slider with bacon and melted maffra cloth cheddar

Eggplant parmy slider, Greek salad condiment, spicy relish *v*

House corned beef po boy with American mustard and sauerkraut

Wagyu beef slider, tomato chilli relish, cheese, lettuce

gourmet plates

Beer battered flathead fillets, chips, mushy peas, lemon aioli

Huon salmon niçoise salad with kipfler crisps and Hunter Valley olive oil *gf*

Korean fried chicken with kecap manis aioli and kimchi salad

Lemon cured ocean trout, crushed potatoes, caper tarragon remoulade *gf*

Peking honey roasted duck, egg fried rice, hoisin sauce *gf*

Popcorn shrimp spicy aioli, chilli and nori spice

Slow cooked Atlantic salmon, allumettes potatoes, sauce vierge *gf*

Sumac crusted beef salad with chilli jam, chickpeas, olives and eggplant *gf*

Beef masala with coconut rice *gf*



cocktail

gourmet bowls

Bangers and mash: gourmet chipolata, truffle mash, onion gravy *gf*
Beef chilli, chipotle salsa, sour cream and tortilla crisps
Caramelised root vegetable and saffron ravioli, broad beans and rocket *v*
Crispy fried calamari with crunchy slaw and yuzu aioli
Korean style tuna salad, go chan chilli, sesame dressing *gf*
Lamb curry, date and almond pilaf, cumin yoghurt *gf*
Malaysian chicken curry, fragrant rice, peanut sambal and aromatic herbs *gf*
Potato gnocchetti with four cheese sauce and olive crumbs *v*
Potato gnocchetti, butternut, garden peas, baby spinach, salsa verde *v*
Soba salad sichuan aubergine, mushrooms, herbs, tamari dressing *v, gf*
Truffled mac 'n' cheese
Yellow chicken curry, jasmine rice, cucumber and chilli relish *gf*
Penne marinara with parmesan *gf*

dessert canapés

Brioche doughnuts with lemon curd and lavender sugar
Candied fig and pistachio cheesecake
Choc-orange cake pops
Frangelico hazelnut praline macaron *gf*
Frangipane tart with salted green apple
Limoncello meringue tartlet
Macadamia nut rocky road *gf*
Mini peppermint and choc chip cheesecake
Raspberry rosewater macaron *gf*
Triple chocolate gooey brownie



grazing table

the oyster bar

Freshly shucked market fresh oysters from Regional NSW (4 per person) Served with crusty baguette.

charcuterie and cheese table

Cured, smoked and salted meats and terrines displayed on large wooden boards: green tomato relish, pickled cipollini onions, crusty breads, local cultured butter, aged balsamic vinegar, marinated mushrooms, zucchini, aubergine, artichokes, tomatoes, buffalo mozzarella, fontina, parmigiano reggiano, brie *v gf* Bruschetta, grissini, focaccia *v*

glazed ham table

Honey glazed Bangalow leg ham, carved at the table: chutney, relishes, piccalilli, gourmet mustards, Sonoma soft spelt rolls and bagels.

cheese table

Display of local artisan cheeses. Served with assorted maison breads, crackers, lavoche, olive bread, house made relishes, candied fruit chutney, fresh fruits and nuts, dried figs, apricots, muscatels.

macaron tower

A colourful impressive macaron tower including matcha green tea and white chocolate, raspberry rosewater macaron, chocolate espresso, lavender and honey with lavender ganache, baileys salted caramel, french vanilla.

live action station

seafood raw bar *gf*

Market fresh seafood and live oysters shucked to order by one of our chefs. Set into a carved ice bench, the colours and flavours of the freshest possible shellfish, sashimi and oysters make a wow statement at any event. All served with a range of dipping sauces, lemons, limes and condiments: Fresh pacific and Sydney rock oysters, Spencer Gulf king prawns, Hiramasa kingfish sashimi.

yum cha

Our chefs prepare a range of traditional and modern street foods from various regions of South East Asia. Spring rolls, steam buns, hargau, Shanghai dumplings, shrimp wontons, stir fry noodles, chilli caramel pork belly.

paelleria

Using finest Bomba rice cooked in large traditional paella pans, offering two styles: traditional Valencian with shrimps, peas, chorizo sausage, chicken and saffron, vegetarian with pumpkin, olives, peas, peppers and eggplant. Served with smoked paprika aioli and fresh lemon.

suadero tacos

Reminiscent of the San Francisco street vendors, our chefs prepare a range of tacos in front of you, offering traditional and new versions of this popular snack. We offer four fillings, all served with salsa fresca, guacamole, chimichurri, sour cream, nachos and smoky chipotle sauce: carnitas pork with Mexican flavours, smoky barbecue brisket New Orleans style, braised vegetable mole with turtle beans, spicy marinated chicken ranchero.



culinary installation

poke bowl

Create the perfect poke bowl: This popular Hawaiian dish incorporates hot and cold elements with raw and cooked proteins, to create a mouth-watering and healthy snack. Watch as our chefs layer organic brown rice with a range of the freshest available ingredients, finished with spicy ponzu dressing and sriracha aioli. Think of it as a delicious deconstructed sushi.

konro bincho robata

Robata cooking originated in ancient Japan, where fishermen would take boxes of burning hot coals on their boats to cook their food as they gathered their catch. The modern robata is a grill modelled after those ancient coal boxes, which imparts a delicate smoky flavour to the food cooked on it. The secret to the cooking process is the bincho-tan coal, made from oak branches, which contains no chemicals and burns at incredibly high heat. Watch as our chefs grill a range of marinated seafood, meats and vegetable skewers over the coals, serving them with traditional dipping sauces and condiments.





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

wedding contact

For more information on catering packages for holding your wedding 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
COLLECTIVE**