

**MAKE  
FRESH  
THINGS  
HAPPEN**

**Menus**

**THE FRESH  
COLLECTIVE**



# breakfast

Prices start from 25 per guest

## continental

Individual organic granola berry parfait pots *v*  
Mini danish pastry selection *v*  
Fresh baked mini muffins  
Double smoked bacon and egg tarts  
Spinach and maffra cheddar tarts *v*  
Orange juice and apple juice  
Coffee and selection of T2 teas

## healthy lite breakfast

Paleo granola *v gf*  
Banana and cranberry energy loaf *v gf*  
Avocado smash *gf veg*  
Cut fruit, passionfruit ginger dressing *v gf df*  
Sustainable salmon and asparagus tart  
Orange juice and apple juice  
Coffee and selection of T2 teas

## cocktail

Mini fruit skewers, kaffir lime syrup *v*  
Organic granola berry parfait pots *v*  
Assorted mini danish pastries  
Potato bacon rosti with sour cream and watercress *gf*  
Corn cake with smoked salmon and crème fraiche  
Parmesan and broad bean frittata *v gf*  
Caramelised leek, goat's cheese and spinach tart *v*  
Wild mushroom, feta and tomato bruschetta *v*  
Orange juice and apple juice  
Coffee and selection of T2 teas

## plated

Seasonal fruit platter  
Danish pastries

### Select 1

Poached eggs, sweetcorn and zucchini fritter, prosciutto, rocket, relish  
Scrambled eggs, double smoked bacon, confit tomato, turkish pide  
Mediterranean BLT: crispy bacon, tomato, pea guacamole, bread  
Smoked salmon, dill and camembert frittata, roast tomato, rocket, aioli *gf*  
Scrambled eggs, cheesy cornbread, baby spinach, roast tomato *v*  
Leek, potato and chorizo focaccia, baked eggs, rocket, tomato relish  
Orange juice and apple juice  
Coffee and selection of T2 teas

## buffet breakfast

Seasonal fruit platters *v*  
Selection of danish pastries *v*  
Organic nut granola and yoghurt parfait *v*  
Scrambled eggs, bacon, chicken, herb breakfast chipolatas *gf*  
Roasted field mushrooms with thyme and garlic *v*  
Slow roasted vine tomatoes with fresh herbs *v*  
Sweetcorn and zucchini fritters, potato tortilla, tomato relish *v*  
Orange juice and apple juice  
Coffee and selection of T2 teas

## additional

Coffee espresso upgrade  
Fresh juice bar  
T2 tea station



## morning, afternoon tea

*Prices start from 12.50 per guest*

### morning tea one

Chewy almond cookie *gf*  
Mini fresh fruit muffins  
Iced water  
Coffee and T2 tea selection

### morning tea two

Assortment of mini danish pastries  
Apple berry oat bar *gf*  
Olive, feta, sundried tomato muffin *v*  
Smoked salmon, dill frittata *gf*  
Iced water, orange and apple juice  
Coffee and T2 tea selection

### afternoon tea one

Freshly baked cookies  
Orange polenta cake *gf*  
Iced water  
Coffee and tea selection

### afternoon tea two

Lemon and lavender melting moments  
Chewy triple chocolate brownie *gf*  
Poached chicken, walnut and celery harry's bar sandwich  
Caramelised leek and maffra cloth aged cheddar tart  
Iced water, orange and apple juice  
Coffee and T2 tea selection

# conference menu options

## conference menu one

### arrival

Beverages only

### morning tea

Select two items

### lunch

Select four sandwiches (3 pp)

Select three salads

Select two tarts and frittatas (1 pp)

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## conference menu two

### arrival

Beverages only

### morning tea

Select two items

### lunch

Select four sandwiches (2 pp)

Select two hot and cold finger food

Select one soup

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## conference menu three

### arrival

Beverages only

### morning tea

Select two items

### lunch

Select four hot and cold finger food

Select three salads

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## conference menu four

### arrival

Beverages only

### morning tea

Select two items

### lunch

Select two cold buffet selection

Select three salads

Freshly baked bread rolls

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## conference menu five

### arrival

Beverages only

### morning tea

Select two items

### lunch

Select three hot dishes

Select three salads

Sliced baguette

Platters of sliced fresh fruit

### afternoon tea

Select two items

### beverages for each break

Coffee, T2 tea selection, iced water

Orange juice for lunch only

## post conference menus and package

**ploughman's reception:** A selection of Italian meats, roasted, marinated olives, Italian cheese, roasted vegetable dip, grissini, chargrilled sourdough bread.

### post conference cocktail reception

(4 canapes per guest)

Asparagus tips in bresaola, crostini, light truffle mayonnaise

Peking duck pancakes with hoisin sauce and scallion

Spicy chicken betel leaf with ground rice and nam jim *gf*

Emmenthal profiterole, truffled mushroom and chive cream *v*

Vegetarian rice paper rolls, nam jim *v gf*

Smashed broad bean and mint, toasted brioche, pecorino fur *v*

Crab and fava bean frittata, saffron crème fraiche *gf*

Crab and mango rice paper rolls, nam jim *gf*

Smoked huon salmon, corn cake, date and lime jam





## conference menu selection

*Prices start from 50 per guest*

### morning tea selection

Double smoked ham and Maffra cheddar croissant  
 Three cheese palmiers *v*  
 Mushroom, artichoke and feta tart *v*  
 Pecorino, basil and mayonnaise muffin *v*  
 Smoked huon salmon, kale and caper tart  
 Apricot, honey and olive oil breakfast buns *v*  
 Pumpkin, ricotta and pea frittata *v gf*  
 Orange polenta cake *gf*  
 Apple, vanilla and cream cheese turnover *v*  
 Orange and cinnamon honey buns *v*  
 Breakfast rice pudding with cinnamon baked plums *v gf*  
 Berry granola muffin *v*  
 Quince brulèe tart *v*

### afternoon tea selection

Lemon and lavender melting moment  
 Apple berry oat bar *gf*  
 Courgette, goats cheese and pesto swirls  
 Greengage jam and walnut pastry tart  
 Gooseberry polenta tart  
 Muesli crumble muffins  
 Cardamom and golden sultana scones  
 Anzac cookie  
 Flourless peanut chocolate cookies *gf*  
 Macadamia caramel slice  
 Chocolate salted caramel popcorn brownie  
 Whole fruit  
 Festive power bar *v gf df*

### sandwich selection

Roast beef with grilled onions, rocket and tomato jam on sourdough  
 Smoked salmon omelette, caper remoulade on Turkish  
 Tuna salad, pickled radish, dried tomato  
 Roast lamb, artichokes, olive pesto on ciabatta  
 Slow cooked lamb shoulder, beetroot pickle and kohlrabi  
 Roast chicken waldorf on rye  
 Shredded organic chicken, walnut and celery pillow  
 Milanese salami, pimentos and herbed ricotta foccacia  
 Bangalow ham, maffra cheddar and house pickle baguette  
 Vegetable quinoa, hummus, roast aubergine in gluten free wrap *v gf*  
 Heirloom vegetable and ricotta spinach wrap *v*  
 Baked eggplant parmigiana, olive ricotta *v*

### salads selection

Ancient grains with fresh herbs and sweet chilli ranch dressing *v*  
 Barbecued pumpkin, red onion, chilli cous cous *v*  
 Barbecued baby carrot and feta salad with honey lemon dressing *v*  
 Toasted organic quinoa with lemon tahini vinaigrette *v gf*  
 Shaved mushroom, parmesan and fennel with pine nuts  
 Griddled little gems with avocado and bacon bits  
 Garden greens salad with mustard vinaigrette *v gf*  
 Grilled broccoli with whipped feta and toasted cumin *v*  
 Crushed butternut squash and butter bean salad *v gf*  
 Roast butternut squash, pomegranate and chickpeas *v gf*  
 Curly kale, mung bean and peanut slaw *v gf df*  
 Crunchy kale and walnut salad, tahini maple dressing *v gf df*



## conference menu selection

*Prices start from 50 per guest*

### hot and cold finger food selection

Sushi platters: freshly rolled sushi and nori rolls with dipping sauces *v gf df*  
 Mezze: middle eastern dips, falafel, stuffed vine leaves, lamb kofta *v gf df*  
 Vegan rice paper rolls, nam jim *veg gf df*  
 Puy lentil scotch eggs with radish mayonnaise  
 Mustard chicken drumettes *gf df*  
 Butternut squash and onion bhaji, mint aioli *v*  
 Cheddar, apple and piccalilli pasties *v*  
 Thai fish cakes, spicy chilli jam *gf df*  
 Salmon fish cakes, sauce gribiche  
 Balinese beef satay, coconut chimichurri *gf df*  
 Pigs in blanket, black pepper pastry  
 Tandoori lamb meatballs, minted yoghurt *gf*  
 Lamb pie, cumin and sweet potato  
 Baked butternut and chickpea falafel with madras relish *veg gf*  
 Sicilian meatballs, puttanesca sauce  
 Wild mushroom, potato and kale quesadilla *v*  
 Pulled pork and shrimp taco, peanut relish, pickled cucumber *gf*  
 Organic beef slider, Maffra cheddar, blush tomato  
 Ginger chicken slider, lime mayo

### savoury tarts and frittata selection

Barbecued broccoli, pea and ham tart  
 Smoked bacon, artichoke and hen's egg tart  
 Double smoked bacon and bitey cheddar tart  
 Ocean trout, dill and leek frittata *gf*  
 Feta, pumpkin and tarragon tart *v*  
 Potato, onion and sheep's curd tart *v*  
 Roast pear, gorgonzola and walnut tart *v*  
 Kipfler potato and smoked pork hash tart  
 Salt baked celeriac and aged gruyere frittata *v gf*  
 Kale, red pepper and goat's cheese frittata *v gf*

### soup selection

Roast vegetable minestra with risoni *v*  
 Maple roasted carrot, lentil, ginger and leek *v gf*  
 Tuscan vegetable and borlotti bean *v gf*  
 Barbecued corn and chickpea veloute *gf*  
 Roma tomato and fresh basil *v gf*  
 Tandoori spiced red lentil soup  
 Roasted pumpkin with walnuts *v gf*  
 Roasted cauliflower and coconut soup *v gf*  
 Leg ham and green pea soup *gf*

### hot dishes selection

Moroccan chicken tagine with aromatic cous cous  
 Barbecue satay chicken thighs *gf*  
 Szechuan chicken curry on fragrant sesame rice *gf*  
 Persian saffron rice with spicy sausage and preserved lemon *gf*  
 Beef rendang on coconut rice with cucumber relish *gf*  
 Dukkah crusted lamb with quinoa, aubergine and harissa *gf*  
 Curried lamb and apricot kebabs *gf*  
 Lentil stew with homemade naan bread *veg*  
 Barbecued curried whole cauliflower with green mango chutney *veg gf*  
 Penne pasta with roast tomato, aubergine, feta and baby spinach *v*  
 Layered vegetable lasagne with roasted tomato sauce *v*

### cold buffet selection

Platters of thyme, lemon and garlic, roasted chicken  
 Coconut and kaffir roast chicken with ginger dressing  
 Teriyaki salmon in banana leaf  
 Charcuterie selection with mustards and relish  
 Chicken baked in corn cob leaves with corn and potatoes  
 Slow roasted greek lamb shoulder  
 Moroccan mezze selection with homemade flatbreads  
 Honey and mustard glazed leg ham  
 Sides of sliced smoked salmon, accompaniments  
 Pork and chicken terrine

# lunch

*Prices start from 55 per guest*

## entrée

Hickory smoked ocean trout, dutch creams, watercress *gf*

Cured salmon, macadamia, apple and wasabi *gf*

Woodland terrine, rustic piccalilli and grain mustard sauce

Sher wagyu bresaola, charred baby cos and quandong chutney *gf*

Burnt goat's cheese, ancient grains, fermented carrot *v*

Sourdough rolls and butter

## main

Harissa grilled huon salmon, kipflers, zucchini and mint *gf*

Wild barramundi, riberry marmalade, broccoli, anchovy *gf*

Iranian style chargrilled chicken, barberry pilaf and cucumber relish *gf, df*

Junee lamb, roast cauliflower, and gremolata *gf*

Hunter Valley beef, local shiitakes and shallot confit *gf*

## dessert

Chai semifreddo, gingerbread crumble, burnt caramel foam

Chocolate marquise, berry coulis, white chocolate soil

Classic pavlova, limoncello curd, scarlet berries

Chocolate ganache tart, roasted seasonal fruits, cultured cream

Fresh fruit selection, coconut ricotta

Coffee and T2 tea selection

Petit fours

# dinner

*Prices start from 75 per guest*

## entrée

Angus beef tagliata, coriander buckwheat tabbouleh, butternut hummus *gf*

Parmesan custard, puffed quinoa, charred aubergine, heirloom tomato *v, gf*

Woodland terrine, crunchy salad, mustard seed sauce

Clay baked beetroot, goat's cheese pastilla, ash pear puree, bull's blood *v*

Tuna tartare, burnt eggplant, herbed burrata croquette and curry oil

Beetroot cured ocean trout, macadamia, apple and wasabi *gf*

Served with artisan sourdough rolls and butter

## main

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*

## dessert

Japanese cheesecake, strawberries, coffee linseed tuile

Orange brulee tart, seasonal fruits and cream

Rose petal pavlova, bergamot cream, mandarin marmalade *v, gf*

Chocolate cremeux, banana caramel, cider foam *v*

Panacotta, urban honey, lemon curd, citrus crackling *v*

Coffee and T2 tea selection

## sides

*Additional 7 per guest, per side*

Rocket and parmesan salad with balsamic dressing

Heirloom tomato and cherry bocconcini salad with red wine dressing

Crispy rosemary chat potatoes with herb sea salt

Steamed green beans with garlic butter and almonds

Paris potato puree and truffle oil

Roasted heirloom carrot with honey and thyme

Buttered brussels sprouts





## cocktail

*Prices start from 40 per guest*

### 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 fraiche  
 Ginger shrimp rice paper rolls, tamarind sauce *gf*  
 Mini lobster and spring pea frittata, smoked crème fraiche *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 croemesquis  
 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 souffle, hazelnut sauce *v gf*

\* Additional \$1 cost applies to cocktail package price

\*\* Additional \$2 cost applies to cocktail package price



# 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*

Banh 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 nicoise salad with kipfler crisps and hunter valley olive oil *gf*

Korean fried chicken with kecap manis aioli and kimchee 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, alouettes potatoes, sauce vierge *gf*

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

Beef masala with coconut rice *gf*

\* Additional \$1 cost applies to cocktail package price

\*\* Additional \$2 cost applies to cocktail package price

# 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 fur

## 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

## cheese platter

Selection of artisanal cheese platters with quince, lavosh and crackers

\* Additional \$1 cost applies to cocktail package price

\*\* Additional \$2 cost applies to cocktail package price

## grazing table

*Prices start from 12 per guest*

### 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

*Prices start from 24 per guest*

### 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. Steamed and wok fried in front of the guests. 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 in front of guests, 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.



## boardroom menu

*Prices start from 75 per guest*

### entrées

#### seafood entrées

Oak smoked salmon, pickled heirloom beets, orange, horseradish, watercress *gf df*

Yellow fin tuna, avocado, compressed cucumber and wakame dust *gf df*

Soft buttered polenta, pickled crab meat, chilli, basil and fresh lemon *gf*

Sesame crusted tuna tataki, mustard mayonnaise, eggplant, pickled daikon and miso crumb *gf df*

Seared scallops, butternut pumpkin caponata, crisp pancetta and snow pea leaves *gf df*

Nicoise prawn, kipfler and avocado salad, lemon and olive oil dressing *gf df*

#### meat entrées

Confit organic chicken terrine, hazelnut dukkah, pickled turnips and preserved lemon labna *gf*

Roasted pork belly, peanut sambal, aromatic herb and radish salad, grilled lemon *df*

Wagyu bresaola, smoked crème fraiche, pomegranate, caraway lavosh, soft herbs

Egyptian chicken salad with pistachio, pomegranate and honey *gf df*

Angus beef tagliatta, roasted cauliflower hummus and amlou dressing *gf df*

#### vegetarian entrées

Asparagus and shitake mushroom tart, yuzu aioli, brussel sprout slaw *gf df*

Spiced heirloom beetroots with Persian feta and nigella seeds crisps *gf*

Charred carrot salad with sorrel, macadamia and soft herb vinaigrette *gf df*



# mains

## fish main course

Cone Bay barramundi fillet, French peas and fennel, green goddess sauce, baby herb salad *gf df*  
Hapuka, braised haricot beans, Tuscan cabbage, confit tomato, salsa verde *gf df*  
Gochujang slow cooked salmon, white miso pea velvet, shiitake, radish, furikake *gf df*  
Mulloway fillet, chickpeas, tomato, turmeric, pine nuts, smoked paprika yoghurt *gf*

## chicken main course

Chicken ballotine, lyonnaise kipfler potatoes, buttered green beans, black garlic jus *gf*  
Za'atar spiced chicken, mashed kumara potato, broccolini, lemon, tahini labna *gf*  
Corn fed chicken with black garlic, mushrooms and asparagus *gf df*  
Chargrilled spiced chicken breast with wilted spinach, crushed potato and romesco *gf*

## lamb main course

Parmesan crusted lamb with butternut squash, kalettes and truffle *gf*  
Grilled lamb rump, baked polenta, Sicilian caponata, lemon thyme aioli *gf*  
Slow cooked lamb shoulder, celeriac puree, wild mushrooms and barley *df*  
Char grilled lamb rump, Japanese pumpkin, eggplant and pepita pesto *gf df*

## beef main course

Beef eye fillet, onion soubise, glazed dutch carrot, smoked leek, onion ash *gf*  
Slow cooked beef short rib, king oyster mushroom, red rice, black bean sauce, Thai basil *df*  
Pastrami spiced beef tri tip, red cabbage puree, baby beans and pickled mustard seeds *gf df*  
Angus beef tenderloin, paris mash, caramelised brussel sprouts, cabernet jus *gf*

## vegetarian main course

Slow-cooked aubergine, tamarind, roasted onion, white bean purée *veg*  
Pumpkin ricotta rotolo with roasted cauliflower and leeks *df*

## sides

7 per side per person

Roasted heirloom carrots, tahini, lemon and coriander *gf df*  
Thyme roasted baby potatoes, parsley, smoked salt *gf*  
Radicchio and parsley salad, orange and black olives *gf df*  
Baby gem, buttermilk ranch dressing, snipped chives *gf*  
Green beans tossed with mustard, lemon and mint *gf df*  
Szechwan eggplant, coriander and chilli *gf df*  
Saffron roasted cauliflower with capers and sultana's *gf df*

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

# desserts

NSW cheeses, quince paste, muscatels, lavoche *gf available*  
Lemon curd tart, raspberry, thyme and marshmallow  
Caramel latte mousse, coffee crisp, candied coco nibs and chantilly  
Black forest trifle, amaretto cherries, manjari chocolate and kirsh  
PB & J - peanut butter parfait, blackberries and chocolate crunch *gf*  
Buttermilk pannacotta, compressed strawberries, rose and pistachio *gf*  
Caramelised apple tarte tatin, cider caramel, cinnamon mascarpone and lemon balm  
Heirloom carrot cake, neufchatel mousse, malted carrot puree and blood orange dust *gf*

## Inclusions

Sourdough rolls and butter  
Coffee and T2 tea selection  
Petit fours

## premium

### sparkling wine

Morgans Bay Sparkling Cuvée

### white wine

Fork and Spoon Semillon Sauvignon Blanc

### red wine

Fork and Spoon Cabernet Merlot

### beer

Asahi, Hahn Premium Light

Apple Thief Pink Lady Cider

### softs

Traditional ginger beer with fresh lime and bitters

Lightly sparkling water

## deluxe

### sparkling wines

*Select one*

Sunnycliff Estate Chardonnay Pinot Noir Brut NV

Redbank Emily Chardonnay Pinot Noir Brut Cuvée

### white wines

*Select one*

The Midnight Dash Sauvignon Blanc

Redbank Long Paddock Pinot Grigio

### red wines

*Select one*

Seppelt 'The Drives' Shiraz

Kingston Estate Coonawarra Cabernet Sauvignon

### beer and cider

Asahi, Hahn Premium Light

Apple Thief Pink Lady Cider

### softs

Traditional ginger beer with fresh lime and bitters

Lightly sparkling water

## superior

### sparkling wines

*Select one*

Bunnamagoo Estate Mount Lawson Cuvée 2016

Tahbilk 'One Million Cuttings' Chardonnay Pinot Noir NV

Seppelt 'The Drives' Chardonnay Pinot Noir NV

### white wines

*Select one*

Aramis Vineyards Sauvignon Blanc

West Cape Howe Pinot Grigio

Wirra Wirra Chardonnay

### red wines

*Select one*

Yarrowood Pinot Noir

Xanadu 'Exmoor' Cabernet Sauvignon

Aramis Vineyards Shiraz

### beer and cider

Asahi, Hahn Premium Light

Apple Thief Pink Lady csider

### softs

Traditional ginger beer with fresh lime and bitters

Lightly sparkling water

## floristry and styling

Let our resident florist, Andrew Birley, add a beautiful and professional touch to your event. Andrew brings over 20 years of experience in planning and creating beautiful floral arrangements designed to enhance your event and to suit your budget.

Phone: 02 8399 3055

Email: [freshflowers@thefreshcollective.com.au](mailto:freshflowers@thefreshcollective.com.au)





# thank you

## **delivering exceptional experiences**

The Fresh Collective has a reputation for crafting exceptional event experiences with premium food and beverage in iconic venues throughout Australia including the Museum of Contemporary Art, The Queensland Museum, Sydney Theatre Company and the Sydney Living Museums portfolio.

As a Gold Licensed caterer, 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. With over twenty years' experience, Fresh is the caterer of choice for clients looking to produce seamless events with great food and drinks, delivered with flair by professional staff.

### **event contact**

For information of catering enquiries please contact The Fresh Collective  
Phone: 02 8399 3055 or email: [hello@thefreshcollective.com.au](mailto:hello@thefreshcollective.com.au)

**THE FRESH  
COLLECTIVE**