

**MAKE
FRESH
THINGS
HAPPEN**

Menus

**THE FRESH
COLLECTIVE**



breakfast

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
 Campos 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
 Campos 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
 Campos 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
 Campos 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
 Campos coffee and selection of T2 teas

additional

Campos coffee espresso upgrade
 Fresh juice bar
 T2 tea station



morning, afternoon tea

morning tea one

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

afternoon tea one

Freshly baked cookies
Orange polenta cake *gf*
Iced water
Campos 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
Campos coffee and T2 tea selection



conference menu selection

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

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 *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 *gf* 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

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*

June 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

Campos coffee and T2 tea selection

Petit fours

dinner

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*

Campos 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

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*

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

* 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*

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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

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

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. 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.

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



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 on catering enquiries please contact The Fresh Collective
Phone: 02 8399 3055 email: freshevents@thefreshcollective.com.au

**THE FRESH
COLLECTIVE**