

**Museum of  
Contemporary  
Art –  
Lunch and Dinner**



# Welcome

## **MCA event catering by The Fresh Collective**

The Fresh Collective has a reputation for crafting exceptional event experiences with premium food and beverage at the MCA and venues throughout Australia. 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, breakfast events, cocktail parties, and wedding dinners. Our Executive Chefs have designed our menus to showcase fresh produce with the food reflecting seasonal changes, producing balanced menus, paired with tailored beverage packages.

## **Menus by James Viles**

In addition to our regular menus Fresh also partner with profiled chef James Viles to bring a shared vision and commitment to the principles of sustainability, local produce and botanical ingredients, developing premium event experiences and signature menus. James and the chefs at The Fresh Collective care about produce – where it comes from and how it is farmed, working with suppliers who farm ethically.

Fresh is the caterer of choice for clients looking to produce seamless events with great food and drinks, delivered with flair by professional staff.



# Lunch and dinner

<b>Lunch</b>	
<b>Two course deluxe</b>	105.0
Two course menu selection	
Premium beverage selection	
Table service two and a half hours	
<b>Three course deluxe</b>	135.0
Three course menu selection	
Premium beverage selection	
Table service two and a half hours	
<b>Dinner</b>	
<b>Three course deluxe</b>	165.0
Deluxe beverage selection	
Table service five hours	
<b>Three course superior</b>	205.0
Superior beverage selection	
Table service five hours	
<b>Shared table</b>	215.0
Shared three course menu selection	
Deluxe beverage selection	
Table service five hours	
<b>James Viles degustation</b>	250.0
Two canapés on arrival	
Menu one, two or three	
Superior beverage selection	
Matching wine, beverage upgrade	price on request
Table service five hours	

<b>Additional</b>	
Additional canapé (per item)	5.0
Bit and a bite or slider (per item)	8.0
Gourmet plate / bowl (per item)	14.0
Dessert canapé (per item)	5.0
Alternate entrée, main, dessert (per course)	4.0
Side (per dish)	7.0
Arrival cocktail	from 15.0
Arrival glass of Ruinart champagne	25.0
Espresso coffee upgrade	price on request
Deluxe beverage upgrade	price on request
Superior beverage upgrade	price on request

Prices exclude gst  
 All prices listed per person  
 Minimum 50 guests Quayside room  
 Minimum spend for Friday and Saturday night \$8000

Minimum 100 guests Harbourside room  
 Minimum spend for Friday and Saturday night \$20,000  
 Sunday surcharge 10%. Public holiday surcharge 20%

## Deluxe lunch

### Entree

Smoked salmon with goats' cheese, lemon mousse and beetroot carpaccio *gf*

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

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

Poached chicken breast, verjuice rainbow carrots, herb emulsion and pistachio

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

Spiced heirloom beetroots with persian feta and nigella seeds crisps *v gf*

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

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

### Main

Cone Bay barramundi fillet, french peas, fennel, green goddess sauce, baby herb salad *gf df*

Gochujang slow cooked salmon, white miso pea velvet, shiitake, radish, furikake *gf df*

Chargrilled spiced chicken breast with wilted spinach, crushed potato and romesco *gf*

Grilled lamb rump, baked polenta, sicilian caponata, lemon thyme aioli *gf*

Za'atar spiced chicken, mashed kumara potato, broccolini, lemon & tahini labna *gf*

Slow cooked lamb shoulder, celeriac puree, wild mushrooms and barley *df*

Slow cooked beef short rib, shiitake mushroom, red rice, black bean sauce, thai basil *df*

Beef eye fillet, onion soubise, glazed dutch carrot, smoked leek, onion ash *gf*

### Dessert

NSW cheeses, quince paste, muscatels, lavoche *gf available*

Lemon curd tart, raspberry, thyme and marshmallow

Caramel latte mousse, coffee crisp, candied coco nibs and chantilly

Black forest trifle, amaretto cherries, manjari chocolate and kirsh

Pb & j - peanut butter parfait, blackberries and chocolate crunch *gf*

Buttermilk pannacotta, compressed strawberries, rose and pistachio *gf*

Caramelised apple tarte tatin, cider caramel, cinnamon mascarpone and lemon balm

Heirloom carrot cake, neufchatel mousse, malted carrot puree and blood orange dust *gf*

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours





## Deluxe dinner

### 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, roasted 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, pine nuts *v*

### 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, 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, king 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  
Sansho 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, fairy floss, dried strawberries and pistachio *gf*

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours

# Superior dinner

## Entrée

Roasted veal carpaccio, tuna and lemon emulsion, caper blossom, crisp sage *gf df*  
Gin cured ocean trout, lime compressed cucumber, crème fraiche and fish crackling *gf*  
Benndale duck confit, brik pastry, pomegranate tabouleh, coriander labnah  
Olive oil braised leeks, fermented baby carrot, turkish prunes, puffed black rice *v gf df*  
Hunter beef tagliatta, roasted carrot skordallia, pomegranate, amaranth, smoked almonds *gf df*  
Pan fried scallops, davidson plum butter, native coastal succulents, roasted macadamia *gf*  
Organic buffalo ricotta gnocchi, truffled peas, enoki mushroom and red elk *v*  
Yamba prawn, whipped snapper roe, baby peas, snow pea leaves, roasted prawn oil *gf df*  
Kingfish ceviche, breakfast radish, chickpea miso, melon, jalapeno chilli  
Sous vide ora king salmon gravadlax, horseradish, wood sorrel, dulce and fennel pollen *gf*  
Seared scallops, tarragon and pea jelly, pink lady salsa and nasturtium *gf*  
Hay smoked quail, roasted buckwheat, mandarin gel, popcorn and corn flowers *gf*

## Main

Roasted hapuka, coconut turmeric moulie, crisp curry leaf, wild rice *gf df*  
Spice and butter poached ora king salmon, borlotti beans, saffron and kale *gf*  
Baked organic chicken breast, pea and tarragon puree, confit potato, heirloom carrots *gf*  
Roasted chicken breast, parsnip cream, cauliflower and shiitake *gf*  
Chicken ballotine, bbay fennel, wild olives, orange, buckwheat and chervil *gf*  
Grilled baharat lamb, carrot ganache, broad bean cous cous, mint labna  
Slow cooked lamb, roasted red miso pumpkin, seed granola and sprouts *df gf*  
Milly Hill lamb rump, charred mint pesto, burnt squash, peas and artichokes *gf*  
Angus beef short rib, umami glaze, celeriac puree and pickle, sautéed mushroom *gf*  
Grain fed shorthorn beef, smoked beetroot, asparagus, pickled mustard seeds, balsamic jus *gf*

## Dessert

Silken rice, matcha cheesecake, coconut meringue *gf*  
Ginger crème caramel, macadamia brittle *gf*  
Whipped chocolate, cocoa nib wafer, manuka honey *gf*  
Sheep's milk sorbet, roast rhubarb, lemon aspen curd, fennel pollen  
White chocolate bavarois, strawberries, native pepperberry, hibiscus syrup  
Peach melba reinvented  
Selection of NSW award winning cheeses, quince paste, muscatels, lavoche and crackers  
Sourdough bread and butter  
100% Arabica coffee and T2 selection  
Petit fours



# Shared table

## Entrée

### Select two dishes

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*

## 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, 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

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

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*  
  
Sourdough rolls and butter, roasted olives, lemon oil  
100% Arabica coffee and T2 tea selection  
Handmade petit fours

*v – vegetarian veg – vgn gf – gluten free df – dairy free*

# Desgustation

## 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  
Brickfields sourdough, cultured butter

#### 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

#### 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

#### Inclusive

100% Arabica coffee and T2 selection  
Petit fours



# beverage packages

## premium package

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

## deluxe package

### Sparkling wines – select one

Redbank “Emily” Chardonnay Pinot Noir Brut Cuvee  
Stonegate Chardonnay Pinot Noir NV

### White wines – select one

Twelve Signs Pinot Grigio  
Tempus Two “Silver Series” Sauvignon Blanc

### Red wines – select one

Kingston Estate Coonawarra Cabernet Sauvignon  
Earthworks Barossa Shiraz  
Sundries package included

## superior package

### 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 wines – select one

Round Two Chardonnay  
Mr Mick Pinot Grigio  
Scorpius Sauvignon Blanc

### Red wines – select one

Yarrawood Pinot Noir  
Geoff Merrill Cabernet Shiraz  
Terra Felix Shiraz  
Sundries package included

## sundries package

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



# beverage list

## sparkling wines

Redbank “Ellora” Chardonnay Pinot Noir 2013, VIC	46
Pizzini Prosecco 2018, VIC	48
Seppelt Salinger Premium Cuvee NV, SA	50
Paracombe Pinot Noir Chardonnay, SA	58

## champagne

Mumm NV, FRA	130
Veuve Clicquot NV, FRA	150

## white wines

Pizzini Pinot Gris, VIC	53
Opawa Marlborough Pino Gris, NZ	55
d’Arenberg “The Money Spider” Rousanne, SA	55
Rolf Binder Eden Valley Riesling, SA	55
Howard Park Miamup Chardonnay, WA	55
Howard Park Miamup Sauvignon Blanc, WA	55

## red wines

Bouchard Aine & Fils Rose de France, FRA	38
Mr Mick Tempranillo, SA	41
Robert Oatley GSM Grenache Shiraz Mourvedre, SA	50
Wynns “The Gables” Coonawarra Cab Sauvignon, SA	50
Jim Barry Shiraz, SA	55
Howard Park “Miamup” Cabernet Sauvignon, WA	55
Opawa Pinot Noir, NZ	60

## beers and sundries

Heineken	11
Young Henrys Newtowner pale ale	11
Hahn Premium light	6
Apple Thief cider	11
Traditional ginger beer, fresh lime & bitters	6
Lightly sparkling water	5
Orange juice	5
Soft drinks	5

## spirits (by the bottle)

Johnny Walker Black	155
Bombay Gin	155
Beldevere Vodka	155
Makers Mark Bourbon	155
All spirits include mixers	

## cocktails

Ask our event manager about our themed bar experiences and cocktail list

# 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, Sydney Theatre Company, Bangarra Dance Company and The 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.

### **Event contact**

For more information on catering packages for holding your event at the MCA roof top venues contact The Fresh Collective. Phone: 02 9245 2461 and 02 8665 4427 email: [hello@thefreshcollective.com.au](mailto:hello@thefreshcollective.com.au)

**THE FRESH  
COLLECTIVE**