



# VENUE

## AUSTRALIAN MUSEUM

Established in 1827, the Australian Museum is Australia's first museum. Offering a range of curated galleries and event spaces to hold banquets, corporate cocktails, meetings and presentations, the Australian museum is a unique and inspiring location for your next special event.

Please refer below for our wonderful event spaces and their capacities.

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CAPACITIES	Cocktail	Sit down
Harbour View West	200	150
Room Harbour View	100	70
East Room Dinosaurs	230	NA
Minerals	150	NA
Hintze Hall	450	260
Wild Planet	200	80
Westpac Long Gallery	150	90
Theatre Auditorium	118	Fixed tiered standing

VENUE HIRE MANAGED BY AUSTRALIAN MUSEUM  
FOR MORE INFORMATION ON EVENT & CATERING SERVICES  
EMAIL: [HELLO@THEFRESHCOLLECTIVE.COM.AU](mailto:HELLO@THEFRESHCOLLECTIVE.COM.AU)  
WEBSITE: [THEFRESHCOLLECTIVE.COM.AU](http://THEFRESHCOLLECTIVE.COM.AU)



# BREAKFAST

CONTINENTAL 25.0  
 Buffet service of food and beverage  
 One hour duration

HEALTHY LITE 28.0  
 Buffet service of food and beverage  
 One hour duration

COCKTAIL 45.0  
 Cocktail service of food and beverage  
 Two hour duration

PLATED 50.0  
 Table service of food and beverage  
 Two and a half hour duration

BUFFET 55.0  
 Buffet sit down service of food and beverage  
 Two and a half hour duration

MORNING, AFTERNOON TEA  
 Half an hour duration, buffet service of food and beverage

Morning tea one 20.0  
 Morning tea two 28.0  
 Afternoon tea one 20.0  
 Afternoon tea two 28.0

Prices exclude gst  
 Minimum 30 guests.  
 Sunday surcharge 10%.  
 Public holiday surcharge 20%

# CONFERENCE

MENU ONE  
 Full day 75.0  
 Half day 65.0

MENU TWO  
 Full day 75.0  
 Half day 65.0

MENU THREE  
 Full day 80.0  
 Half day 70.0

MENU FOUR  
 Full day 80.0  
 Half day 70.0

MENU FIVE  
 Full day 95.0  
 Half day 85.0

*Full day conference: arrival coffee & tea, morning tea, lunch, afternoon tea  
 Half day conference: morning or afternoon, lunch*

POST CONFERENCE  
 CHARCUTERIE & DRINKS  
 One hour duration 35.0  
 Buffet service of food and bar service of beverage  
 Premium beverage package

CANAPÉS & DRINKS 35.0  
 One hour duration  
 Buffet service of food and bar service of beverage  
 Premium beverage package

# LUNCH

TWO COURSE 90.0  
Two and a half hour duration  
Premium beverage selection

THREE COURSE 120.0  
Two and a half hour duration  
Premium beverage selection

# DINNER

THREE COURSE 150.0  
Five hour duration  
Premium beverage selection

SHARED TABLE 175.0  
Five hour duration  
Premium beverage selection

SUPERIOR 198.0  
Five hour duration  
Superior beverage selection

ADDITIONAL  
Additional canapé, main, dessert 4.0 per course  
Alternate entrée, main, dessert (per course) 6.0  
Side (per dish) 7.0  
Arrival cocktail from 16.0  
Arrival glass of Champagne 25.0  
Espresso coffee upgrade price on request  
Deluxe beverage upgrade price on request  
Superior beverage upgrade price on request

Prices exclude gst  
Minimum 50 guests.  
Sunday surcharge 10%.  
Public holiday surcharge 20%

# COCKTAIL

ONE HOUR 60.0  
Six hot and cold canapés  
Premium beverage package

TWO HOUR 85.0  
Eight hot and cold canapés  
Premium beverage package

THREE HOUR 105.0  
Eight hot and cold canapés  
Two bite and bit or sliders  
Premium beverage package

FOUR HOUR 135.0  
Eight hot and cold canapés  
Two bite and bit or sliders  
One gourmet plate / bowl  
Premium beverage package

FIVE HOUR 150.0  
Seven hot and cold canapés  
Three gourmet plate / bowl  
Premium beverage package

ADDITIONALS  
Canapé 6.0  
Bite and a bit or slider 8.0  
Gourmet plate / bowl (per item) 14.0  
Dessert canapé 5.0  
Cocktails from 16.0  
Arrival glass of Champagne 25.0  
Espresso coffee upgrade price on request  
Deluxe beverage upgrade price on request  
Superior beverage upgrade price on request



# FOOD STATIONS



## GRAZING TABLES

Only available in conjunction with cocktail package

Minimum 100 guests

The oyster bar	18.0
Glazed ham table	18.0
Cheese table	18.0
Charcuterie and cheese table	28.0
Dessert table	18.0

## LIVE ACTION STATION

Only available in conjunction with cocktail package

Minimum 100 guests

Seafood raw bar	36.0
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Prices exclude gst  
Sunday surcharge 10%.  
Public holiday surcharge 20%

# BREAKFAST

## CONTINENTAL

Individual organic granola berry parfait pots v gf  
Fresh baked mini muffins v gf  
Double smoked ham and egg tarts  
Spinach and Maffra cheddar v  
Orange juice and apple juice  
Coffee and selection of teas

## HEALTHY LITE

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

## COCKTAIL

Mini fruit skewers, kaffir lime syrup df gf vgn  
Organic granola berry parfait pots v  
Assorted mini Danish pastries v  
Potato bacon roesti with sour cream, watercress gf  
Corn cake with smoked salmon and creme fraiche  
Parmesan and broad bean frittata v gf  
Caramelised leek, goats cheese and spinach tart v  
Wild mushroom, feta and tomato bruschetta v  
Orange juice and apple juice  
Coffee and selection of teas

## PLATED

Seasonal fruit platter df gf vgn  
Danish pastries v

## SELECT ONE DISH

Poached eggs, sweetcorn and zucchini fritter, prosciutto, rocket, relish  
Scrambled eggs, 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 v  
Orange juice and apple juice  
Coffee and selection of teas

## BUFFET

Seasonal fruit platters vgn gf df  
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 vgn gf df  
Slow roasted vine tomatoes with fresh herbs vgn gf df  
Sweetcorn and zucchini fritters, potato tortilla, tomato relish v  
Orange juice and apple juice  
Coffee and selection of teas

# MORNING TEA AFTERNOON TEA



## MORNING TEA ONE

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

## MORNING TEA TWO

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

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## AFTERNOON TEA ONE

Freshly baked cookies  
Orange polenta cake gf df  
Iced water  
Coffee and T2 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 v  
Iced water, orange and apple juice  
Coffee and T2 tea selection

v - vegetarian vgn - vegan gf - gluten free df - dairy free

# CONFERENCE

## CONFERENCE MENU ONE

Arrival  
Coffee, T2 tea selection, iced water

MORNING TEA  
Select two items

LUNCH  
Select four sandwiches (3 pp)  
Select three salads  
Select two tarts / frittatas (1pp)  
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  
Coffee, T2 tea selection, iced water

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  
Coffee, T2 tea selection, iced water

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  
Coffee, T2 tea selection, iced water

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  
Coffee, T2 tea selection, iced water

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

### CHARCUTERIE & DRINKS

A selection of Italian meats, roasted, marinated olives, Italian cheese, roasted vegetable dip, grissini, chargrilled sourdough bread

### CANAPES & DRINKS

#### SELECT 4 CANAPES

Asparagus tips in bresaola, crostini, light truffle mayonnaise *df*  
Peking duck pancakes with hoisin sauce and scallion *df*  
Spicy chicken betel leaf with ground rice and nam jim *gf df*  
Emmenthal profiterole, truffled mushroom and chive cream *v*  
Vegetarian rice paper rolls, nam jim *vgn gf df*  
Smashed broad bean and mint, toasted brioche, pecorino *fur v*  
Crab and fava bean frittata, saffron creme fraiche *gf*  
Crab and mango rice paper rolls, nam jim *gf df*  
Smoked huon salmon, corn cake, date and lime jam

*v* - vegetarian *vgn* - vegan *gf* - gluten free *df* - dairy free



# CONFERENCE



## SANDWICHES

Roast beef with grilled onions, rocket and tomato jam on sourdough  
Smoked salmon and cream cheese bap roll  
Tuna, celery and mayonnaise sandwich  
Roast lamb, artichokes, olive pesto on ciabatta  
Roast chicken Waldorf on rye  
Shredded organic chicken and corn mayonnaise  
Milanese salami, pimentos and herbed ricotta focaccia  
Smoked ham, Maffra cheddar and house pickle baguette  
Turkey, cranberry, avocado crusty roll  
Vegetable quinoa, hummus, roast aubergine in gluten free wrap vgn gf df  
Pumpkin, ricotta and harissa v gf  
Smoked salmon mini bagels  
Chicken schnitzel on Turkish bap  
Roast Greek lamb, pumpkin, hummus wrap gf  
Eggplant schnitzel, taleggio and tomato jam pillows v  
Beef brisket, beetroot relish, soybean and linseed  
Roast pork, pumpkin baby spinach, apple sauce on sourdough  
Egg, watercress and mayonnaise bap v

## SALADS

Ancient grains, herbs and sweet chilli ranch dressing v  
Barbecued pumpkin, red onion, chilli cous cous v gf  
Barbecued baby carrot and feta salad with honey lemon dressing v gf  
Shaved mushroom, parmesan and fennel with pine nuts v gf  
Grilled broccoli with whipped feta and toasted cumin v gf  
Curly kale, mung bean and peanut slaw v gf df  
Crunchy kale and walnut salad, tahini maple dressing vgn gf df  
Iceberg lettuce, oven roasted cherry tomatoes, ranch dressing v gf  
Spicy corn, bean and avocado salad vgn gf df  
Cannellini bean, green bean and cherry tomato salad vgn gf df  
Crispy Asian coleslaw v df  
Heirloom tomatoes, raspberries, burrata and raspberry vinaigrette v gf  
Greek pasta salad v  
Lentil, roasted capsicum and walnut salad vgn gf df  
Potato, avocado, lemon and cress vgn gf df  
Southern gold potato and dill cucumber salad v gf  
Rocket, asparagus and parmesan salad v gf  
Radicchio and fennel slaw, walnut oil vgn gf df

v - vegetarian vgn - vegan gf - gluten free df - dairy free

# CONFERENCE

## HOT AND COLD FINGER FOOD

Vegan rice paper rolls, nahm jim gf vgn df  
Mustard chicken drumettes gf df  
Thai fish cakes, spicy chilli jam gf df  
Salmon fish cakes, sauce gribiche  
Balinese beef satay, coconut chimichurri gf df  
Tandoori lamb meatballs, minted yoghurt gf  
Lamb pie, cumin and sweet potato  
Mini beef and red wine sauce pies  
Pork and fennel sausage rolls, tomato relish  
Sicilian meatballs, puttanesca sauce  
Wild mushroom, potato, kale and mozzarella quesadilla v  
Pulled pork and prawn taco, peanut relish  
Organic beef slider, Maffra cheddar, blush tomato  
Chicken schnitzel slider  
Spicy chicken betel leaf with ground rice and nahm jim gf  
BBQ pork and plum spring rolls, chilli jam  
Swiss brown, truffle and grana Padano arancini v gf

## SAVOURY TARTS AND FRITTATA

Barbecued broccoli, pea and ham tart bacon, cheddar and egg tart  
Feta, pumpkin and tarragon tart v  
Potato, onion and sheep's curd tart v  
Asparagus and parmesan tart v  
Salt baked celeriac and aged gruyere frittata v gf  
Kale, red pepper and goat's cheese frittata v gf  
Ocean trout, dill and leek frittata gf

## SOUPS

Roast vegetable minestrone with risoni vgn df  
Maple roasted carrot, lentil, ginger and leek vgn gf df  
Tuscan vegetable and borlotti bean vgn gf df  
Roma tomato and fresh basil vgn gf df  
Tandoori spiced red lentil soup v gf  
Roasted pumpkin, ginger and orange vgn gf df  
Leg ham and green pea soup gf

## HOT DISHES

Moroccan chicken tagine with aromatic cous cous  
Beef rendang on coconut rice with cucumber relish gf df  
Barbecued curried whole cauliflower with green mango chutney vgn gf df  
Penne pasta with roast tomato, aubergine, feta and baby spinach v  
Layered vegetable lasagne with roasted tomato sauce v  
Chicken, olive and preserved lemon tagine gf  
Braised lamb with chickpeas, red peppers and harissa gf df  
Pappardelle with beef ragout and wild mushrooms  
Calamari and prawn nasi goreng gf df  
Shepherd's pie with mustard pommes puree gf  
Beef, black bean and cashew nut stir-fry gf df  
Linguini with chorizo, pea and feta cream sauce

## COLD BUFFET

Platters of thyme, lemon and garlic, roasted chicken gf df  
Coconut and kaffir roasted chicken with ginger dressing gf df  
Char-grilled lamb, roasted onion, polenta and pimento salad gf df  
Vietnamese lemongrass beef and rice noodles gf df  
Rare roasted beef sirloin, roasted beetroots, salsa verde gf df  
Roasted loin pork, ginger pear relish gf df  
Char sui pork, prawn and smoked chicken noodle salad gf  
Confit of huon salmon nicoise salad gf df  
Tuna confit, pasta, olives and semi dried tomatoes gf df  
Spicy tuna, cucumber, tangy ponzu, sriracha aioli and ginger poke bowls gf df  
Teriyaki chicken, creamy wasabi, edamame, and fried onion poke bowls gf df

# LUNCH



## ENTREE

Sugar cured salmon, celeriac remoulade salad and salsa verde gf df  
Asparagus, serrano ham, goats curd and brioche crumbs  
Beetroot tart tartin, red wine reduction and horseradish creme fraiche v  
Kervella goat's cheese roasted eschallot tart, watercress salad v  
Woodland terrine, rustic piccalilli and grain mustard sauce gf  
Sourdough rolls and butter

## MAINS

low roasted lamb, minted pea puree, parmesan polenta gf  
Chicken breast, roasted cauliflower cream, oregano butter gf  
Bangalow pork belly, fennel cream, jamon crumbs and snow pea  
Chicken breast, lemon couscous, pistachio butter, pomegranate molasses  
Huon salmon on speck braised lentils with celeriac and green sauce gf

## DESSERT

Torta di Verona - amaretto and pandoro, blueberries and mascarpone cream  
Blackforest, chocolate and black cherry trifle  
Golden delicious apple tart tartin, brandy foam  
Cardamom and buttermilk bavaois, mango and lime puree gf  
Creme caramel, berry syrup compote gf  
Coffee and selection of teas Petit fours

## SIDES

ADDITIONAL 7 PER GUEST, PER SIDE

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 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 gf df  
Buttered brussels sprouts v gf

Prices exclude gst

v - vegetarian vgn - vegan gf - gluten free df - dairy free



# DINNER

## ENTREE

Oak smoked salmon, pickled beets, orange, horseradish, watercress gf df  
Yellow fin tuna, avocado, compressed cucumber and wakame dust gf df  
Egyptian chicken salad with pistachio, pomegranate and honey gf  
Asparagus and shitake mushroom tart, yuzu aioli, brussel sprout slaw v  
Spiced heirloom beetroots with persian feta and nigella seeds crisps v gf  
Angus beef tagliatta, roasted cauliflower hummus, amlou dressing gf df  
Sourdough rolls and butter

## MAIN

Chargrilled spiced chicken, wilted spinach, crushed potato, romesco gf  
Cone Bay barramundi, french peas, fennel, green goddess sauce gf  
Grilled lamb rump, baked polenta, sicilian caponata, lemon thyme aioli gf  
Za'atar spiced chicken, mashed kumara, broccolini, tahini labna gf  
Slow cooked lamb shoulder, celeriac puree, wild mushrooms, barley  
Beef fillet, onion soubise, glazed dutch carrot, smoked leek, onion ash gf

## DESSERT

Japanese cheesecake, strawberries, coffee linseed tuile  
Orange brulee tart, seasonal fruits and cream  
Rose petal pavlova, bergamot cream, mandarin marmalade gf  
Chocolate cremeux, banana caramel, cider foam gf  
Pannacotta, urban honey, lemon curd, citrus crackling gf  
Bitter chocolate delice, salt caramel custard, lemon thyme gf  
Coffee and selection of teas petit fours

## SIDES ADDITIONAL

7 PER GUEST, PER SIDE

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 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 gf df  
Buttered brussels sprouts v gf

Prices exclude gst

# SHARED TABLE

## ENTREE – SELECT TWO DISHES

Cured salmon, celeriac remoulade, shaved fennel and orange salad gf df  
Ploughman's platter: smoked ham, farmer's pate, aged cheddar, chutney  
Clay baked beetroot, goats curd, toasted almond dukkah v gf  
Stuffed zucchini flowers, bacalao, vegetable escabeche gf df  
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 gf  
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 vgn

## SIDES – SELECT THREE DISHES

Whole roasted cauliflower, smoked paprika, citrus aioli v gf  
Buckwheat pilaf, currants, mint, parsley and feta v vgn gf  
Glazed heirloom carrots, olive tapenade, snipped chives vgn gf  
Nicola potato puree, extra virgin olive oil, shaved parmesan v gf  
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

White chocolate pavlova, ginger roasted apples, lemon curd gf  
Artisan cheese board, fruits, nuts, lavoche, crackers, quince paste  
Classic tiramisu peach and valencia orange frangipane flan  
Creme bn1lee tart with Madagascar vanilla  
Baked lemon cheesecake with soaked raisins  
Coffee and selection of teas  
Petit fours

v - vegetarian vgn - vegan gf - gluten free df - dairy free



# SUPERIOR DINNER



## ENTREE

Crispy skin duck, mountain pepper, popped pulses, native plum df  
Roast farm quail, garden herbs, green chermoula, heirloom jam gf  
Seared scallops, beach succulents, finger lime, onion creme gf  
Butternut pumpkin gnocchi, seafood bisque, chard crisps  
Hiramasa kingfish, soba noodle salad, white soy and kombu gf  
Confit organic egg, soft polenta, parmesan crumble, truffle salsa v gf  
Sourdough rolls and butter

## MAIN

Free range chicken, miso corn, nasturtium, potato paper gf  
Wagyu rump cap, onion ash, kohlrabi, mustard butter gf  
Duck breast, fennel, cauliflower puree, black olive gf  
Rangers valley beef, baby cos, truffled potato gratin, tomato jam gf  
Hapuka, grilled local prawn, miso shiitakes, kombu dashi, sea herbs gf  
Petuna ocean trout, kelp butter, crustacean essence, radish gf  
Slow roast lamb, roast cauliflower, eggplant, pomegranate gf

## DESSERT

Silken rice, matcha cheesecake, coconut meringue gf  
Ginger creme caramel, macadamia brittle gf  
Whipped chocolate, cocoa nib wafer, manuka honey gf  
Sheep's milk granita, roast rhubarb, lemon aspen curd, fennel pollen  
White chocolate bavarois, strawberries, native pepperberry, hibiscus syrup  
Selection of award winning cheeses, quince paste, muscatels, lavoche and crackers  
Coffee and selection of teas  
Petit fours

## SIDES ADDITIONAL

7 PER GUEST, PER SIDE

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 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 gf df  
Buttered brussels sprouts v gf

Prices exclude gst

v - vegetarian vgn - vegan gf - gluten free df - dairy free

# COCKTAIL



## COLD CANAPES

Ginger prawn rice paper rolls, tamarind sauce gf df  
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  
Chermoula rubbed lamb fillet, pumpkin hummus on crostini  
Fiery chicken tostada with avocado, lime & jalapeno gf df  
Harry's bar chicken, celery & walnut sandwich  
Peking duck pancakes with hoisin sauce & scallion df  
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  
Pomelo, green mango & candied coconut betel leaf 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 vgn gf df

## HOT CANAPES

Prawn & lime chopsticks, lime & palm sugar dipping sauce gf df  
Salmon & dill cakes, remoulade sauce  
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 beef bourguignon pie  
Mini lamb pie, minted pea mash  
Pork & fennel sausage roll with chilli tomato jam  
Sicilian meatballs with puttanesca sauce gf  
Yorkshire pudding, rare roasted beef, onion gravy  
Crispy fried zucchini flowers, holy goats cheese, truffle honey v gf (+4)  
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  
Mini vegetable samosas with cucumber sambal vgn df  
Saffron balls with cummin dip vgn df  
v - vegetarian vgn - vegan gf - gluten free df - dairy free

# COCKTAIL

## 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

## 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  
Falafel slider, harrisa and date relish and lebanese pickles vgn df

## GOURMET PLATES

Beer battered flathead fillets, chips, mushy peas, lemon aioli  
Huon salmon nivoise 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

Bangers and mash: gourmet chipolata, truffle mash, onion gravy gf  
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 vgn df  
Truffled mac 'n' cheese v

## DESSERT CANAPES

Brioche doughnuts with lemon curd and lavender sugar  
Candied fig and pistachio cheesecake  
Choe-orange cake pops  
Frangipane tart with salted green apple  
Limoncello meringue tartlet  
Macaron selection v gf  
Macadamia nut rocky road gf  
Mini peppermint and choc chip cheesecake  
Triple chocolate gooey brownie gf



# FOOD STATIONS



## THE OYSTER BAR

Freshly shucked market fresh oysters (2 per person) served with crusty baguette.

## CHARCUTERIE & CHEESE TABLE

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.

## GLAZED HAM TABLE

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

## CHEESE TABLE <sup>v</sup>

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

## SEAFOOD RAW BAR <sup>gf</sup>

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 oysters, Spencer Gulf king prawns, Hiramasa kingfish sashimi.

## DESSERT TABLE

A beautiful impressive display of desserts, pastries & tortes, fresh berries and whipped cream. Beautifully presented on a styled table with colourful florals.

<sup>v</sup> - vegetarian <sup>vgn</sup> - vegan <sup>gf</sup> - gluten free <sup>df</sup> - dairy free



# BEVERAGE PACKAGES



## PREMIUM PACKAGE

Woodbrook Farm Sparkling Cuvee  
Rothbury Semillon Sauvignon Blanc  
Morgans Bay Cabernet Merlot  
SUNDRIES PACKAGE INCLUDED

## DELUXE PACKAGE

SPARKLING WINES - SELECT ONE  
Marty's Block Cuvee  
The Duchess NV Cuvee

## WHITE WINES - SELECT ONE

Counterpoint Pinot Grigio  
Tempus Two Silver Series Sauvignon Blanc

## RED WINES - SELECT ONE

Counterpoint Shiraz  
Twelve Signs Cabernet Merlot  
SUNDRIES PACKAGE INCLUDED

## SUPERIOR PACKAGE

SPARKLING WINES - SELECT ONE  
Round Two Blanc de Blanc  
The (Sum) Organic Brut  
Mrs Q Prosecco

## WHITE WINES - SELECT ONE

Round Two Chardonnay  
Petal And Stem Sauvignon Blanc  
Cape Schanck by T'Gallant Pinot Grigio

## RED WINES - SELECT ONE

Yarrowood Pinot Noir  
Treasures Coonawarra Merlot  
Wirra Wirra Shiraz  
SUNDRIES PACKAGE INCLUDED

## SUNDRIES PACKAGE

Sydney Lager  
Hahn Premium Light  
Apple Thief cider  
Traditional ginger beer with fresh lime & bitters  
Selection of soft drinks  
Lightly sparkling water

# BEVERAGE LIST

## SPARKLING WINES

Edward Thery Blanc de Blanc Brut	41
Redbank "Ellora" Chardonnay Pinot Noir 2016	43
Printhe Vintage Cuvee Brut 2022	50
Seppelt Salinger Premium Cuvee NV	50
Cavaliere D'Oro Prosecco D.O.C Brut	46

## CHAMPAGNE

Pommery NV (FRA)	120
Veuve Clicquot NV (FRA)	140

## WHITE WINES

Heggies Vineyard Cloudline Chardonnay 2022	50
Babich Black Label Marlborough Pinot Gris 2019	50
Brokenwood & Rows Sauvignon Blanc Semillon	53
Margan Semillon 2020	53
Irvine Spring Hill Pinot Gris 2020	59
Irvine Spring Hill Riesling 2022	59
Howard Park Miamup Sauvignon Blanc	54
Collector Lamp Lit Marsanne 2021	85

## ROSE

Bouchard Aine & Fils Rose de France (FRA)	43
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## RED WINES

Reschke R Series Malbec	39
Rymill "the yearling Coonawarra Cabernet Sauvignon	43
Kallesske "Clarry's" GSM 2021	54
Hay Shed Hill "Morrison's Gift" Cabernet Blend	53
Margan Shiraz 2021	53
Hancock & Hancock McLaren Vale Tempranillo	54
Howard Park "Miamup" Cabernet Sauvignon	54
Opawa Pinot Noir	59

## BEER & SUNDRIES

Sydney Lager	10
Young Henrys Newtowner Pale Ale	11
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

## SPIRITS

Johnny Walker black	15
Bombay gin	15
Beldevere vodka	15
Makers Mark bourbon	15
ALL SPIRITS INCLUDE MIXERS	

# 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 Art Gallery of NSW, Museum of Contemporary Art, Melbourne Museum, Melbourne Theatre Company and Queensland Museum.

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.

For more information on catering packages for holding your event, email: [hello@thefreshcollective.com.au](mailto:hello@thefreshcollective.com.au)

**THE FRESH  
COLLECTIVE**