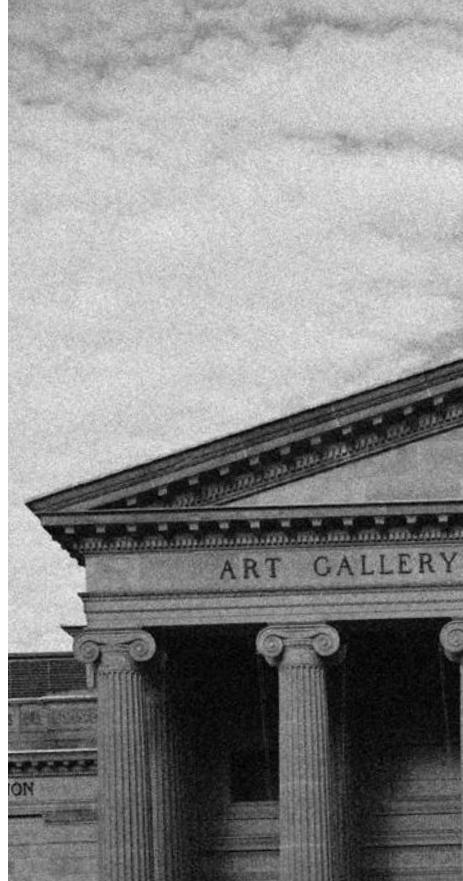


AGNSW X THE FRESH COLLECTIVE

EVENT KIT

Lunch & Dinner

THE FRESH
COLLECTIVE



LUNCH & DINNER

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.

There are six flexible events spaces in Naala Nura and four breath-taking additional spaces in Naala Badu. 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.

ABOUT THE FRESH COLLECTIVE

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.



PRICING

Minimum 80 guests - Art Gallery Restaurant, Naala Nura
Minimum 80 guests - MOD Dining, Naala Badu

Minimum 100 guests - Kaldor Hall, Naala Nura
Minimum 100 guests - Meers Hall, Naala Badu

Venue hire is not included in the menu prices
Minimum numbers and menu conditions apply for alternate approved event spaces. Pricing dependent on event space selection
Menus subject to seasonality and availability

Sunday surcharge 10%, public holiday surcharge 20%
Prices do not include gst

LUNCH MENU

Lunch by The Fresh Collective	128.0
2 course alternate deluxe lunch menu	
Table service 2.5 hour duration	
Lunch by Matt Moran	158.0
2 course alternate deluxe lunch menu	
Table service 2.5 hour duration	

UPGRADES AND ADD ONS

If you would like to have your arrival drinks and canapés on a terrace in same building	12.5
Additional canapés	7.0
Side dishes for tables (per side)	8.0

BEVERAGES

Beverages are not included in menu packages
Refer to beverage packages page for pricing

DINNER MENU

Dinner by The Fresh Collective	175.0
2 canapés per person on arrival, chefs selection	
3 course alternate deluxe dinner menu	
Table service 5 hour duration	
Dinner by Matt Moran	214.0
2 canapés per person on arrival, chefs selection	
3 course alternate deluxe dinner menu	
Table service 5 hour duration	
Dinner by Crafted by Matt Moran	214.0
Available only at Crafted by Matt Moran restaurant	
2 canapés per person on arrival, chefs selection	
Shared style starters, alternate main course, shared sides, alternate desserts	
Table service 5 hour duration	
Table shared dinner by Matt Moran	230.0
Not available at Crafted by Matt Moran restaurant	
2 canapés per person on arrival, chefs selection	
Shared style starters, shared styled mains & sides	
Plated dessert	
Table service 5 hour duration	



LUNCH MENUS

by The Fresh Collective

ENTRÉE

Hot smoked Tasmanian salmon, smoked crème fraîche, coastal herbs & roe **gf**

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

Poached chicken breast, verjuice rainbow carrots, herb emulsion & pistachio **gf df**

Asparagus & shitake mushroom tart, yuzu aioli, Brussel sprout slaw **v**

Spiced heirloom beetroots with Persian feta & Nigella seeds crisps **v gf**

Angus beef tagliatta, roasted cauliflower hummus & Amlou dressing **gf df**

MAIN

Cone Bay barramundi fillet, French peas, fennel, green emulsion sauce, baby herb salad **gf df**

Gochujang slow cooked salmon, white miso celeriac, shiitake, pickled radish, furikake **gf df**

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

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

Slow cooked lamb shoulder, parsnip purée, wild mushrooms & toasted buckwheat **gf df**

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

SIDES

Additional 8.0 per side per person

Rocket & Parmesan salad with balsamic dressing **v gf**

Heirloom tomato, cherry bocconcini salad, red wine dressing **v gf**

Crispy rosemary chat potatoes with herb sea salt **gf df vgn**

Steamed green beans with garlic butter & almonds **v gf**

Paris potato purée & truffle oil **v gf**

Roasted heirloom carrot with maple & thyme **gf df vgn**

Buttered Brussel sprouts **v gf**

DESSERT

NSW cheeses, quince paste, muscatels, lavosh **v gf**

Lemon curd tart, raspberry, thyme and marshmallow **v**

Caramel latte mousse, coffee crisp, candied coco nibs & Chantilly **v**

Pavlova, whipped coconut, blackberries & dark chocolate shavings **v gf df**

Raspberry pannacotta, pomegranate compote, candied quinoa **v gf**

Baked strawberry Tarte Tatin, pistachio praline, vanilla anglaise, whipped mascarpone **v**

INCLUSIONS

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 & fish crackling **gf**

Benndale duck confit, brik pastry, pomegranate tabouleh, coriander labneh

Olive oil braised leeks, fermented baby carrot, Turkish prunes, puffed black rice **gf df vgn**

Confit scallops, cuttlefish, celeriac, native coastal succulents **gf df**

Tuna crudo, whipped snapper roe, crispy sesame leaf, shallot dressing **gf df**

King salmon gravadlax, golden beetroot, verdi oil, fennel pollen, florals **gf df**

Kashmir spiced organic chicken, buckwheat, tomato powder, heirloom tomato tartare **gf df**

Heirloom roasted carrots, herb coconut yoghurt, cumin, harissa, pinenuts, agave **gf df vgn**

MAIN

Roasted market fish, curry leaf velouté, wambatu moju, crisp curry leaf **gf df**

Panfried king salmon, Korean BBQ pear purée, char siu (pork) sausage crumb, smoked almond, cress **gf df**

Baked organic chicken breast, fennel shallot tarte tartin, basil pistachio pesto **gf df**

Chicken ballotine, carrot ganache, smoked asparagus quinoa, roasted jus **gf df**

Grilled pork medallions, sweet potato pepper mojo, annatto oil, brassicas **gf df**

Milly Hill lamb rump, caramelised peppers & eschalot, marrow jus **gf df**

Angus beef short rib, umami glaze, celeriac purée, crisp enoki, red sorrel **gf df**

Grain fed shorthorn beef, roasted sugar loaf, roasted carrots, smoked chestnut jus **gf df**

Turkish slow cooked eggplant, Aleppo pepper, tomato sofrito & mint **gf df vgn**

SIDES

Additional 8.0 per side per person

Rocket & Parmesan salad with balsamic dressing **v gf**

Heirloom tomato & 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 & almonds **v gf**

Paris potato purée & truffle oil **v gf**

Roasted heirloom carrot with honey & thyme **v vgn gf df**

Buttered Brussel sprouts **v gf**

DESSERT

Pavlova, whipped coconut, blackberries & dark chocolate shavings **v gf df**

Orange blossom cheesecake, caramelised pear compote, white chocolate shavings **v gf**

Cardamom potted crème, mandarin biscotti, dessert lime & koji caramel **v**

Coconut sugar tart, coconut sorbet **v df gf**

Dark chocolate & miso mousse, freeze dried pineapple crumble **v gf df**

Baked strawberry Tarte Tatin, pistachio praline, vanilla anglaise, whipped mascarpone **v**

Chai spiced poached pear, hazelnut crumble, vanilla Chantilly, thyme **v gf**

Selection of NSW award winning cheeses, quince paste, muscatels, lavosh & crackers **v**

INCLUSIONS

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours



DINNER AND SHARED TABLE MENUS

by Matt Moran

Matt Moran, the culinary advisor to Crafted by Matt Moran, the Gallery's signature restaurant, 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 bespoke menus for special events at the Gallery.

v = vegetarian vgn = vegan gf = gluten free df = dairy free
Prices do not include gst

ENTRÉE

Stracciatella, roasted capsicum, salted lemon & oregano **df v**
Pecora goats curd, beetroot, rhubarb, sorrel **df**
Confit ocean trout, horseradish crème fraîche, finger lime **gf**
Seared scallops, sweetcorn & samphire **gf**
Cured duck, heirloom carrots, native citrus & smoked almond
Seared beef carpaccio, rocket gremolata, Reggiano **gf, df**

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 gf**
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

Additional 8.0 per side per person

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 **v gf**

DESSERT

Valrhona chocolate Smore's tart **v**
Lemon & almond syrup cake, verberna cream **v**
Passionfruit & Pineapple pavlova **gf v**
Wattle seed cheesecake, honey, sour cherry **v**
Treacle tart, seasonal berry mascarpone **v**
Selection of Australian and international cheeses, condiments **v**

SHARED TABLE MENU

House made focaccia, garden herbs, garlic, olive oil **vgn df**
Barra-masalata, vegetable chips **df**
Stracciatella, roasted capsicum, salted lemon & oregano **v**
Citrus cured kingfish, cucumber, fingerlime & karkalla **df gf**
Roasted pumpkin, shiitake butter, home grown herbs **v 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 **v gf**

INCLUSIONS

Sourdough bread and butter
100% Arabica coffee and T2 selection
Petit fours

DINNER MENU

at Crafted by Matt Moran

Crafted by Matt Moran is the Art Gallery's signature restaurant. Matt values local, responsibly farmed produce and is a true fourth generation farmer and was the pioneer of 'paddock to plate' dining in Australia which is reflected in his seasonal menus.

We use seasonal produce that regularly changes. Menus listed here are sample menus only.

CANAPÉS

Two per person

Artichoke & Parmesan tart **v**

Smoked salmon on brioche toast, tomato & coriander

ENTRÉE

To share

Alto olive oil focaccia, oregano **df nf vgn**

Hiramasa kingfish crudo, verjuice, basil **gf df**

La Stella burrata, autumn figs, sourdough **v nf**

MAIN

Alternate drop

Grilled swordfish, sauteed Italian greens, olive dressing **gf df nf**

Jacks Creek Sirloin, anchovy butter, broccolini **gf**

Potato gnocchi, zucchini, chilli, lemon, garlic **vgn df nf**

SIDES

To share

Seasonal greens, lemon oil, black pepper **vgn gf nf**

Red velvet, soft herbs, white balsamic **vgn gf nf**

DESSERT

Alternate drop

Blueberry and almond crostata, lemon mascarpone

Valencia orange and Campari granita **v vgn gf df nf**

Tiramisu **nf**

INCLUSIONS

Sourdough bread and butter

100% Arabica coffee and T2 selection

Petit fours

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

Select one sparkling

- Twelve Signs Sparkling Brut
- Victoria Park Chardonnay Pinot Noir NV

Select one white

- Victoria Park Sauvignon Blanc
- Counterpoint Pinot Grigio

Select one red

- Counterpoint Shiraz
- Secret Garden Cabernet Sauvignon
- Sundries included

Red wine is not permitted in some areas of the gallery.
A rosé may be substituted.

Prices do not include gst

SUPERIOR PACKAGE

Select one sparkling

- De Bortoli Regional Reserve Chardonnay Pinot Noir
- Dunes & Greene Chardonnay Pinot Noir NV
- Edmond Thery Blanc de Blanc

Select one white

- Geoff Merrill Pimpala Road Chardonnay
- West Cape Howe Semillon Sauvignon Blanc
- Redbank Pinot Grigio

Select one red

- De Bortoli Regional Reserve Pinot Noir
- West Cape Howe Cabernet Merlot
- Mount Pleasant Philip Shiraz
- Sundries included

Sundries

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



WINE LIST

Sparkling wines

Seppelt Salinger Vintage Cuvée	79.0
Printhie Sparkling Brut	64.0
Thorne-Clarke Pinot Chardonnay	50.0
Redbank Blanc de Blanc	66.0
T'Gallant Prosecco	55.0

Champagne

Moët & Chandon Impérial NV FRA	140.0
Veuve Clicquot NV FRA	150.0

White wines

2018 Mount Pleasant Cellar Aged Semillon	63.0
2023 Irvine Spring Hill Pinot Gris	69.0
Opawa Marlborough Sauvignon Blanc	66.0
Kilikanoon Killermans Run Riesling	64.0
2023 Heggies Vineyard Cloudline Chardonnay	64.0
Voyager Estate Sauvignon Blanc Semillon	66.0
Pazo Cilleiro Albarino	64.0
Paracombe Pinot Blanc	73.0

Rosé wines

Bouchard Aine & Fils Rosé FRA	56.0
Marchand & Burch Village	69.0

Red wines

De Bortoli Regional Classic Shiraz	69.0
Hay Shed Hill "Morrison's Gift" Cabernet Blend	64.0
Rob Dolan True Colours Pinot Noir	65.0
Pertaringa Undercover McLaren Vale Shiraz	66.0
Pertaringa Two Gentlemens McLaren Vale GSM	66.0
Irvine Spring Hill Merlot	71.0
Bleasdale Second Innings Malbec	60.0
Wynns Coonawarra Cabernet Sauvignon	61.0

Beers and sundries

Heineken	10.0
Young Henrys Newtowner Pale Ale	11.0
Hahn Premium Light	8.0
Heaps Normal XPA (non alcoholic)	9.0
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

Red wine is not permitted in some areas of the gallery.
A rosé may be substituted.

Prices do not include gst

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**

