

**MAKE  
FRESH  
THINGS  
HAPPEN**

**Weddings**

**THE FRESH  
COLLECTIVE**

# 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*

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

*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*

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

# roaming

Price start from 90 per guest

## entrée

Select six cold and hot canapés from following page

## 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

Campos coffee and T2 tea selection

Petit fours

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

# shared table

Price start from 110 per guest

## 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, df*

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

Campos coffee and T2 tea selection

Petit fours



## 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 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*  
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*



## 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

### **cheese platter**

Selection of artisanal cheese platters with quince, lavosh and crackers

## 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.



## 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: [andrew@thefreshcollective.com.au](mailto:andrew@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.

### **wedding contact**

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

**THE FRESH  
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