

COCKTAIL



*fresh*

MUSEUM OF CONTEMPORARY ART



# TABLE OF CONTENTS

Page 2	FRESH CATERING INTRODUCTION
Page 3	FOOD   BEVERAGE PRICES
Page 4	HOT & COLD CANAPES
Page 5	BITE AND BIT   SLIDERS   GOURMET   DESSERT CANAPES
Page 6, 7	STYLED FOOD BARS
Page 8	BEVERAGE PACKAGES
Page 9	INTRODUCING JAMES VILES   BIOTA DINING
Page 10	JAMES VILES CULINARY INSTALLATION
Page 11	FRESH FLOWERS AND STYLE

## FOR YOUR EVENT CONTACT

For more information on catering packages for holding your event at the MCA roof top venues contact Fresh Catering.

Phone: 02 9245 2461 and 02 9245 2412

Email: [mcaevents@freshcatering.com.au](mailto:mcaevents@freshcatering.com.au)

Website: [www.freshcatering.com.au](http://www.freshcatering.com.au)



## FRESH CATERING

Fresh Catering offer a superb range of menus featuring Sydney's finest produce, executed by professionally trained chefs who provide our guests with contemporary, innovative dining with broad appeal. We have included a range of menus for you to choose from, but please don't hesitate to request a menu that incorporates your own personal touch.

Internationally acclaimed Executive Chef and Culinary Director, Geoff Haviland leads our talented team of chefs. Geoff's extensive experience, passion and attention to detail ensures that his team delivers world class dishes at every event.

In a partnership that is truly unique and signals our dedication to sustainability, James Viles, chef and owner of two hatted Biota Dining in Bowral has joined Fresh Catering as Consultant Chef. The two acclaimed chefs and old friends Geoff and James share a vision to strengthen our commitment to the passions that define

Biota Dining: sustainability, local produce and botanical ingredients. We are proud to be able to offer a series of James Viles signature four course menus and interactive culinary installation concepts that complement our showpiece event spaces and offers the ultimate premium cocktail experience.

We employ and train our service staff to guarantee the service at your function will be of the highest standard. We understand the importance of professional service with an accommodating and friendly attitude. Every aspect of your event will be treated with the utmost care.

We also offer a sophisticated and innovative selection of wines showcasing unique handcrafted Australian vineyards, selected for us by leading Sommelier Samantha Payne.

We look forward to creating a seamless event that is special for you and your guests.



**2 HOUR COCKTAIL RECEPTION**  
 8 Cold and Hot Canapés  
 Premium Beverage Selection - See Page 7

**\$90 per guest**

**3 HOUR COCKTAIL RECEPTION**  
 8 Cold and Hot Canapés  
 2 Bite & A Bit or Sliders  
 Premium Beverage Selection - See Page 7

**\$105 per guest**

**4 HOUR COCKTAIL RECEPTION**  
 8 Cold and Hot Canapés  
 2 Bite & A Bit or Sliders  
 1 Gourmet Plate & Bowls  
 Premium Beverage Selection - See Page 7

**\$145 per guest**

**5 HOUR COCKTAIL RECEPTION**  
 7 Cold and Hot Canapés  
 3 Gourmet Plate/ Bowl  
 1 Dessert Canapes  
 Premium Beverage Selection - See Page 7

**\$160 per guest**

**MINIMUM NUMBERS**

Minimum 50 guests (Quayside Room)  
 Minimum 100 guests (Harbourside Room)

**MINIMUM SPENDS FRIDAY AND SATURDAY NIGHTS**

Quayside Room **\$8,000**  
 Harbourside Room **\$20,000**

**ADDITIONALS**

Styled Food Bar	From \$23 per guest (Minimum 100 guests)
Canapés	From \$5 per guest (Minimum 50 guests)
Bite & A Bit or Sliders	\$8 per guest (Minimum 50 guests)
Gourmet Pies	\$9 per guest (Minimum 50 guests)
Gourmet Plates & Bowls	From \$14 per Item, per guest
Dessert Canapés	From \$5 per Item, per guest
Cocktails	From \$15 per guest
Arrival Glass of Ruinart Champagne	\$25 per glass
Deluxe Beverage Upgrade	Price on Request
Superior Beverage Upgrade	Price on Request
Special Diet - Vegetarian, Gluten Free	No surcharge
Special Diet - Other	Price on Request
Public Holiday Surcharge	20%
Sunday Surcharge	10%

Prices exclude GST



## COLD CANAPES

Crab and Mango Rice Paper Roll with Spiced Coconut Jam <sup>gf</sup>  
 Ginger Shrimp Rice Paper Rolls with Tamarind Sauce <sup>gf</sup>  
 Prawn Cocktail Harry's Bar Sandwich (add \$2 pp)\*  
 Smoked Huon Salmon on Toasted Brioche, Tomato & Coriander  
 Smoked Ocean Trout, Corn Cake, Date & Lime Jam  
 Artichoke, Truffle & Parmesan Tart <sup>v</sup>  
 Citrus Cured Bass on Blinis with Beetroot Caviar (add \$2 pp)\*  
 Asparagus Tips in Bresaola, Crostini, Light Truffle Mayonnaise  
 Beef Fillet Carpaccio, Fresh Horseradish Cream, Parmesan Sable  
 Chickpea Socca Crisp, Whipped Goat's Curd <sup>v gf</sup>  
 Corn Tostada, Spiced Cob Corn, Guacamole, Sour Cream <sup>v gf</sup>  
 Coronation Chicken in Chicory Leaf <sup>gf</sup>  
 Grilled Piquillo Peppers, Tuna Gribiche <sup>gf</sup>  
 Duck Parfait Éclair, Dried Fruit Chutney  
 Emmenthal Profiterole, Truffle Mushroom & Chive Cream <sup>v</sup>  
 Herb Rolled Goats Cheese Lollipops <sup>v gf</sup>  
 Herbed Cream Cheese Oreo, Keta Caviar  
 Hiromasa Kingfish Carpaccio, Vadouvan Crumbs, Sweet Pickle  
 Mini Salmon Frittata Topped with Pea Crush & Watercress <sup>gf</sup>  
 Parmesan Shortbread, Aubergine Relish, Cherry Tomato <sup>v</sup>  
 Peking BBQ Duck Pancakes, Hoi Sin Sauce  
 Rare Beef Tataki, Yuzu Aioli, Wasabi Tobiko on Rice Crisp <sup>gf</sup>  
 Red Onion Marmalade Tart with Blue Cheese, Walnuts & Pear <sup>v</sup>  
 Cured Huon Salmon on Pea Blinis with Keta Crème Fraiche (add \$2 pp)\*  
 Swordfish Carpaccio, Vadouvan Bruschetta, House Pickle (add \$2 pp)\*  
 Roast Beetroot Scones Topped with Bitey Cloth Cheddar & House Relish <sup>v</sup>  
 Sashimi Kingfish, Pickled Ginger, Mirin Dressing <sup>gf</sup>  
 Seared Scallop Ceviche, XO Crumbs (add \$2 pp)\*  
 Smashed Broadbean & Mint, Toasted Brioche, Pecorino Fur <sup>v</sup>  
 Smoked Beetroot Macaron, Chicken Liver Parfait, Pickled Raisin <sup>gf</sup>  
 Truffle Lobster Sandwich, Chive Aioli (add \$3 pp)\*  
 Smoked Beetroot Macaron, Chive Whipped Feta <sup>v gf</sup>  
 Smoked Trout Omelette Roll with Paprika Aioli <sup>gf</sup>  
 Spicy Chicken Betel Leaf with Ground Rice & Nahm Jim <sup>gf</sup>  
 Truffle Artichoke & Goat's Cheese Cornet, Olive Crumbs <sup>v</sup>  
 Truffle Duck Liver Rillettes & Brioche Dome  
 Vegetarian Rice Paper Rolls, Nahm Jim <sup>v gf</sup>

Prices exclude GST

\*Additional cost applies to cocktail package price

## HOT CANAPES

BBQ Pork & Plum Spring Roll, Chili Jam & Light Soy  
 Bone Marrow and Onion Tartlet, Gremolata Condiment  
 Crispy Pork Pancake, Kimchee Salad and Peanut Caramel  
 Jamaican Jerk Chicken Skewers with Spicy Sauce <sup>gf</sup>  
 Chili Caramel Pork Belly, Warm Caramel & Prawn Fur <sup>gf</sup> (add \$1 pp)\*  
 Beef Tenderloin Skewers in Acacia Honey, Crushed Salted peanuts  
 Balinese Beef Satays, Coconut Chimichurri  
 Mini Lamb Shank Pies, Minted Peas  
 Pork & Coriander Gyoza, Chili Oil & Shizo  
 Sichuan Pork Meatballs with Aromatic Sesame Glaze <sup>gf</sup>  
 Sticky Asian Spiced Lamb on Crispy Wonton <sup>gf</sup>  
 Croque Monsieur, Heidi Gruyere & Prosciutto  
 Mini Chicken, Mushroom & Leek Pie  
 Mini Yorkshire Pudding, Rare Beef, Onion Gravy  
 Cancun Fish Tacos with Guacamole & Spicy Garlic Sauce  
 Sugar Smoked Scallop with Black Bean & Chili <sup>gf</sup> (add \$2 pp)\*  
 Chermoula Spiced Swordfish, Prosciutto & Orange Dressing <sup>gf</sup> (add \$1 pp)\*  
 Coconut Crusted King Prawns, Green Nham Jhim <sup>gf</sup> (add \$2 pp)\*  
 Corn Tostadas with Seared Scallops and Minted Pea <sup>gf</sup>  
 Mini Snapper Pie with Smoked Tomato Relish  
 Ocean Trout & Soft Herb Croustis  
 Prawn & Lime Chopsticks, Lime & Palm Sugar Dipping Sauce <sup>gf</sup> (add \$2 pp)\*  
 Seafood Beignet with Togarashi Aioli Chunky Prawn Toast, Yuzu Aioli  
 Smoked Trout & Sunflower Seed Arancini, Tarragon Aioli  
 Baby Baked Potatoes, Beetroot Caviar, Wasabi Crème Fraiche  
 Aged Brie and Truffle Olive Croustis <sup>v</sup>  
 Baby Baked Potatoes with Heidi Gruyere & Horseradish <sup>v gf</sup>  
 Cherry Tomato Tarte Tatin with Olive Tapenade <sup>v</sup>  
 Chickpea & Coriander Fritter with Smoked Tomato Jam <sup>v gf</sup>  
 Fried Beetroot & Ricotta Ravioli, Burnt Butter, Parmesan Dust <sup>v</sup>  
 Goats Cheese Churros with Truffle Honey & Mushroom Dust <sup>v</sup>  
 Crispy Paneer Tikka Patties, Minted Yoghurt <sup>v</sup>  
 Manoushi with Harissa Potatoes & Za'atar <sup>v</sup>  
 Mini Thai Style Pumpkin, Spinach and Pinenut Pie <sup>v</sup>  
 Petite Pea, Truffle & Buffalo Mozzarella Arancini <sup>v</sup>  
 Pizzetta with Gala Apple, Taleggio and Rosemary <sup>v</sup>  
 Pumpkin Ganache & Goat's Curd Tortellini, Sage Burnt Butter <sup>v</sup>  
 Warm Tartlet of Caramelised Onions & Goat's Cheese, Crispy Fried Capers <sup>v</sup>

v - vegetarian

gf – gluten free

**BITE AND A BIT**

Cured Ocean Trout Nicoise in Tostada Cup  
 Harissa King Prawn Skewer with Citrus Mayonnaise <sup>gf</sup>  
 Paprika King Prawn Skewer with Romesco Sauce <sup>gf</sup>  
 Smoked Chorizo & Calamari Brochette, Paprika Remoulade <sup>gf</sup>  
 Tandoori Gulf Prawn, Spicy Mango Relish <sup>gf</sup>  
 Bahn Mi: Vietnamese Baguette with Pulled Pork, Tangy Pickles & Sriracha Aioli  
 Beef Bourguignon Croquette with Truffle Aioli & Celeriac Slaw  
 Morcilla Sausage & Onion Mash Tart  
 Pulled Chicken Soft Roll with House Pickles & Buttermilk Ranch Dressing  
 Pulled Pork & Shrimp Tortilla with Peanut Relish, Pickled Cucumber & Sour Cream  
 Field Mushroom, Olive & Taleggio Pizzetta <sup>v</sup>  
 Grilled Asparagus, Olive & Fontina Schiacciata <sup>v</sup>  
 Mozzarella, Kale & Sundried Tomato Schiacciata <sup>v</sup>  
 Wild Mushroom, Kale & Truffle Oil Schiacciata <sup>v</sup>

**SLIDERS**

Chicken Schnitzel Slider with Bacon & Melted Maffra Cheddar  
 Eggplant Parmy Slider with House Slaw & Garlic Mayonnaise <sup>v</sup>  
 Corn & Coriander Slider, Guacamole, Smoked Chili & Tomato Relish <sup>v</sup>  
 General Tso's Chicken Slider with Szechuan Pickles  
 Sliced Brisket Po Boy with Texas Slaw & Tabasco Pickle  
 Broadbean Falafel Slider, House Pickles, Hummus Labne <sup>v</sup>

**HOME MADE PIES WITH MASH**

Beef & Guinness with Peas Chicken & Wild Mushroom  
 Chicken Cacciatore with Tomato Sugo & Olives  
 Lamb with Roasted Vegetables  
 Slow Braised Wagyu with Baby Onions & Lager  
 Truffle Leek with Wild Mushrooms <sup>v</sup>

v - vegetarian gf – gluten free

\*Additional cost applies to cocktail package price

**GOURMET PLATES AND BOWLS**

Braised Shin of Beef, Silky Mash, Horseradish Sauce <sup>gf</sup>  
 Huon Salmon Nicoise Salad with Kipfler Crisps, Hunter Valley Olives <sup>gf</sup> (add \$2 pp)\*  
 Korean Fried Chicken, Kecap Manis Aioli, Kimchi Salad  
 Peking Honey Roasted Duck, Egg Fried Rice, Hoisin Sauce <sup>gf</sup>  
 Roasted Corn Fed Chicken, Rosemary Kipflers, Ranch Dressing <sup>gf</sup>  
 Beef Masala with Coconut Rice <sup>gf</sup>  
 Crab, Camembert & Fusilli Frittata, Spicy Tomato Sugo  
 Baked Ricotta with Ratatouille, Olive Tapenade <sup>v gf</sup>  
 Sumac Beef Salad, Chili Jam, Chickpeas, Olives & Eggplant <sup>gf</sup>  
 Beef Chili, Chipotle Salsa, Sour Cream & Tortilla Crisps  
 Braised Duck with Green Olives & Garganelli Pasta  
 Rosemary & Anchovy Lamb Cutlet, Salsa Verde, Cajun Slaw (add \$2 pp)\*  
 Braised Middle Eastern Lamb on Freekeh, Ras el Hanout, Tomato Kasundi  
 Korean Style Tuna Salad, Go Chan Chili, Sesame Dressing <sup>gf</sup> (add \$2 pp)\*  
 Kung Pao Chicken with Sesame Rice & Scallions  
 Potato Gnocchetti with 4 Cheese Sauce & Olive Crumbs <sup>v</sup>  
 Potato Gnocchetti with Butternut, Garden Peas, Baby Spinach & Salsa Verde <sup>v</sup>  
 Truffle Mac 'n Cheese <sup>v</sup>  
 Moroccan Lamb Tagine, Lemon Cous Cous, Mint Labne  
 Soba Salad with Miso Roasted Salmon & Sweet Sesame Sauce <sup>gf</sup> (add \$2 pp)\*  
 Soba Salad with Sichuan Aubergine, Asian Mushrooms, Tamari Dressing <sup>v gf</sup>  
 Tandoori Chicken Meatballs on Lentil Dhal, Makhani Sauce, Cucumber Relish <sup>gf</sup>  
 Yellow Seafood Curry, Jasmine Rice, Cucumber & Chili Chutney <sup>gf</sup>

**DESSERT CANAPES**

Mini Gelato Tubs (add \$2 pp)\*  
 Brioche Doughnuts with Lemon Curd & Lavender Sugar  
 Brittany Sable with Dried Fruit Relish  
 Choc-Orange Cake Pop  
 Coconut Ice Fingers  
 Earl Grey Bergamot Macaron <sup>gf</sup>  
 White Chocolate Fudge gf Couverture Logs <sup>gf</sup>  
 Frangipane Tart with Salted Green Apple Caramel  
 Habanero Ganache Macaron  
 Limoncello Meringue Pie  
 Mini Peppermint Choc Chip Cheesecake  
 Pistachio & Nuts Nougat  
 Raspberry Ganache Macaron <sup>gf</sup>  
 Seasonal Fruit Tarts with Passionfruit Curd  
 Tiramisu Macaron  
 Triple Chocolate Macaron <sup>gf</sup>

v - vegetarian gf – gluten free

Prices exclude GST

## STYLED FOOD BARS

All food has been styled and presented by our inhouse designer with matching props & decorations. Styling is included in the menu price.

### SEAFOOD RAW BAR <sup>gf</sup>

\$47 per guest

Market Fresh seafood and live oysters shucked to order by one of our chefs. Set into a carved ice bench, the colours and flavours of the freshest possible shellfish, sashimi and oysters make a wow statement at any event. All served with a range of dipping sauces, lemons, limes and condiments:

- Fresh Pacific & Sydney Rock Oysters
- Spencer Gulf King Prawns
- Hiromasa Kingfish Sashimi
- Cured Huon River Salmon
- Smoked Tasmanian Salmon & Bay Shrimp Rillettes

### SALUMERIA

\$41 per guest

A cornucopia of cured, salted, smoked, brined and raw meats, seafood and vegetables displayed on large wooden boards, along with a range of cheeses, dried fruits and antipasti:

- Whole shaved Prosciutto di Parma, San Danielle Ham, Bresaola,
- Sopressa, Cacciatore, Pancetta <sup>gf</sup>
- Marinated Mushrooms, Zucchini, Aubergine, Artichokes, Tomatoes
- Chargrilled Capsicums <sup>v gf</sup>
- Buffalo Mozzarella, Fontina, Parmigiano Reggiano, Brie <sup>v gf</sup>
- Bruschetta, Grissini, Focaccia <sup>v</sup>
- Olives, Stuffed Peppers <sup>v</sup>
- Cannellini Artichoke Dip <sup>v gf</sup>
- Chickpea Smoked Trout Dip <sup>v gf</sup>
- Arancini, Polpette <sup>v</sup>

### MASALA STATION

\$29 per guest

Reminiscent of an Eastern Souk, the brightly coloured hoppers on display offer a variety of exotic and mouth-watering flavours from Southeast Asia to the Middle East with a focus on authenticity of flavours. Served with pilaf rice, poppadum's, relishes, chutneys and naan bread.

Your choice of three selections including:

- Beef Rendang <sup>gf</sup>
- Chicken Tikka Masala <sup>gf</sup>
- Malaysian Fish Curry <sup>gf</sup>
- Tandoori Lamb Curry <sup>gf</sup>
- Red Braised Pork <sup>gf</sup>
- Penang Vegetable Red Curry <sup>gf</sup>

### HAWKERS MARKET

\$27 per guest

Our chefs prepare a range of traditional and modern street market foods from various regions of South East Asia. Rolled and wrapped to order, freshness and bold flavours are the underlying theme in this station.

- Vietnamese Rice Paper Rolls made to order with a range of different flavours and fillings. <sup>gf</sup>
- Thai Betel Leaf Rolls with Spiced Duck & Coconut Jam
- Som Tam Salad with Crispy Fried Chili Caramel Pork Belly

Prices exclude GST





## STYLED FOOD BARS

### RISOTTO & POLENTA STATION

\$23 per guest

Using only the best Vialone Nano risotto rice and organic corn polenta from Italy, our chefs present a range of delicious variations of these Italian classics on large custom-made wooden boards.

Your choice of three selections including:

- Roasted Wild Mushrooms with Parsley and Gruyere Cream <sup>v</sup>
- Primavera Vegetables with Confit Tomatoes and Basil <sup>v</sup>
- Cuttlefish and Chorizo in Black Ink
- Red Braised Pork and Shrimp with Peas and Scallion
- Oriental Chicken with Coconut and Sesame
- Moroccan Chicken with Chermoula and Aubergine

### MOROCCAN SOUK STATION

\$27 per guest

Guests have an opportunity to sample the exotic flavours, textures and tastes of the Mahgreb.

A large display of offerings from a Moroccan Souk, incorporating the variety of spices found only in this cuisine:

- Lamb & Harissa Tagine with Berber Couscous
- Chicken Shawarma with Cumin Laban <sup>gf</sup>
- Spinach Fatayer <sup>v</sup>
- Manoushi with Za'atar <sup>v</sup>
- Lamb Kofta in Pita
- Turkish delight <sup>v</sup>
- Baklava <sup>v</sup>

### SUADERO TACOS

\$27 per guest

Reminiscent of the San Francisco street vendors, our chefs prepare a range of tacos in front of you, offering traditional and new versions of this popular snack. We offer four fillings, all served with salsa Fresca, guacamole, chimichurri, sour cream, nachos and smoky chipotle sauce:

- Carnitas Pork with Traditional Mexican Flavours <sup>gf</sup>
- Smoky Barbecue Brisket New Orleans Style <sup>gf</sup>
- Braised Vegetable Mole with Turtle Beans <sup>v, gf</sup>
- Spicy Marinated Boneless Chicken Ranchero <sup>gf</sup>

### SWEET TOOTH <sup>v</sup>

\$23 per guest

A treasure trove of lolly jars, homemade sweets and do-it-yourself treat bags await guests on the brightly coloured station. Always great as a dessert alternative, this station leaves a lasting impression on guests and can be used in conjunction with a cake display:

- Salty Caramel Popcorn
- Mandarin & Manjari Brownie
- Assorted Mini Cakes, Délice, Petits Fours
- Mini Lollies
- Rocky Road

<sup>v</sup> – vegetarian <sup>gf</sup> – gluten free

Prices exclude GST

Please see our James Viles Culinary Installations on Page 9 & 10





### PREMIUM PACKAGE

Morgans Bay Sparkling Cuvee  
 Morgans Bay Semillon Sauvignon Blanc  
 Fork & Spoon Cabernet Merlot  
 Asahi, Hahn Premium Light  
 Traditional Ginger Beer with Fresh Lime & Bitters  
 Lightly Sparkling Water

### DELUXE PACKAGE

*Sparkling Wines – Select One*  
 Dunes and Greene Chardonnay Pinot Noir NV  
 Shell Bay Brut Cuvee  
*White Wines – Select One*  
 Johnny Q Pinot Gris  
 Midnight Dash Sauvignon Blanc  
*Red Wines – Select One*  
 Rymill 'The Yearling' Cabernet Sauvignon  
 Wirra Wirra Adelaide Shiraz  
*Sundries Package Included*

### SUPERIOR PACKAGE

*Sparkling Wines – Select One*  
 Tahbilk "One Million Cuttings" Chardonnay Pinot Noir NV  
 Seppelt "The Drives" Chardonnay Pinot Noir NV  
 Taltarni "T" Pinot Noir Chardonnay Meunier NV  
*White Wines – Select One*  
 Kangarilla Road Chardonnay  
 Mt Langi Ghiran 'Billi Billi' Pinot Gris  
 Xanadu 'Exmoor' Sauvignon Blanc Semillon  
*Red Wines – Select One*  
 T'Gallant 'Cape Shank' Pinot Noir  
 Parker Coonawarra Cabernet Sauvignon  
 Maxwell 'Silver Hammer' Shiraz  
*Sundries Package Included*

### SUNDRIES PACKAGE

Imported Beer, Light Beer  
 Napoleone & Co Apple Cider  
 Traditional Ginger Beer with Fresh Lime & Bitters  
 Lightly Sparkling Water

### Pre Dinner Spirits Package

45 Minutes Maximum Duration

Johnny Walker Scotch  
 Absolut Vodka  
 Gordon's Gin  
 Jim Beam Bourbon  
 Include Mixers

*Wines may be subject to availability*



IMAGES: JASON LOUCAS FOR BIOTA DINING

### INTRODUCING JAMES VILES | BIOTA DINING

Fresh Catering is proud of our partnership with James Viles, chef and owner of two hatted Biota Dining in Bowral and the vision we share to strengthen our commitment to the passions that define Biota Dining: sustainability, local produce and botanical ingredients.

James has created a series of signature four course menus and interactive culinary installations to bring a taste of Biota Dining to the Museum of Contemporary Art Australia. Each dish has been carefully

crafted focusing on organic produce, artisanal ingredients and propagated and foraged botanicals to bring paddock, plant and plate closer together allowing you to experience Biota Dining's celebrated cuisine.

*“These menus are created using what we have at hand; they reflect the region and highlight the relationship between the raw ingredient, the growers and us ‘the cooks’.”*

– James Viles

biota

fresh  
MCA VENUES



IMAGES: JASON LOUCAS FOR BIOTA DINING

**KONRO | BINCHO ROBATA MENU \$49 per guest**  
 (Minimum 50 guests)

Grilled Australian seafood glazed in tarre and aromatic sauces.

**POKE BOWL MENU \$49 per guest**  
 (Minimum 50 guests)

A selection of the best seasonal ingredients - built in front of the guests.  
 Prices exclude GST



**FRESH FLOWERS & STYLE**

Let our resident Florist, Andrew Birley, add a beautiful and professional touch to your event. Andrew brings over 20 years of experience in planning and creating beautiful floral arrangements designed to enhance your event and to suit your budget.

Phone: 02 8399 3055

Email: [freshflowers@freshcatering.com.au](mailto:freshflowers@freshcatering.com.au)

Unless credited all images exclusively photographed and styled by Fresh Catering. Flowers by Andrew Birley - Fresh Catering resident stylist.