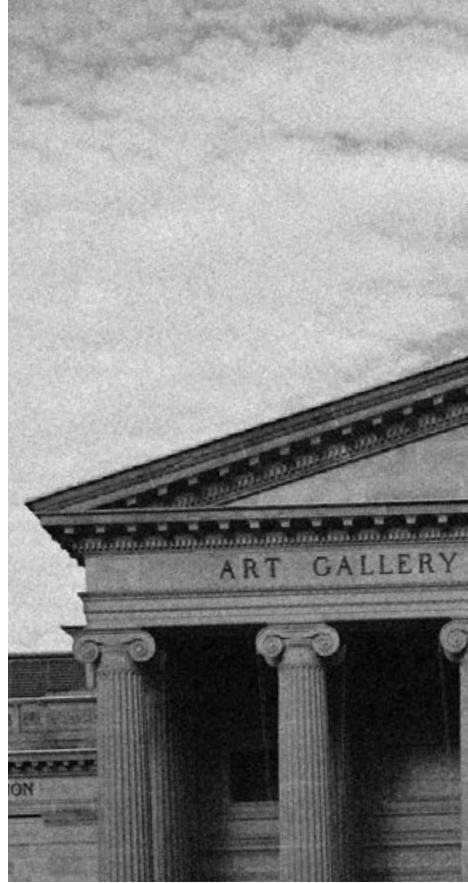


AGNSW X THE FRESH COLLECTIVE

# BANQUET KIT

Cocktail



THE FRESH  
COLLECTIVE



# COCKTAIL PARTIES

## VENUE HIRE

The Art Gallery offers six flexible events spaces in the Domain building and four breath-taking additional spaces in new building which can be booked now for venue hire from January 2023.

Venue hire at the Art Gallery contributes to bringing art to the community by funding Gallery programs. When you choose the Art Gallery for your event, you'll be directly supporting the arts in Australia.

## EVENTS AT THE GALLERY

The Art Gallery of NSW offers a beautiful and unique setting for your next event, located in the heart of the Royal Botanic Gardens, overlooking Sydney Harbour, and just minutes' walk from the city.

Provide your guests with the opportunity to dine whilst being surrounded by art, or have expert guides take you through a tour of an exhibition. Either way, your guests will experience a space unlike any other in Sydney. The Gallery offers a variety of event spaces suitable for breakfasts, dinners, cocktail functions, conferences and weddings.

The Fresh Collective together with chefs Matt Moran and Clayton Wells will ensure they deliver an event your guests are sure to remember.



# PRICING

The Fresh Collective has a reputation for crafting exceptional event experiences with premium food and beverage at the Art Gallery of NSW 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.

## COCKTAIL PRICING

<b>Cocktail</b>	<b>72.0</b>
8 cold and hot canapés	
2 hour duration	
<b>A little more</b>	<b>90.0</b>
8 cold and hot canapés, 2 bite and a bit canapés	
3 hour duration	
<b>Stand up dinner</b>	<b>130.0</b>
6 cold and hot canapés, 2 bit and a bit canapés	
2 gourmet bowl/plate, 1 dessert canapé	
4 hour duration	
<b>Cocktail by Clayton Wells</b>	<b>92.0</b>
8 cold and hot canapés	
2 hour duration	
<b>A little more by Clayton Wells</b>	<b>115.0</b>
8 cold and hot canapés, 2 bite and a bit canapés	
3 hour duration	
<b>Stand up dinner by Clayton Wells</b>	<b>150.0</b>
6 cold and hot canapés, 2 bit and a bit or sliders	
2 gourmet bowl/plate, 1 dessert canapé	
4 hour duration	

## COCKTAIL PRICING

<b>Cocktail by Matt Moran</b>	<b>92.0</b>
8 cold and hot canapés	
2 hour duration	
<b>A little more by Matt Moran</b>	<b>115.0</b>
8 cold and hot canapés, 2 bite and a bit canapés	
3 hour duration	
<b>Stand up dinner by Matt Moran</b>	<b>150.0</b>
6 cold and hot canapés, 2 bit and a bit or sliders	
2 gourmet bowl/plate, 1 dessert canapé	
4 hour duration	

## UPGRADES AND ADD ONS

If you would like to have your arrival drinks and canapes on a terrace in same building	<b>12.5</b>
Additional canapes	7.0
Bite and a bit canapes	10.0
Gourmet plates & bowls	16.0
Dessert Canapes	6.0

Prices do not include gst  
 Minimum numbers apply  
 Venue hire is not included in the menu prices  
 Pricing dependent on event space selection  
 Menus subject to seasonality and availability  
 Sunday surcharge 10%, Public holiday surcharge 20%







# HOT AND COLD CANAPÉS

## COLD SEAFOOD CANAPÉS

---

Smoked salmon terrine, tomato, coriander leaf  
 Spencer Gulf prawn, white polenta, harissa **gf**  
 Salt cod brandade, crostini, lemon crème fraiche  
 Pepper crusted tuna, coriander aioli, burnt lemon **df gf**  
 Curried crab, toasted coconut, mint mascarpone tart  
 Hiramasa kingfish tartare, prawn cracker crumbs **df gf**  
 Pickled oyster, samphire & compressed pear **df gf**  
 Scallop crudo, xo sauce, lime, coriander **df gf**

## COLD MEAT CANAPÉS

---

Potted rabbit terrine, caraway seed shortbread  
 Asparagus, prosciutto, filo roulade, balsamic paint  
 Peking duck pancake, orange marmalade, spiced salt **df**  
 Thai beef tart, peanuts, lime, picked herbs **df gf**  
 Chicken liver parfait, quince puree, toasted brioche  
 Aged beef gravlax, caper remoulade, crisp potato **df gf**  
 Fiery chicken tostada with avocado, lime and jalapeno **gf**  
 Harry's Bar chicken, celery & walnut sandwich  
 Pancetta wrapped fig, persian feta, aged balsamic **gf**  
 Shredded duck betel leaf, nuoc cham, peanuts **df gf**

## COLD VEGETARIAN CANAPÉS

---

Caramelised pear, feta on gorgonzola biscuit  
 Smashed broad bean, mint, toasted brioche, pecorino  
 Pomello, green mango, candied coconut, betel leaf **gf vgn**  
 Artichoke, truffle and crisp parmesan tart **gf**  
 Vegetarian rice paper rolls, nan jhim **gf vgn**  
 Holy goat and lemon parfait, charcoal sable, candied fig  
 Hawaiian black salt macaron, truffled mushroom **gf vgn**  
 Roasted wild mushroom tart, truffle cream **gf**  
 Target beetroot & feta tartlet, walnut dressing **gf**

## HOT SEAFOOD CANAPÉS

---

Prawn, lime chopsticks, palm sugar dipping sauce **gf df**  
 Coconut crusted king prawns, green nham jhim **gf df**  
 Scallop, shitake dumpling, black bean shallot dressing **df**  
 Tiger prawn and chive dumpling, XO oil **df**  
 Baked scallop, cauliflower puree, bacon crumble **gf**  
 Chermoula spiced swordfish, prosciutto, orange sce **gf df**  
 Corn tostadas, seared scallop, minted pea **gf**  
 Cuttlefish arancini, Moroccan lemon dressing **gf**  
 Sugar smoked scallop with black bean & chilli

## HOT MEAT CANAPÉS

---

Mini duck and shitake pies, ginger glaze  
 Pork and fennel sausage roll  
 Chilli caramel pork belly, warm caramel & prawn fur **df**  
 Chicken skewers, tamarind peanut sauce **df**  
 Tahini, harissa beef skewers, dukkah, baby watercress **gf**  
 Jamaican jerk chicken skewer, lime pineapple sauce **gf**  
 Harissa lamb sausage roll with smoked paprika relish  
 Sichuan pork meatballs with sweet & sour glaze **gf**  
 Sicilian meatballs with puttanesca sauce **gf**

## HOT VEGETARIAN CANAPÉS

---

Mushroom tarte tartin with goat's cheese  
 Date & water chestnut potstickers, dipping sauces  
 Sweet corn fritters, chilli sauce **gf**  
 Caramelised onion, gorgonzola, pear & walnut pizza  
 Enoki, swiss brown mushroom & taleggio pizza  
 Spinach & tofu dumplings, chive oil & black vinegar  
 Fried beetroot & ricotta ravioli, sage nut butter  
 Goat's cheese churros, truffle honey, mushroom dust  
 Swiss brown, truffle & grana padano arancini  
 Double baked goat's cheese soufflé, hazelnut sauce **gf**

# HOT AND COLD CANAPES

## SUBSTANTIAL

---

### Bite and a bit + sliders

Coconut crusted king prawns, green nahm jim  
 Harissa king prawn skewer with citrus mayonnaise **gf**  
 Momofuku pork bao with salted cucumber & sriracha aioli  
 Pulled pork & shrimp tortillas with peanut relish  
 Soft tortillas with shredded David Blackmore beef brisket  
 Field mushroom, olive & taleggio pizza **v**  
 Wild mushroom, kale & goat's cheese pizza, truffle oil **v**  
 Leek & spinach tart, honey gorgonzola & chard leaves **v**  
 Chicken parmy slider with bacon & melted maffra cheddar  
 General Tso's chicken slider with szechuan pickles  
 Wagyu beef slider, tomato chilli relish, cheese, lettuce  
 Fried zucchini flowers, goats cheese, truffle honey **gf**

### GOURMET PLATES AND BOWLS

---

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 **gf**  
 Potato gnocchetti, butternut, garden peas, salsa verde **v**  
 Yellow chicken curry, jasmine rice, cucumber relish **gf**  
 Penne marinara with parmesan fur

Beer battered flathead, chips, mushy peas, lemon aioli  
 Huon salmon niçoise salad with kipfler crisps **gf**  
 Korean fried chicken with kecap manis aioli, kimchi salad  
 cured ocean trout, crushed potatoes, caper remoulade **gf**  
 Peking honey roasted duck, egg fried rice, hoisin sauce **gf**  
 Popcorn shrimp spicy aioli, chilli and nori spice  
 Sumac crusted beef salad, chilli jam & eggplant **gf**  
 Crispy pork belly, pomello & green mango salad **gf**

## SOMETHING SWEET

---

### Dessert canapés

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

## FOOD STATIONS

---

**The oyster bar** 19.0  
 Freshly shucked market fresh oysters from regional NSW  
 (2 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** 19.0  
 A display of house made pastries and desserts, beautifully  
 displayed on a buffet table with fresh berries, accompaniments,  
 whipped cream

Prices do not include gst

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





# COCKTAIL MENUS

by Clayton Wells

Clayton has become one of Australia's most loved chefs. He is best known for his restaurant "Automata" which has twice been named on one of Australia's hottest restaurants and has been awarded 2 hats in the prestigious The Sydney Morning Herald Good Food Guide every year since opening.

Clayton has been appointed as the chef ambassador of Mod. Dining in the new building.

## COLD CANAPES

---

Smoked feta & tomato tart, harissa, black lime & herbs **v**

Lime & sake marinated trout roe & taramasalata tart, bonito dashi jelly **df +\$3**

Scallop crudo, avruga caviar & marigold **gf df +\$3**

Yellowfin tuna, fermented chilli, crème fraiche, purple shiso **gf**

XO Tiger prawn, eggplant, arame, seaweed & rice cracker **gf df**

Black angus tartare, puffed wild rice, black garlic mustard, pecorino, charcoal toast **gf**

## HOT CANAPES

---

Crumbed feta stuffed green olives, romesco sauce **v**

Grilled miso baby corn in husk, umeboshi sesame & puffed pork skin **gf**

Steamed storm shell clam with ginger & shallot dressing **gf**

Vadouvan spiced duck, salsa verde & fried curry leaves **gf df**

Blue swimmer crab vol au vent, lemon & black bean sauce

Pecorino custard tart, pedro ximénez prune **v**

## BITE AND BIT

---

King prawn skewer grilled with harissa & Indian pickled lime **gf df**

Borrowdale pork neck skewer, brown rice miso, sansho & osmanthus **gf df**

Old Bay shrimp roll, mayonnaise, coriander, herb & jalapeño dressing

Zucchini flower, chipotle & cheese quesadilla **v**

Grilled halloumi pita, za'atar, beetroot hummus & pickles **v**

Spiced lamb cutlet, chermoula **gf df +\$3**

## BOWLS/PLATES

---

Freemantle Octopus, herbed kipfler potatoes, green goddess sauce **gf**

Steamed tofu with spanner crab, charred corn, almond miso dressing **df**

Campanelle pasta, southern calamari, fennel & ink sauce, pickled celery **df**

Prawn & XO fried rice **gf df**

Chicken Khao Soi, pickled mustard greens, crisp egg noodles **df**

Gnocchi cacio e pepe **v**





# COCKTAIL MENUS

by Matt Moran

Matt Moran, the culinary advisor to Crafted by Matt Moran is the Gallery's signature restaurant. Matt works with Fresh to deliver exceptional event experiences and signature menus. Both Fresh and Matt value local, responsibly farmed produce which is reflected in their seasonal menus. Matt is a true fourth generation farmer, with a rural upbringing on a classic Aussie dairy farm, his family still runs the property in the Central Tablelands of New South Wales, which supplies beef and lamb to our restaurant and for events at the Gallery.

He was the pioneer of 'paddock to plate' philosophy in Australia and believes in the importance of everyone understanding the origins of the food being served on their plate. Matt has developed menus for events at the Gallery.

As these menus use seasonal ingredients they change regularly so the menus below are sample menus only. Matt can also create a bespoke menu for special events at the Gallery.

## COLD CANAPES

Tofu & cashew rice paper roll, ginger lime dressing **vgn gf**  
 Pecora goats curd & pumpkin jam cone **v**  
 Sydney rock oyster, Tasmanian pepper berry mignonette **gf df**  
 Homemade taramasalata, sebago crisps  
 Prawn cocktail sandwich, Marie rose **df**  
 Spicy yellowfin tuna tartare, crispy rice **gf df**  
 Pasture fed beef tartare, brioche, tabasco, chive  
 Honeydew melon, serrano, mint **gf df**

## HOT CANAPES

Grilled dengaku skewer, sesame **vgn**  
 Pumpkin & persian feta filo, hempseed **v**  
 Sweet potato scallop, romesco, grilled peppers **vgn**  
 Spanner crab & corn arancini, confit garlic aioli  
 Grilled WA octopus skewer, nduja vinaigrette **gf df**  
 Seared scallop, cauliflower, dashi burnt butter **gf**  
 Grilled chicken skewers, cashew satay **gf df**  
 Spiced lamb & preserved lemon croquette, mint yoghurt

## BITE AND BIT

Tempura baby sweet corn taco, slaw & chilli relish **gf vgn**  
 Miso & marmalade glazed Ora king salmon skewer, lime **df**  
 Cold Smoked salmon pastrami bruschetta, crème fraiche & sweet peas  
 Gruyere gougere, mortadella, tomato relish  
 Pork belly boa, carrot, coriander, wasabi kewpie **df**  
 Angus beef cheeseburger slider

## SUBSTANTIAL

Silken tofu Thai noodle salad, Vietnamese mint, shiso **vgn gf**  
 Slow roasted pumpkin risotto, sage, hazelnut, burnt butter **gf v**  
 Kingfish Poke, seasoned rice, furikake, avocado **gf df**  
 Crumbed prawn taco, pickled red cabbage, pineapple relish **gf**  
 Beer battered fish & chips, dill tartare **df**  
 Crispy chicken, crudites, hot sauce & ranch **df**

## SWEETS

Passionfruit cheesecake cones  
 Wattle seed Macaroons **gf**  
 Apple & cinnamon Choux Buns  
 Compressed watermelon, elderflower gel **vgn**  
 Rum & raisin chocolate truffles **gf**  
 Raspberry Meringue kisses **gf df**







# BEVERAGE PACKAGES

PACKAGES	DELUXE	SUPERIOR
2 hours	32.0	38.0
3 hours	40.0	48.0
4 hours	50.0	58.0
Additional hour	10.0	12.0

## DELUXE PACKAGE

### Sparkling wine - select one

Marty's Block Cuvee

The Duchess NV Cuvee

### White wines - select one

Tempus Two Silver Series Sauvignon Blanc

Counterpoint Pinot Grigio

### Rose wine

Bouchard Aine & Fils Rose de France

Sundries 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

### Rose wine

Dal Zotto Rosato

Sundries included

### Sundries

Sydney Lager

Hahn Premium Light

Apple Thief cider

Traditional ginger beer with fresh lime & bitters

Selection of soft drinks

Lightly sparkling water





# WINE LIST

## Sparkling wines

Edward Thery Blanc de Blanc Brut	41.0
Redbank "Ellora" Chardonnay Pinot Noir 2016	43.0
Printhe Vintage Cuvee Brut 2022	50.0
Seppelt Salinger Premium Cuvee NV	50.0
Cavaliere D'Oro Prosecco D.O.C Brut	46.0
Chandon Brut NV	88.0

## Champagne

Moet & Chandon Imperial <b>FRA</b>	130.0
Veuve Clicquot NV <b>FRA</b>	150.0

## White wines

Heggies Vineyard Cloudline Chardonnay 2022	50.0
Babich Black Label Marlborough Pinot Gris 2019	50.0
Brokenwood & Rows Sauvignon Blanc Semillon	54.0
Margan Semillon 2020	54.0
Irvine Spring Hill Pinot Gris 2020	60.0
Irvine Spring Hill Riesling 2022	60.0
Howard Park Miamup Sauvignon Blanc	55.0
Mount Pleasant Estate Semillon	80.0
Mount Pleasant Estate Chardonnay	80.0
Collector Lamp Lit Marsanne 2021	85.0

## Rose

Bouchard Aine & Fils Rose de France	43.0
-------------------------------------	------

## Red wines

Reschke R Series Malbec	42.0
Rymill "he yearling" Coonawarra Cabernet Sauvignon	46.0
Kallesske "Clarry's" GSM 2021	58.0
Hay Shed Hill "Morrison's Gift" Cabernet Blend	53.0
Margan Shiraz 2021	53.0
Hancock & Hancock McLaren Vale Tempranillo	54.0
Howard Park "Miamup" Cabernet Sauvignon	55.0
Opawa Pinot Noir	60.0
Mount Pleasant Estate Shiraz	80.0

## Beers and sundries

Sydney Lager	10.0
Young Henrys Newtowner Pale Ale	11.0
Hahn Premium Light	6.0
Apple Thief cider	10.0
Traditional ginger beer, fresh lime, bitters	6.0
Lightly sparkling water	5.0
Orange juice	5.0
Soft drinks	5.0

# THANK YOU

For information of catering enquiries  
please contact The Fresh Collective

Phone: 02 9225 1624 or 02 9225 1731

Email: [agnswevents@thefreshcollective.com.au](mailto:agnswevents@thefreshcollective.com.au)

**THE FRESH  
COLLECTIVE**

