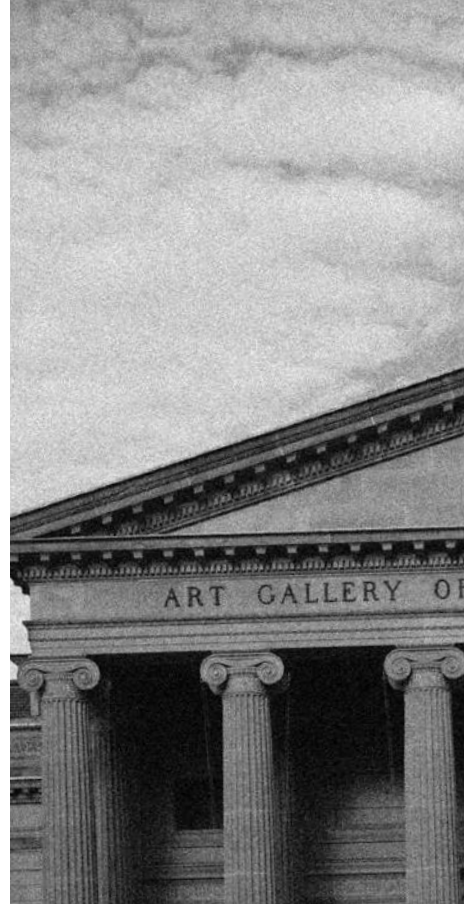


INDIGIEARTH X THE FRESH COLLECTIVE

INDIGIEARTH EVENTS

at the Art Gallery of NSW



THE FRESH
COLLECTIVE

indigiearth™

THE PARTNERSHIP

ABOUT INDIGIEARTH

Indigiearth is an award-winning, 100% Aboriginal-owned and established business, led by renowned Ngemba Weilwan woman Sharon Winsor. Based in regional New South Wales, Indigiearth offers premium native Australian foods, botanicals, and cultural experiences sourced ethically from Aboriginal communities across the country. With a mission to share and preserve Indigenous culture through food, Indigiearth blends ancient traditions with contemporary excellence.

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.

This partnership brings together The Fresh Collective's established expertise in premium event catering with Indigiearth's authentic, native Australian ingredients and First Nations cultural experiences to offer a range of unique event menus and experiences.



PRICING

COCKTAIL MENU

2 Hours	98.0 pp
8 cold and hot canapés	
3 Hours	122.0 pp
8 cold and hot canapés	
2 bite and bit canapés	
4 Hours	162.0 pp
8 cold and hot canapés	
2 bit and bit canapés	
2 substantial bowls	
1 sweet canapé	

LUNCH MENU

Indigiearth Two Course Lunch	158.0 pp
Two course plated menu, alternate serve	
2.5 hour duration	

DINNER MENU

Indigiearth Three Course Dinner	214.0 pp
Two signature canapés on arrival	
Three course plated menu, alternate serve	
5 hours duration	

SHARE TABLE MENU

Indigiearth Share Table Dinner	230.0 pp
Two signature canapés on arrival	
Three course share table menu, with sides	
5 hours duration	

FOOD STATION MENU

Indigiearth Food Station	48.0 pp
2 hours duration	

UPGRADES AND ADD ONS

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

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



COCKTAIL MENU

by Indigiearth

COLD CANAPÉS

Roast beetroot, native fig and goat cheese tart **v gf**
 Seared kangaroo tartar, seaweed, davidson plum **df**
 Crocodile & Kakadu plum sweet chilli sauce savoury pancake **df**
 Fresh oysters with finger lime pearls and green ants **gf df**
 Goat fetta, crushed peas, Geraldton wax oil tart **v**
 Native thyme, smoked tomato, bocconcini bruschetta,
 finger lime balsamic **v**
 Hemp crackers, avocado, finger lime and radish **gf vgn df**
 Tiger prawn sandwich, lemon myrtle, fennel, mayo **df**

HOT CANAPÉS

Roasted pumpkin arancini with pepper berry leaf kewpie **gf v**
 Bush tomato quiche, salsa verde **v**
 Pepper leaf rubbed chicken skewers, macadamia satay sauce **gf df**
 Baked scallops, bush tomato XO, purslane **gf df**
 Mini emu and pepper berry sausage rolls **df**
 Kangaroo and saltbush pies, bush tomato chutney **df**
 Barramundi sticks, tamarind hot and sour sauce,
 lemon myrtle **gf df**
 Cauliflower polpetti, macadamia curry dip,
 Geraldton wax **gf df vgn**

BITE AND BIT

Kangaroo sliders, bush tomato relish
 Saltbush dukkah crusted lamb kofta, river mint sauce **gf**
 Anise myrtle crusted prawns, lemon chilli aioli **gf df**
 Sea parsley za'atar chicken tender, thyme and feta dip **gf**
 Prairie dust pumpkin, goats cheese and sage pizza **v**
 Salt beef po boy, kunzea kraut, pepper berry mustard **df**

GOURMET BOWLS

Pulled pepper berry kangaroo, gnocchi, gremolata
 Smoked trout, fennel, pepper leaf and macadamia salad **gf**
 Native caramel pork belly, green mango slaw **gf df**
 Farfalle pasta, warrigal greens pesto, Parmesan **v**
 Saltbush mushroom ragu, indigenous spiced polenta **gf v**
 Lamb cutlet, macadamia chimichurri and chard **df gf**

SWEETS

Mini lemon and finger lime tart **v**
 Chocolate tart, wattle seed cream, dulce de leche **v**
 Lemon myrtle brown butter friands **v**
 Davidson plum and dark chocolate brownie **gf df vgn**
 Macadamia and lemon myrtle cake **v**
 Wattle seed and Frangelico macarons **gf v**

LUNCH & DINNER MENUS

by Indigiearth

ENTRÉE

Pan fried scallops, pea purée, sea parsley, finger lime pearls, green ants **gf**

Avocado and finger lime, prawns, samphire **gf df**

Crispy skin pork belly, apple and fennel slaw, wild plum sauce **gf df**

Fresh rock oysters, 3 ways: with green ants, finger lime pearls, finger lime balsamic **gf df**

Kingfish crudo, apple, cucumber, buttermilk, geraldton wax oil **gf**

Fire roasted beetroot, pepper leaf labna, sun rise lime, macadamia **gf v**

Heirloom tomato tart, stracciatella, candied olive and sea parsley **v**

MAIN

Organic chicken, creamy potato mash, lemon myrtle butter sauce, greens **gf**

Paperbark barramundi, finger lime salsa, lemon myrtle olive oil **gf df**

Saltbush dukkah crusted salmon, roast kipfler potato, river mint salsa verde **gf df**

Fillet of beef, pepper berry, baby carrot, paris mash, bush tomato compote **gf**

Campfire roasted kangaroo, sweet potato, roast beetroot, saltbush **gf**

Emu fillet, roast vine tomato, wattle seed roasted carrot, quandong **gf df**

Wild lime glazed crocodile, pea purée, river mint salsa verde, kakarla **gf**

Roast duck, cauliflower purée, davidson plum dust **gf**

Roast mushroom with native thyme, fetta, fried saltbush leaves **gf v**

SIDES

Additional 8.0 per side per person

Crispy skin roast potato with outback prairie dust **gf df v**

Oven roasted mushrooms & fetta **gf v**

Roast pumpkin and saltbush salad **gf df v**

Garden salad with finger lime balsamic **gf vgn**

Roast beetroot salad with wattle seed balsamic **gf df vgn**

Pepper berry slaw **gf df vgn**

DESSERT

Chocolate and river mint mousse tart, quandong halves, chantilly cream **v**

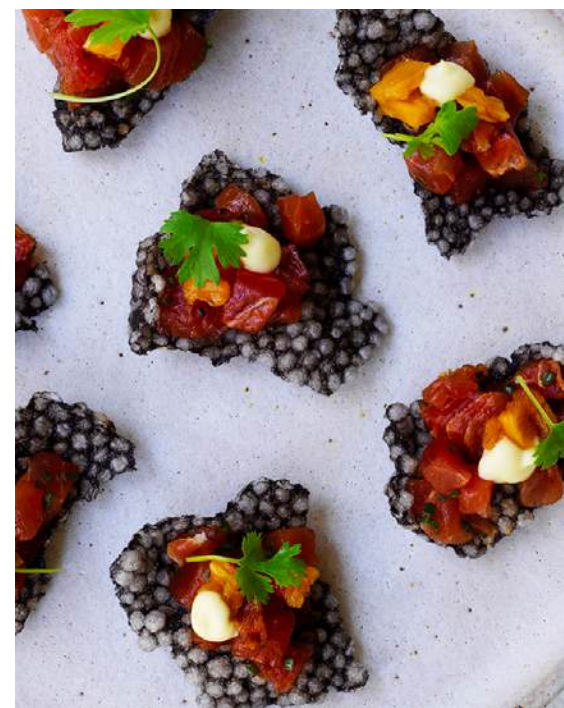
Lemon myrtle dome **v**

Strawberry gum and white chocolate cheesecake **v**

Wattle seed Tiramisu **v**

Pistachio, raspberry & davidson plum dome **v**

Dark chocolate and river mint brownie **v**



SHARE TABLE MENU

by Indigiearth

ENTRÉE - SELECT THREE

Heirloom tomatoes, stracciatella, lemon myrtle oil

Crisp pork belly, betel leaf, myrtle caramel

Rosella cured salmon, mustard cream, cucumber salad

Clay baked beetroot, goats curd, saltbush dukkah

Chargrilled asparagus, halloumi, marjoram,
honey and Geraldton wax oil **v**

Spinach & ricotta gnocchi, bush tomato and basil sugo,
Pecorino, olive oil **v**

Green mango salad, lemon myrtle nam jim,
salt and pepper berry calamari

MAINS - SELECT TWO

Slow cooked kangaroo fillets, truss tomato, river mint **gf**

Lemon myrtle roast chook, native thyme, burnt lemon **gf df**

Saltbush roast lamb, lemon aspen tzatziki **gf**

Crocodile tail fillet, Kakadu plum, chilli **gf df**

Grilled emu fillet, quandong, native thyme **gf df**

Pulled pork & pepper berry BBQ sauce **gf df**

Baked barramundi fillet, macadamia romesco **gf df**

Finger lime and honey glazed halloumi **gf v**

SIDES - SELECT THREE

Garden salad with finger lime balsamic **gf vgn df**

Roast beetroot salad with wattle seed balsamic **gf vgn df**

Roast pumpkin and saltbush salad **gf vgn df**

Ancient grains and river mint salad **v df**

Slow roasted vine tomato with native thyme **gf vgn df**

Oven roasted mushrooms & fetta **gf v**

Pepper berry slaw **gf vgn df**

Crispy skin roast potato with outback prairie dust **gf vgn df**

Saffron rice salad **gf v**

DESSERT - SELECT TWO

Wattle seed tiramisu **v**

Lemon and finger lime curd tart, meringue, Davidson plum **v**

Mango and macadamia tart **gf v**

Pistachio, raspberry and Davidson plum dome **v**

White chocolate and strawberry gum slice **gf v**

River mint and dark chocolate brownie **v**

INCLUSIONS

Bread rolls or damper with whipped bush tomato butter

FOOD STATION MENU

by Indigiearth

Immerse yourself in a culinary journey spanning 60,000 years with Indigiearth's curated food station. Experience the vibrant and diverse flavours of Australia's indigenous produce, meticulously prepared with respect for tradition and sustainability.

Our station showcases a harmonious blend of native ingredients, sourced directly from the Australian bush and expertly crafted into modern delicacies.

INDIGIEARTH FOOD STATION

Due to the seasonality of produce, below is a sample menu:

Lemon myrtle crusted smoked salmon **gf**

Truffled kangaroo salami

Salt bush damper and native tomato butter **v**

Barramundi spring rolls **df**

Seared emu betel leaf, burnt onion salsa **gf df**

Smoked barramundi rillette with crisps

Kangaroo tataki, davidson plum tare **df**

Mini desert lime and sea rosemary macadamia cakes **v**



BEVERAGE PACKAGES

LUNCH & DINNER

PACKAGES	DELUXE	SUPERIOR
2.5 hours	35.0	40.0
5 hours	48.0	55.0
Additional hour	10.0	12.0

COCKTAIL

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

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

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

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



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

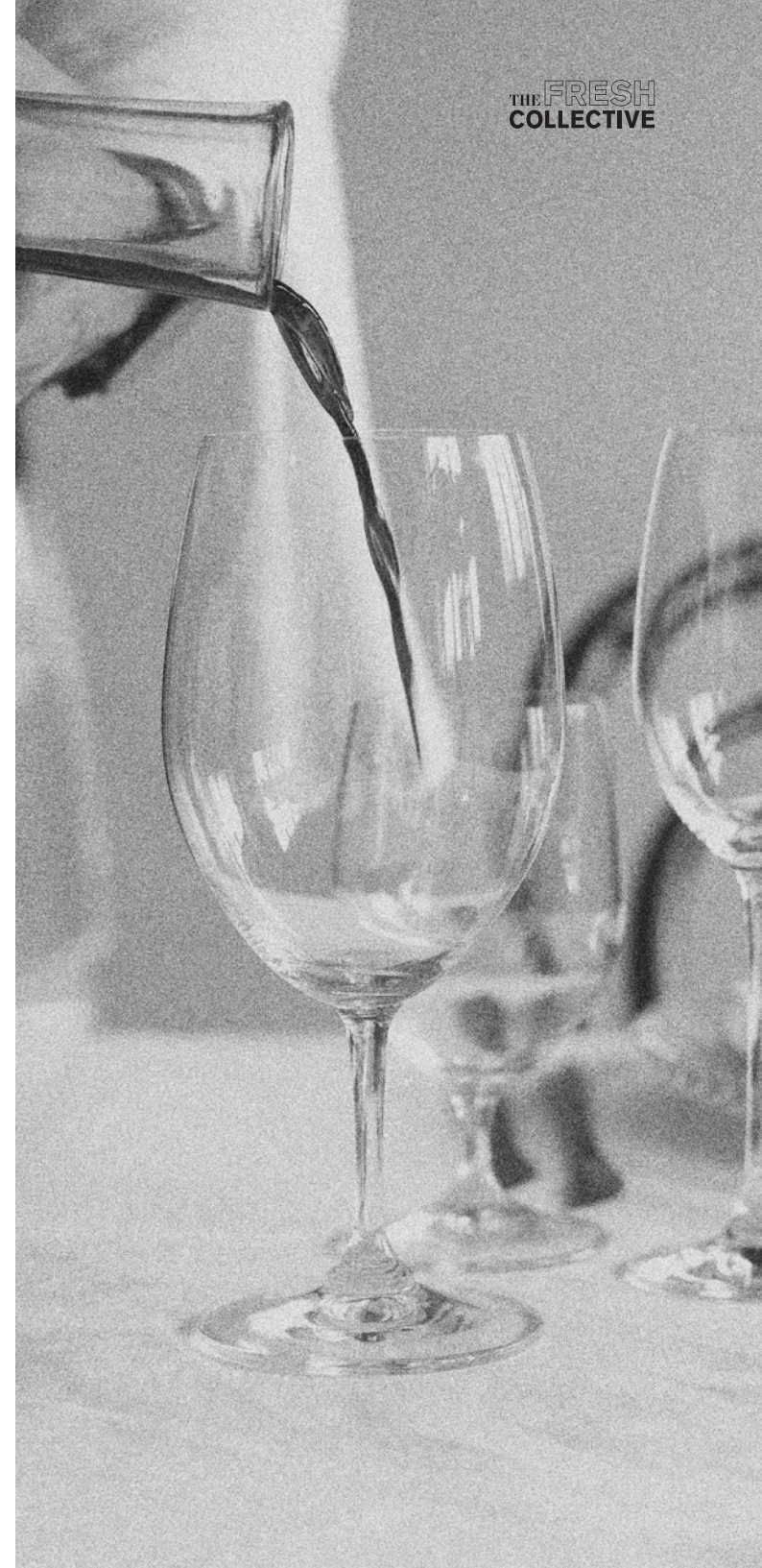
Red wines

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
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

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THANK YOU

For more information on our catering services
please contact The Fresh Collective

Phone: 02 9225 1624 or 02 9225 1731

Email: agnswevents@thefreshcollective.com.au

**THE FRESH
COLLECTIVE**


indigiearth™

