Bangarra Dance Theatre
Lunch. Dinner. Cocktail. Breakfast. Conference

THE FRESH COLLECTIVE

welcome

Bangarra Dance Theatre

Bangarra Dance Theatre offers unique event spaces in a warehouse-style venue with sweeping views of Sydney harbour and the harbour bridge. The venue is classic in style and contemporary in design and has recently undergone a major refurbishment. The space lends itself to both cocktail style events, weddings and seated dinners and there are a number of areas that can be hired for more intimate events or breakout rooms. Suitable for corporate events, family style celebrations or weddings, with a stunning backdrop of Sydney Harbour this unique venue is perfect for your next event.

The Fresh Collective provides catering for functions and events at this unique venue. Specialising in wedding and corporate catering, Fresh offer a range of menus tailored to each unique event, using seasonal ingredients.
With experience in catering various styles of corporate and private events, Fresh are on-hand to help execute a seamless event.

We acknowledge and pay respect to the Gadigal people of the Eora Nation, upon whose Country we are based. We'd also like to acknowledge the Aboriginal and Torres Strait Islander communities across Australia, whose Customs and Cultures inspire the productions of Bangarra Dance Theatre.

lunch – dinner

the bangarra lunch 66.0
2 course alternate lunch menu
Two and a half hours duration

the bangarra dinner 137.0
3 course deluxe dinner menu
Five hour duration

country collective 150.0
4 course dinner menu designed to share
Five hour duration

by james viles 180.0
2 canapes per person on arrival
3 course alternate superior dinner menu
Five hour duration

the eora indigenous inpired menu 150.0
3 canapes per person on arrival
3 course superior dinner menu
Five hour duration

upgrades and add-ons

Additional canapes	5.0
Alternate meals	4.0
Add a food station	Priced individually
Upgrade to a dessert station	12.0
Side dishes for tables	4.0
Crew meal	35.0
Selected cocktail	18.0
Arrival glass of Ruinart Champagne	25.0

conditions

Pricing based on a minimum of 50 guests. Price based on per person. Beverages charged separately, please chose from our beverage list. Prices do not include gst. Sunday surcharge 10%. Public holiday surcharge 20%

bangarra lunch – dinner

FC

entrée

Slow cooked Tasmanian salmon, smoked crème fraiche, coastal herbs and roe *DF*
Za'atar seared tuna, caramelised cauliflower, grains, sour cherry dressing *DF*
Miso cured kingfish, charred heirloom tomatoes, puffed black rice and karkalla *GF DF*
Black pepper chicken, coriander, fried shallots, sticky rice and nahm jim *GF DF*
Roast tomato tatin, vincotto, salted ricotta, basil and red elk leaves *V*
Smoked burrata, roasted pumpkin, spiced gremolata and golden raisins *GF*
Roasted pork belly, peanut sambal, aromatic herb and radish salad, grilled lemon *DF*
Hunter beef tagliatta, carrot skordallia, pomegranate, amaranth, smoked almonds *GF DF*
Pan fried scallops, crushed edamame, miso and sake emulsion, kombu dust *GF*
Potato gnocchi, parmesan broth, baby chard leaves, crushed prosciutto and pine nuts *V*

Sourdough bread and butter

main

Barramundi, Paris mash, green peas, pancetta and pea shoots *GF*
Seared Tasmanian salmon, borlotti beans, saffron and kale *GF*
Baked chicken breast, pea and tarragon puree, confit potato and dutch carrots *GF*
Roasted chicken breast, parsnip cream, cauliflower and shiitake *GF*
Chicken ballotine, roasted fennel, olive, orange, buckwheat and chervil *GF*
Grilled baharat lamb rump, carrot ganache, broad bean cous cous, mint labna
Slow cooked lamb shoulder, roasted pumpkin, seed granola and truss tomato *DF GF*
Pressed lamb shoulder, smoked garlic mash, butternut puree and rosemary jus *GF*
Wagyu beef cheeks, roasted and pickled beetroot, chard and horse radish yoghurt *GF*
Angus beef tenderloin, champ, brown mushroom, grilled shallot, aged balsamic jus *GF*

dessert

NSW cheeses, quince paste, muscatels, lavoche *GF available*
Roasted chocolate cremeux, mandarin gel, bark and vanilla ice cream
Baked apple galette, pistachio praline, maple custard and ginger bread
Sancho pepper and strawberry eaton mess, white chocolate cream and yuzu curd
Orange and crème fraiche cake, basil, powdered olive oil and citrus syrup *GF*
Pannacotta, sake jelly, cherry blossom fruits, black sesame glass *GF*
Pecan brownie, caramel mousse, chocolate soil and black salt *GF*
Rhubarb and rose cheesecake, pistachio, strawberries and baby mint *GF*

100% arabica coffee and T2 selection
Petit fours

sides *(additional 4.0 per side per person)*

Rocket and parmesan salad with balsamic dressing *V GF*
Heirloom tomato and cherry bocconcini salad with red wine dressing *V GF*
Crispy rosemary chat potatoes with herb sea salt *V VGN GF DF*
Steamed green beans with garlic butter and almonds *V GF*
Paris potato puree and truffle oil *V GF*
Roasted heirloom carrot with honey and thyme *V VGN GF DF*
Buttered brussels sprouts *V GF*

country collective

FC

entrée

Select two dishes to share

Cured salmon, celeriac remoulade, shaved fennel and orange salad *GF DF*
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*
Tasmanian smoked salmon, pickled heirloom beetroot, and watercress *GF*
Butternut falafel, hemp seed tabbouleh, maple tahini *GF DF VGN*

Sourdough rolls and butter, roasted olives, lemon oil

main

Select two dishes to share

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, grilled red peppers, harissa and feta *V*
Whole roasted portobello mushrooms, caponata vegetables, garlic herb crust *V*
Baked Tasmanian salmon fillet, thai herbs, lime and tamarind *GF DF*
Masterstock free range chicken, gai lan, ginger and sesame rice *DF*
Teriyaki field mushrooms, tofu cream, grilled baby gem and buckwheat *GF DF VGN*
Slow roast beef, chimichurri salsa and scorched baby peppers *GF DF*

sides

Select three dishes to share

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 to share

Rolled pavlova, caramelized pineapple, passionfruit and mint
Peanut butter banana cheesecake, dark chocolate and praline crunch
Artisan cheese board, fruits, nuts, lavoche, crackers, quince paste
Jersey milk pudding, rose jelly, watermelon and pistachio salad
Matcha tiramisu, black sesame crisp and raspberries
Blueberry and almond frangipane tart, lemon curd and balm
Crème brûlée tart with Madagascar vanilla
Baked lemon cheesecake with soaked raisins
Candied orange and choc chip cannoli, blood orange dust
Honey and grape poached pears, vanilla, brandy mascarpone gf

100% Arabica coffee and T2 tea selection

by james viles

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

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
Brickfields sourdough, cultured butter

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

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

included
Brickfields sourdough, cultured butter
100% Arabica coffee and T2 tea selection
Sweet delicacies

the eora indigenous inspired menu

canapés
Beef tartare, rye curls, pickled riberry, buckwheat crunch
Seared scallop, sea greens, finger lime
Sugar cane, wattle seed caramelized pork belly

Sourdough rolls and butter

entrée
Crocodile pastrami, bush tomato chutney

main
Paper bark barramundi, warragal greens, lemon aspen sauce

dessert
Berry, rosella, candied macadamia trifle
Freshly brewed coffee, tea selection

lunch and dinner beverage packages

duration	premium	deluxe	superior
Two, half	24.0	33.0	37.0
Five hours	33.0	45.0	52.0
Additional hour	07.0	09.0	12.0

conditions
Pricing based on a minimum of 50 guests. Price based on per person. Beverages charged separately, please chose from our beverage list. Prices do not include gst. Sunday surcharge 10%. Public holiday surcharge 20%

cocktail

the bangarra two hour cocktail 60.0
Eight cold and hot canapes
Two hour duration

bangarra "a little more" 75.0
Eight cold and hot canapes
2 bite and bit canapes
Three hour duration

bangarra "substantial" 90.0
Eight cold and hot canapes
Two bite and bit or sliders
One gourmet plate/bowl
One dessert canape
Four hour duration

bangarra "cocktail dinner" 100.0
Six cold and hot canapes
Two bite and bit or sliders
Three gourmet bowls/plates
Two dessert canapes
Five hour duration

upgrades and add-ons

Additional canapes	6.0
Add substantial canapes	12.0
Add a food station	Priced individually
Upgrade to a dessert station	12.0
Side dishes for tables (per side)	4.0
Crew meal	35.0
Selected cocktail	18.0
Arrival glass of Ruinart Champagne	25.0

conditions
Pricing based on a minimum of 80 guests. Price based per person. Beverages charged separately. Prices do not include gst. Sunday surcharge 10%. Public holiday surcharge 20%

cocktail

cold canapés

Ginger prawn rice paper rolls, tamarind sauce *GF DF*
Pacific oysters, ginger, red eschalot dressing *GF +5.0*
Prawn, avocado, rocket, tarragon rotolino
Smoked Huon salmon on brioche toast, tomato, coriander salsa
Smoked Snowy River trout betel leaf, caramel chilli *GF DF*
Spencer Gulf prawn on white polenta, with spicy jam *GF DF*
Asparagus, prosciutto, filo roulade, balsamic paint
Fiery chicken tostada with avocado, lime, jalapeno *GF DF*
Beef gravlax, tarragon remoulade
Melon wrapped in prosciutto, saffron aioli *GF*
Harry's Bar chicken, celery, walnut sandwich
Peking duck pancakes with candied orange, scallion *DF*
Rare beef tataki with yuzu aioli, wasabi tobiko *GF*
Spicy chicken betel leaf with ground rice and nahm jim *GF DF*
Artichoke, truffle, parmesan tart *V*
Caramelised pear, feta on gorgonzola sable *V*
Eggplant caviar, slow roasted cherry tomato tart *V*
Pomelo, green mango, candied coconut betel leaf *V VGN GF DF*
Roasted wild mushrooms, truffle cream puff tart *V*
Smashed broad bean, mint, toasted brioche, pecorino fur *V*
Vegetarian rice paper rolls, nahm jim *V VGN GF DF*

cocktail

hot canapés

Prawn, lime chopsticks, lime, palm sugar dipping sauce *GF DF*
Salmon, dill cakes, remoulade sauce
Prawn, scallop gyoza, chive oil, black vinegar
Sugar smoked scallop with black bean, chilli *GF*
Corn chip crusted crab cakes, citrus aioli *GF*
Balinese beef satays, coconut chimichurri *GF DF*
BBQ pork, plum spring roll, chilli jam *DF*
Chilli caramel pork belly, warm caramel, prawn fur *GF DF*
Mini lamb, harissa pie
Pork, fennel sausage roll with chilli tomato jam
Sicilian meatballs with puttanesca sauce *GF*
Crispy fried zucchini flowers, holy goats cheese, truffle honey *V GF +4.0*
Fried beetroot, ricotta ravioli, sage nut butter, parmesan fur *V*
Goat's cheese churros, truffle honey, mushroom dust *V*
Mushroom tarte tatin with goat's cheese *V*
Petit pea, truffle, buffalo mozzarella arancini *V GF*
Sweetcorn fritters, chilli sauce *V GF*
Swiss brown, truffle, grana padano arancini *V GF*

bite and a bit

Coconut crusted king prawns, green nahm jim *GF DF*
Paprika king prawn skewer with romesco sauce *GF*
Banh mi: Vietnamese baguette with pulled pork, tangy pickles and sriracha aioli
Chicken shawarma with sumac pickles and smoky aubergine *DF*
Pulled chicken soft roll with house pickles and buttermilk ranch dressing
Tortillas with shredded beef brisket, crispy pickles
Field mushroom, olive and taleggio pizza *V*
Goat's cheese, caramelised onion and fire roasted pepper quesadilla *V*
Halloumi skewer, grilled courgette, cherry tomato and mint gremolata *V GF*
Wild mushroom, kale and goat's cheese pizza, truffle oil *V*

cocktail

FC

sliders

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 DF*
Korean fried chicken with kecap manis aioli and kimchee salad *DF*
Lemon cured ocean trout, crushed potatoes, caper tarragon remoulade *GF*
Peking honey roasted duck, egg fried rice, hoisin sauce *GF DF*
Popcorn prawn spicy aioli, chilli and nori spice *GF DF*
Sumac crusted beef salad with chilli jam, chickpeas, olives and eggplant *GF*

gourmet bowls

Beef chilli, chipotle salsa, sour cream and tortilla crisps *GF*
Caramelised root vegetable and saffron ravioli, broad beans and rocket *V*
Crispy fried calamari with crunchy slaw and yuzu aioli *DF*
Korean style tuna salad, go chan chilli, sesame dressing *GF*
Malaysian chicken curry on fragrant rice, peanut sambal and aromatic herbs *GF*
Potato gnocchetti with butternut, garden peas, baby spinach and salsa verde V
Soba salad with sichuan aubergine, Asian mushrooms, herbs, tamari dressing *V VGN GF*

dessert canapés

Brioche doughnuts, passionfruit curd
Candied fig and pistachio cheesecake
Frangipane tart, amarena cherry
Limoncello meringue crostata
Salt caramel macaron *V GF*
Macadamia, date rocky road *GF*
Peanut butter, jelly tartlets
Mini tiramisu
Burnt basque cheesecake, dolce de leche
Vegan chocolate popcorn brownie *GF VEG*

additional

Canape	5.0
Bit and bit or slider	8.0
Gourmet plate / bowl from	14.0
Arrival cocktail from	15.0

cocktail party beverage packages

duration	premium	deluxe	superior
Two hour	22.0	30.0	35.0
Three hour	28.0	40.0	46.0
Four hour	35.0	49.0	08.0
Additional hour	08.0	10.0	12.0

Prices based on per person
Prices do not include gst.

food stations

grazing tables

the oyster bar 16.0
Freshly shucked market fresh oysters from Regional NSW (4 per person) served with crusty baguette

charcuterie and cheese table 32.0
Cured, smoked and salted meats displayed on large wooden boards: relishes, pickled vegetables, crusty breads, local cultured butter, aged balsamic vinegar, buffalo mozzarella, fontina, parmigiano reggiano,

cheese table 24.0
Selection of local artisan cheese, served with assorted Maison breads, crackers, lavoche and house made relishes, candied fruits, fresh fruits, nuts

seafood raw bar 45.0
Market fresh seafood, freshly shucked oysters. Served with a range of dipping sauces, lemons, limes and condiments: Fresh pacific and Sydney rock oysters, spencer gulf king prawns, Hiramasa kingfish sashimi

dessert table 16.0
A display of house made pastries and desserts, beautifully displayed on a buffet table with fresh berries, accompaniments, whipped cream.

Food stations must accompany either a cocktail party or dinner package. Minimum of 100 guests. Price based on per person. Prices do not include gst.

beverage packages

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

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

superior
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 wine – select one
Round Two Chardonnay
Mr Mick Pinot Grigio
Scorpius Sauvignon Blanc
Red wines – select one
Kingston Estate Coonawarra Cabernet Sauvignon
Earthworks Barossa Shiraz
Sundries included

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

wine list (on comsuption)

FC

sparkling wines

Redbank "Ellora" Chardonnay Pinot Noir 2013 *(VIC)*	43
Pizzini Prosecco 2018 *(VIC)*	46
Seppelt Salinger Premium Cuvee NV *(SA)*	48
Toppers Mountain Pinot Noir Chardonnay 2014 *(NSW)*	52
Sheerwater Tasmania Cuvee *(TAS)*	53
Paracombe Pinot Noir Chardonnay *(SA)*	55

champagne

Mumm NV *(FRA)*	110
Veuve Clicquot NV *(FRA)*	130
Ruinart Brut NV *(FRA)*	140

white wines

Toppers Mountain Barrel Aged Sauvignon Blanc *(NSW)*	39
Pizzini Pinot Gris *(VIC)*	50
Opawa Marlborough Pino Gris *(NZ)*	51
d'Arenberg "The Money Spider" Rousanne *(SA)*	50
Hancock, Hancock Home Vineyard Fiano *(SA)*	50
Wairau River Sauvignon Blanc *(NZ)*	53
Wairau River Chardonnay *(NZ)*	53
Rolf Binder Eden Valley Riesling *(SA)*	53
Howard Park Miamup Chardonnay *(WA)*	53
Howard Park Miamup Sauvignon Blanc *(WA)*	53

red wines

Bouchard Aine, Fils Rose de France *(FRA)*	36
Mr Mick Tempranillo *(SA)*	39
Katnook "Squires" Coonawarra Cabernet Merlot *(SA)*	43
Robert Oatley GSM Grenache Shiraz Mourvedre *(SA)*	48
Wynns "The Gables" Coonawarra Cab Sauvignon *(SA)*	48
Jim Barry Shiraz *(SA)*	53
Howard Park "Miamup" Cabernet Sauvignon *(WA)*	53
Howard Vineyard Pinot Noir *(SA)*	55
Opawa Pinot Noir *(NZ)*	58
Taltarni Cabernet Merlot Petit Verdot *(VIC)*	64

beers and sundries

Heineken	10
Young Henrys Newtowner Pale Ale	10
Hahn Premium Light	6
Apple Thief cider	10
Traditional ginger beer, fresh lime, bitters	6
Lightly sparkling water	5
Orange juice	5
Soft drinks	5

Prices do not include gst. If you choose beverages from the consumption list a labour charge will apply for you event to cover the service of beverages

breakfast at bangarra

plated breakfast 60.0
Table service of food and beverage
Two & half hour duration

breakfast grazing table 45.0
Buffet service of food and beverage
One & half hour duration

cocktail breakfast 40.0
Tray service of food and beverage
Two hour duration

Prices do not include gst. Prices include buffet service of food and beverage. All catering equipment Minimum of 50 guests

breakfast

plated breakfast
Seasonal fruit platter
Breakfast pastries

Select one
Eggs Benedict, poached eggs served with ham & hollandaise sauce
Scrambled eggs, double smoked bacon, confit tomato & sour dough
Potato rosti, poached egg & smoked salmon, watercress
Avocado smash, Persian feta, poached egg & miche toast *V*
Green breakie bowl, poached eggs, Asian greens, kimchi & brown rice *DF V*
Freshly squeezed orange juice
Freshly brewed coffee and tea selection

breakfast grazing table
Berry acai smoothie pot
Platters of house baked breakfast pastries
Freshly baked fruit muffins
Selection of savoury tarts to include vegetarian options
Wild mushroom, feta and tomato bruschetta *V*
Vegan breakfast bowls
Mini juice pots – 3 great flavours
Freshly brewed coffee and tea selection

cocktail breakfast
Mini fruit skewers, kaffir lime syrup *V GF*
Organic granola berry parfait pots *V*
Mini breakfast pastries *V*
Potato bacon rosti with sour cream, watercress *GF*
Corn cake, smoked salmon, crème fraiche
Vegan breakfast bowl *VGN GF DF*
Wild mushroom, feta and tomato bruschetta *V*
Parmesan, broad bean frittata *V GF*
Orange juice
Freshly brewed coffee and tea selection

delegate packages

all day package one 75.0
half day 60.0
Morning tea
Lunch
Afternoon tea
Buffet service of food and beverage
Set up theatre style or classroom style

all day package two 90.0
half day 75.0
Morning tea
Lunch
Afternoon tea
Buffet service of food and beverage
Set up theatre style or classroom style

all day package three 99.0
half day 85.0
Morning tea
Lunch
Afternoon tea
Buffet service of food and beverage
Set up theatre style or classroom style

Prices do not include gst. Prices include buffet service of food and beverage. All catering equipment Minimum of 50 guests

delegate packages

FC

all day delegate package one

morning tea
Mini fruit muffins *GF*
Flourless peanut chocolate cookies *GF*
Freshly brewed coffee and tea selection
Iced water

lunch
Spiced cauliflower, sweet potato, hummus, kale wrap *GF DF VGN*
Eggplant schnitzel, tomato chilli jam, taleggio, bap *V*
Poached chicken, egg & fennel panini
Shaved corned beef, swiss cheese, dill pickles, rye
Smoked salmon & avocado fingers
Platters of freshly sliced seasonal fruits
Orange juice, sparkling mineral water

afternoon tea
Freshly baked cookies *GF*
Freshly brewed coffee and tea selection
Iced water

all day delegate package two

morning tea
Mini bacon & egg tarts
Fresh fruit skewers *GF*
Freshly brewed coffee and tea selection
Iced water

lunch
Spiced cauliflower, sweet potato, hummus, kale wrap *GF DF VGN*
Poached chicken, egg & fennel panini
Sushi platters: freshly rolled sushi and nori rolls with dipping sauces *V GF DF*
Baked pumpkin, buckwheat, kale, lime dressing *DF VGN*
Thai style tomato salad, fresh herbs, crispy onion *GF VGN*
Chocolate salted caramel popcorn brownie *GF*
Orange juice, sparkling mineral water

afternoon tea
Orange, almond, poppyseed cake *GF V*
Chocolate chip cookie *V*
Freshly brewed coffee and tea selection
Iced water

delegates menu

all day delegate package three

morning tea
Mini cheese and ham croissants
Strawberry, rose friands *GF V*
Freshly brewed coffee and tea selection
Iced water

lunch
Thyme, lemon, garlic roasted free range chicken *GF DF*
Spice roasted whole cauliflower with green tahini dressing *GF DF VGN*
Smoked trout, crème fraiche, lemon and dill puff tart
Roasted parmesan chat potatoes *GF V*
Carrot, beet slaw, pistachios, raisins *GF DF VGN*
Heirloom tomato salad, fresh herbs *GF VGN*
Baby cos wedges, buttermilk ranch, toasted pine nuts *GF V*
Fresh sliced seasonal fruits *GF VGN DF*
Mini pavs with whipped cream and bowls of berries *GF*
Orange juice, sparkling mineral water

afternoon tea
Orange, almond, poppyseed cake *GF V*
Chocolate chip cookie *V*
Freshly brewed coffee and tea selection
Iced water

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 Art Gallery of NSW.

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

THE FRESH COLLECTIVE