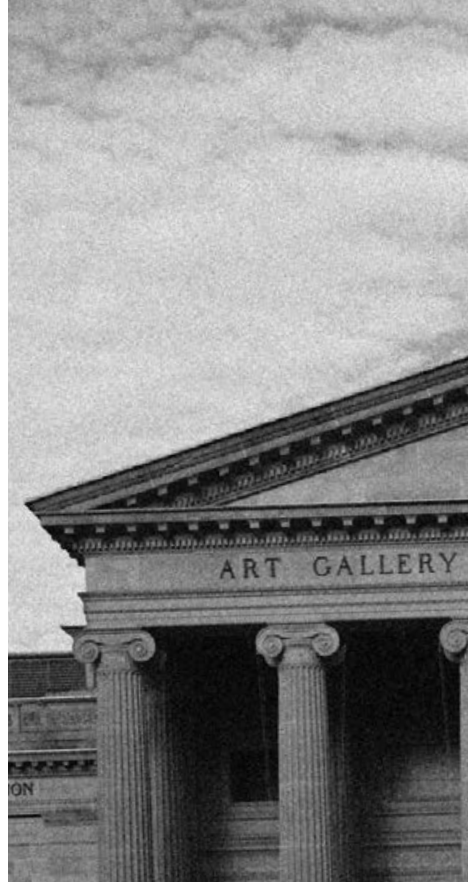


AGNSW X THE FRESH COLLECTIVE

BANQUET KIT

Lunch & Dinner



THE FRESH
COLLECTIVE

LUNCH & DINNER

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.

LUNCH MENU

Lunch by The Fresh Collective **120.0**
2 course alternate deluxe lunch menu
2.5 hour duration

Lunch by Clayton Wells **140.0**
2 course alternate deluxe lunch menu
2.5 hour duration

Lunch by Matt Moran **148.0**
2 course lunch menu served shared style
2.5 hours duration

UPGRADES AND ADD ONS

If you would like to have your arrival drinks and canapes on a terrace in same building **12.5**

Additional canapes **7.0**

Side dishes for tables **8.0 per side**

DINNER MENU

Dinner by The Fresh Collective **165.0**
2 canapes per person on arrival, chef's selection
3 course alternate deluxe dinner menu
5 hour duration

Dinner By Clayton Wells **190.0**
2 canapes per person on arrival, chef's selection
3 course alternate deluxe dinner menu with side dish
5 hour duration

Dinner By Matt Moran **200.0**
2 canapes per person on arrival, chef's selection
3 course alternate deluxe dinner menu
5 hour duration

Table Share Menu - Crafted by Matt Moran **220.0**
2 canapes per person on arrival, chef's selection
3 course dinner menu served shared style
5 hours duration

Minimum numbers apply

Venue hire is not included in the menu prices

Pricing dependent on event space selection

Prices do not include gst

Menus subject to seasonality and availability

Sunday surcharge 10%, Public holiday surcharge 20%



LUNCH MENUS

by The Fresh Collective

ENTRÉE

Slow cooked Tasmanian salmon, smoked crème fraiche, coastal herbs and roe **gf**

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

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**

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

MA IN

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 **df**

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

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

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

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

DESSERT

NSW cheeses, quince paste, muscatels, lavoche

Lemon curd tart, raspberry, thyme and marshmallow

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

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

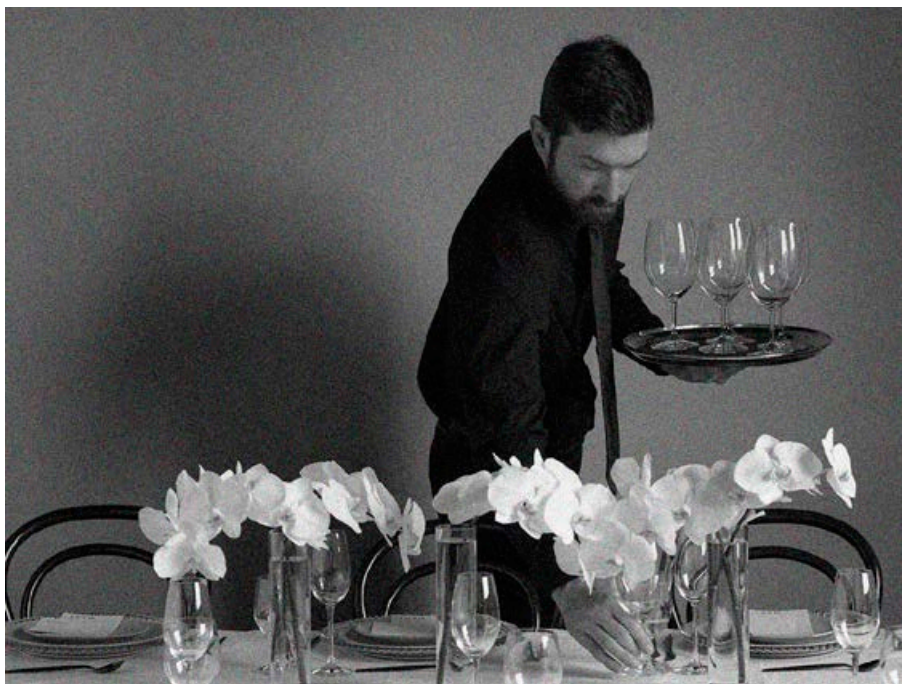
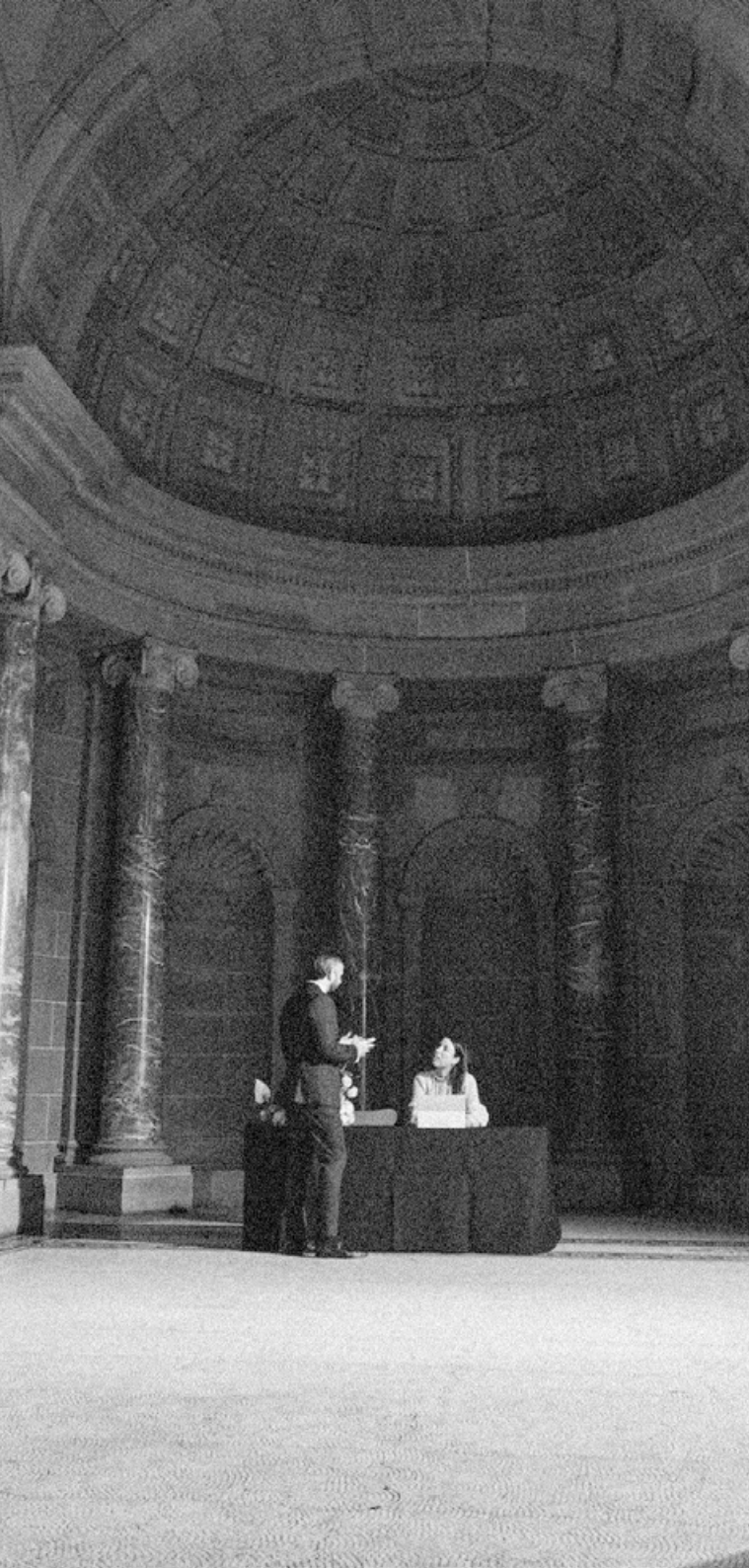
Buttermilk pannacotta, compressed strawberries, rose and pistachio **gf**

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

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours



DINNER MENUS

by The Fresh Collective

ENTRÉE

Gin cured ocean trout, lime compressed cucumber, crème fraîche 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**

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**

Sous vide ora king salmon gravadlax, horseradish, wood sorrel, dulse and fennel pollen **gf**

Hay smoked quail, roasted buckwheat, mandarin gel, popcorn and corn flowers **gf**

MAIN

Roasted hapuku, 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**

Chicken ballotine, bay fennel, wild olives, orange, buckwheat and chervil **gf**

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

Grilled baharat lamb, carrot ganache, broad bean cous cous, mint labna

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

Rhubarb and rose cheesecake, fairy floss, dried strawberries and pistachio

Ginger crème caramel, macadamia brittle **gf**

Sansho pepper and strawberry Eaton mess, white chocolate cream and yuzu curd **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 peppercorn, hibiscus syrup

Baked apple galette, pistachio praline, maple custard and ginger bread

Selection of NSW award winning cheeses, quince paste, muscatels, lavoche and crackers **+\$9**

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours

SIDES

Additional 8.0 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 **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 do not include gst



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.

ENTRÉE

La Stella burrata, heirloom tomato, herbs, harissa & lime dressing **gf v**

Spring vegetable & goats curd tart, herbs & lemon myrtle **v**

Seared yellow fin tuna, bonito emulsion, charred greens and pickled shiso **gf df**

Grilled scallops, fennel & ink, preserved lemon, dill & shallot oil **gf df**

Confit ocean trout, curry leaf sauce, fried curry leaves **gf**

Venison takaki, liquorice, purple carrot, wild oregano, blackberry vinaigrette **df**

MA IN

Steamed hapuka, taramasalata, beach succulents, charred broccolini, lemon wakame butter **gf**

Roast rainbow trout, pickled mustard greens, broccolini, crisp noodles, XO red vinegar sauce **gf df**

Duck breast, white polenta, grilled radicchio, Pedro Ximénez prunes **gf**

Pasture raised cornfed chicken, ras el hanout, green beans, braised chickpeas, thyme jus **gf**

Lamb rump, salsa verde, fennel, herbed kipfler potatoes, endive & caper salad **gf df**

Wagyu beef, carrot & kombu puree, pickled wood ears, glazed purple carrots, brown butter & tamari **gf**

DESSERT

Yuzu curd tart, vanilla crème fraiche & berries **v**

Long pepper custard, blueberry, vincotto, extra virgin olive oil **gf v**

Strawberry cheesecake, strawberry gum powder **v**

White chocolate & porcini tart, marscapone, chestnut cream & walnut **v**

Pumpkin seed sorbet, soft meringue, freeze dried mandarin & pumpkin seed oil **gf df v**

Buche d'affinois, Danish rye toast, caramelised kiwifruit **v**

IN ADDITION

Sourdough bread and butter

Garden leaf salad, shallot dressing **vgn gf df**

100% Arabica coffee and T2 selection

Petit fours

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



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.

ENTRÉE

Stracciatella, roasted capsicum, salted lemon & oregano **gf**

Pecora goats curd, beetroot, rhubarb, sorrel

Confit ocean trout, horseradish crème fraiche, finger lime **gf**

Seared scallops, sweetcorn & samphire **gf**

Cured duck, heirloom carrots, native citrus & smoked almond

Seared beef carpaccio, rocket gremolata, Reggiano **gf**

MAIN

Slow roasted pumpkin, macadamia, toasted seeds, soft herbs **v**

Pan roasted snapper fillet, sweet peas, bronze fennel **gf df**

Master stock chicken, bok choy, shiso, puffed wild rice **df**

Roasted lamb loin, globe artichoke, brassica, society garlic **gf df**

Seared ocean trout, lemon butter, salmon roe & fennel **gf**

Seared beef fillet, fondant kipfler, broccolini, marrow jus **gf nf**

SIDE

Creamed royal blue potatoes, burnt butter **gf v**

Roasted heirloom carrots, blue mountains honey **gf v**

Slow roasted carrots, sage, pine nuts **gf v**

Seasonal green vegetables, lemon oil **v gf**

Garden leaf salad, chardonnay vinaigrette **vgn gf df**

DESSERT

Valrhona chocolate Smore's tart **v**

Lemon & almond syrup cake, verbena cream **v**

Passionfruit & Pineapple pavlova **gf v**

Wattle seed cheesecake, honey, sour cherry **v**

Treacle tart, seasonal berry mascarpone

Selection of Australian and international cheeses, condiments

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours

TABLE SHARE MENU

House made focaccia, garden herbs, garlic, olive oil **vgn df**

Barra-masalata, vegetable chips **df**

Stracciatella, roasted capsicum, salted lemon & oregano **gf v**

Citrus cured kingfish, cucumber, fingerlime & karkalla

Roasted pumpkin, shiitake butter, home grown herbs **vgn gf df**

Bannockburn chicken, kipfler potatoes, brussel sprouts **gf**

Slow roasted lamb shoulder, beetroot, home grown mint **gf df**

Seasonal leaves, vinaigrette, olive oil **vgn gf df**

Pavlova, wattle seed mascarpone, crisp meringue, sour cherry & honeycomb **gf**

BEVERAGE PACKAGES

PACKAGES	DELUXE	SUPERIOR
2.5 hours	35.0	40.0
5 hours	48.0	55.0
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

Red wines - select one

Twelve Signs Cabernet Merlot

Counterpoint Shiraz

Sundries included

Prices do not include gst

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 included

Sundries

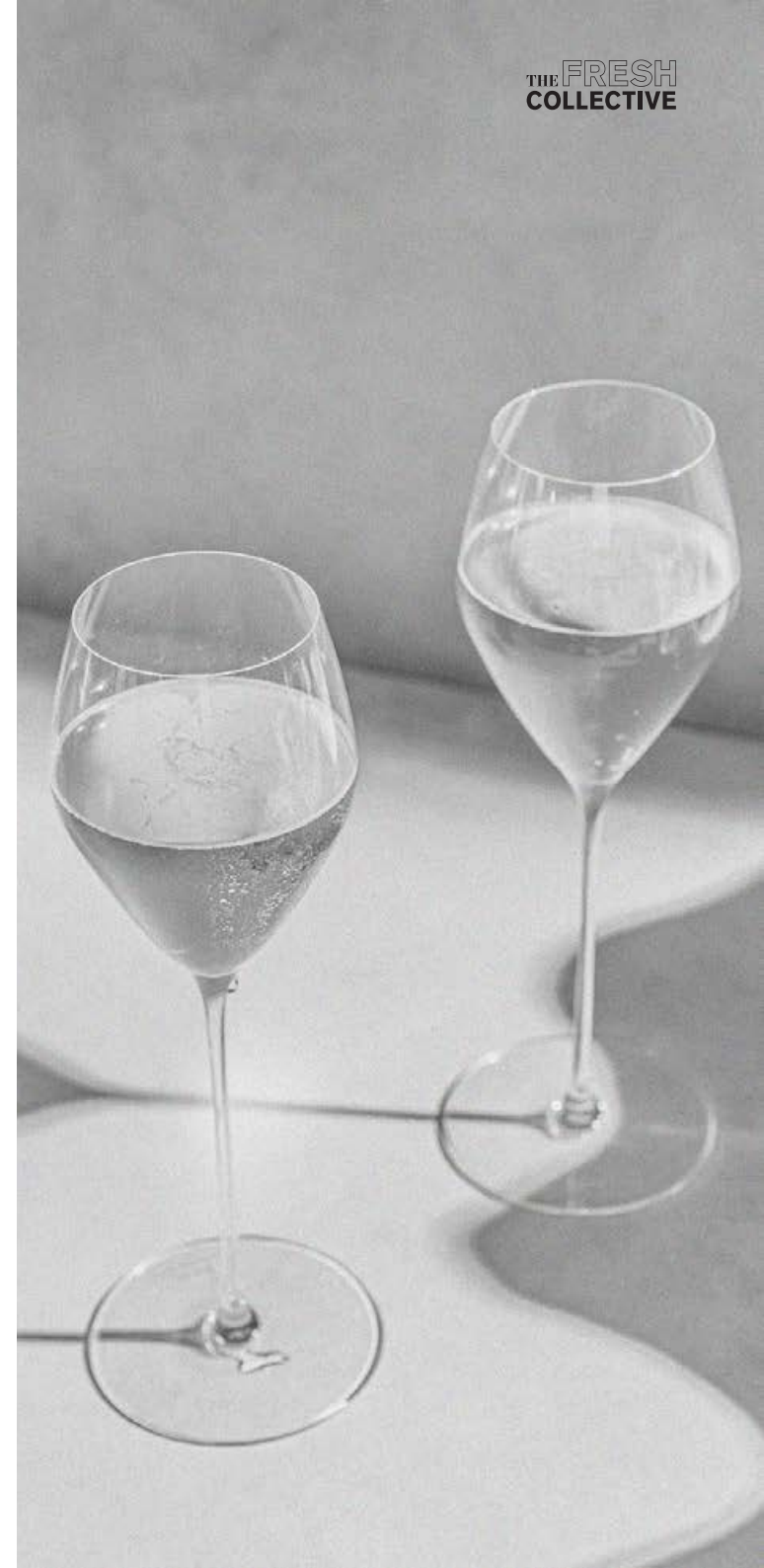
Sydney Lager, Hahn Premium Light

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 FRA	130.0
Veuve Clicquot NV FRA	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
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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 Hahn	11.0
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

**THE FRESH
COLLECTIVE**

