

**LUNCH
DINNER**

fresh

MUSEUM OF CONTEMPORARY ART



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FOR YOUR EVENT CONTACT

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

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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 dining 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.

LUNCH PACKAGE PRICES

LUNCH RECEPTION – 2 COURSE \$105 per guest

Monday – Friday Only
 2.5 Hour Duration
 Arrival Drinks
 2 Course Premium Menu Selections
 Artisan Sourdough Rolls & Butter
 Premium Beverage Selection - See Page 9
 Minimum 50 guests (Quayside Room)
 Minimum 100 guests (Harbourside Room)

LUNCH RECEPTION – 3 COURSE \$135 per guest

Monday – Friday Only
 2.5 Hour Duration
 Arrival Drinks
 3 Course Deluxe Menu Selections
 Artisan Sourdough Rolls & Butter
 Premium Beverage Selection - See Page 9
 Minimum 50 guests (Quayside Room)
 Minimum 100 guests (Harbourside Room)

ADDITIONALS

Campos Coffee Espresso Upgrade	Price on Request
Alternative Entrée, Main, Dessert	\$4 per guest, per Course
Pre Lunch or Dinner Cold Canapés	\$5 per guest, per Canapé
Sides	\$7 per guest, per Side
Arrival Cocktail	From \$15 per guest
Arrival Glass of Ruinart Champagne	\$25 per glass
Arrival Spirits Package	\$20 per guest
Deluxe Beverage Upgrade	Price on Request
Superior Beverage Upgrade	Price on Request
Public Holiday Surcharge	20%
Sunday Surcharge	10%
Special Diet - Vegetarian, Gluten Free	No surcharge
Special Diet - Other	Price on Request

Prices exclude GST

Sculpture Terrace not available for lunch events





DINNER RECEPTION - PREMIUM
 Monday – Thursday Only
 4 Hour Duration
 Arrival Drinks
 3 Course Deluxe Menu Selections
 Artisan Sourdough Rolls & Butter
 Premium Beverage Selection - See Page 9
 Minimum 50 guests (Quayside Room)
 Minimum 100 guests (Harbourside Room)

\$155 per guest

DINNER RECEPTION – DELUXE
 5 Hour Duration
 Arrival Drinks
 3 Course Deluxe Menu Selections
 Artisan Sourdough Rolls & Butter
 Deluxe Beverage Selection - See Page 9
 Minimum 50 guests (Quayside Room)
 Minimum 100 guests (Harbourside Room)

\$165 per guest

DINNER RECEPTION – SUPERIOR
 5 Hour Duration
 Arrival Drinks
 3 Course Superior Menu Selections
 Artisan Sourdough Rolls & Butter
 Superior Beverage Selection - See Page 9
 Minimum 50 guests (Quayside Room)
 Minimum 100 guests (Harbourside Room)

\$205 per guest

MINIMUM SPENDS FRIDAY AND SATURDAY NIGHTS

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

ADDITIONALS

Alternative Entrée, Main, Dessert \$4 per guest, per Course
 Pre Lunch or Dinner Cold Canapés \$5 per guest, per Canapé
 Sides \$7 per guest, per Side
 Campos Coffee Espresso Upgrade Price on Request
 Arrival Cocktail From \$15 per guest
 Arrival Glass of Ruinart Champagne \$25 per glass
 Arrival Premium Spirits Package From \$20 per guest
 Superior Beverage Upgrade Price on Request
 Public Holiday Surcharge 20%
 Sunday Surcharge 10%
 Special Diet - Vegetarian, Gluten Free No surcharge
 Special Diet - Other Price on Request

Prices exclude GST

PRE LUNCH | DINNER COLD CANAPES



SEAFOOD

Beetroot Cured Petuna Ocean Trout Éclair with Keta Chantilly
Smoked Rainbow Trout, Caramel Chilli Paste Betel Leaf
Lobster & Spring Pea Tartlet, Smoked Crème Fraiche
Crab and Mango Rice Paper Roll with Spiced Coconut Jam ^{gf}
Hiramasa Kingfish Carpaccio, Vadouvan Crumbs, Sweet Pickle
Green Tea & Seaweed Blinis, Spanner Crab, Crème Fraiche

MEAT

Asparagus Tips in Bresola, Crostini, Light Truffle Mayonnaise
Dry Aged Wagyu, Truffled Brioche Soldier, Tarragon Crème
Beef Fillet Carpaccio, Horseradish Relish, Parmesan Sable
Ham Hock Terrine on Rye Crostini, Pickled Carrot
Hawaiian Smoked Salt Macaron, Duck Parfait, Pickled Raisin ^{gf}
Harry's Bar Chicken & Walnut Sandwich
Pear, Snow Pea & Goat's Cheese Wrapped in Pata Negra ^{gf}
Truffled Duck & Brioche Dome, Quince Glaze

VEGETARIAN

Emmenthal Profiterole, Truffled Mushroom and Chive Cream ^v
Manchego & Olive Doughnuts, Chilli Paprika Relish ^v
Herb Rolled Holy Goats Cheese Lollipops ^{v gf}
Pomelo, Green Mango & Candied Coconut Betel Leaf ^{v gf}
Stuffed Piquillo Peppers, Goats Curd, Olive Soil ^{v gf}
Artichoke, Truffle & Parmesan Tarts ^v
Compressed Melon, Ricotta Salata & Almond Crisp ^v
Tostada Crisp, Spiced Roast Corn, Crème Fraiche, Guacamole ^v
Smoked Beetroot Macaron, Chive Crème Cheese ^{v gf}

v – vegetarian
gf – gluten free

**ENTRÉE**

Dukkah Crusted Beef Tagliata, Horseradish Crème, Eggplant Caponata & Herb Oil ^{gf}
 Parmesan Custard, Quinoa Granola, Charred Aubergine, Heirloom Tomato Salad ^{v gf}
 Pork Nose to Tail Terrine, Crunchy Salad & Mustard Seed Dressing
 Citrus Cured Hiramasa Kingfish, Minted Courgette, Chickpea Mousseline, Pomegranate ^{gf}
 Heirloom Beetroot & Feta Tart, Ash Pear Puree, Pea Hummus & Herb Salad ^v
 Tuna Tartare with Burnt Eggplant, Herbed Burrata Croquette & Cumin Aioli

MAIN

Chermoula Barramundi, Smoked Heirlooms, Baby Leeks & Citrus Aioli ^{gf}
 Cape Grim Beef Fillet, Carrot Ginger Puree, Brussels Sprouts & Gruyere Gratin Potato
 Corn Fed Organic Chicken, Cauliflower Skordalia & Ancient Grain Casserole
 Crispy Skin Pork Belly, Puy Lentil Jus & Roasted Carrots ^{gf}
 Sambal Roasted Salmon, Fragrant Aubergine, Sticky Rice & Mango Pico de Gallo
 Duck Leg Confit, Wilted Greens, Walnut Dressing, Roast Vegetable Ragout ^{gf}

DESSERT

Balsamic Compressed Watermelon, Vanilla Parfait, Lemon Curd, Sweet Basil Sponge
 Bitter Chocolate & Raspberry Fudge, Chocolate Crackling & Cocoa Nib Chantilly
 Passionfruit & Mango Pavlova, Strawberry Salad, Rose Jelly ^{gf}
 Chocolate Caramel & Hazelnut Roulade, Pomegranate & Ale Roasted Pear
 Acacia Honey Panacotta, Olive Oil Sponge, Burnt Apple Puree, Chocolate Lace

COFFEE

Campos Coffee & T2 Tea Selection, Petit Fours
 Sourdough Rolls & Butter

v – vegetarian
 gf – gluten free



ENTRÉE

Crispy Duck Confit, Hazelnut Quinoa, Celeriac Remoulade^{gf}
 Silken Poached Chicken, Aubergine Relish & Minted Courgette Salad
 Cured Petuna Salmon, Woodland Herbs, Pickled Heirlooms^{gf}
 Seared Diver Scallops, Porcini Butter, Goat's Cheese Rotolino & Crispy Kale
 Herb Crusted Tuna Sashimi, Spiced Bean Salad, Balsamic Marmalade^{gf}
 La Stella Artisan Burrata, Fig Caramel, Blush Tomatoes & Basil Sand^{v gf}
 Flavours and Textures of Parmesan Reggiano with Ancient Grain Salad^v

MAIN

Crispy Highland Pork, Quince Glaze, Lentils & Celeriac Puree^{gf}
 Roast Milly Hill Lamb, Dutch Cream Potatoes, Provencale Jus^{gf}
 Braised Hunter Valley Beef, Glazed Parsnip, Toasted Buckwheat Ragout
 Roast Organic Chicken, Habanero Polenta, Walnut Pesto & Confit Shallot^{gf}
 Southern Highland Beef Tenderloin, Whipped Potato, Daube Jus^{gf}
 Cape York Barramundi, Roast Cabbage, Mussel Butter & Bone Marrow Croquette
 Line Caught Mulloway, Smoked Potato Mash & Minted Spring Pea Hummus^{gf}

DESSERT

Chocolate Marquise, Salted Caramel & Melting Moment Crumbs
 Passionfruit Panacotta, Silken Coconut Rice & Ginger Soil
 Layered Carrot and Cardamom Cheesecake Gateau, Malt Fudge Sauce
 Classic Pavlova, Lemon Curd, Sesame Chantilly :& Cocoa Cracking
 Almond Coffee Torte, Caramel Roasted Pear & Choc Popping Candy

COFFEE

Campos Coffee & T2 Tea Selection, Petit Fours
 Sourdough Rolls & Butter

v – vegetarian
 gf – gluten free



ENTREE

Smoked Mascarpone Polenta, 62oC Egg, Butternut, Soused Onions & Keens Foam ^{v gf}
 Pomegranate Glazed Quail, Ancient Grain Tabouleh, Date Relish ^{gf}
 Eden King Prawns, Smoked Eel, Miso Caramel, Pickled Heirlooms & Local Herbs
 Jervis Bay Scallops, Asian Mushrooms, Seaweed Emulsion & XO Crumbs
 Spanner Crab Salad, Mint Oil, Persian Cucumber, Apple, Radish & Black Garlic Dressing
 Salad of First Farm Organics, Compressed Nashi Pear & Parmesan Curd ^{v gf}
 Wagyu Fillet Gravlax Carpaccio, Truffled Granola Salad, Pecorino & Spiced Pumpkin

MAIN

Organic Chicken Ballotine, Sweetcorn Puree, Purple Carrots & Piperade Jus
 36 Hour Braised Wagyu Beef, Heirloom Vegetables, Confit Potato & Bordelaise Sauce ^{gf}
 Bendele Farm Duck Two Ways, Pear Ash Puree, Sweet Onion, Chestnuts & Kale ^{gf}
 Southern Highlands Tenderloin, Ancient Grains, Truffled Soubise, Duck Fat Vegetables
 Roasted Blue Eye Trevalla, Shellfish Mouggrabieh, Saffron Rouille & Fresh Herbs Port
 Macquarie Mulloway, Baby Turnips, Miso, Funghi & Woodland Sorrel
 Sous Vide Junee Lamb, Carrot Ganache, Boulangerie Condiment & Crispy Chard

DESSERT

Pandanus Silken Rice, Coconut Meringue, Pistachio Halva Crunch & Spiced Pineapple ^{gf}
 Sesame Chocolate Mousse, Green Tea Genoise, Compressed Fruit Salad
 Chocolate Salted Peanut Brittle Marquise, Ale Roasted Pear, Manuka Honey Tile ^{gf}
 Molasses Roasted Apple Terrine, Cinnamon Doughnut, Toasted Granola Bavaois
 Red Velvet Cake, Miso Ganache, Passionfruit Curd & Chocolate Brittle

COFFEE

Campos Coffee & T2 Tea Selection, Petit Fours
 Sourdough Rolls & Butter

SIDES (additional \$7 per guest, per side)

Rocket & Parmesan Salad with Balsamic Dressing
 Heirloom Tomato & Cherry Bocconcini Salad with Red Wine Dressing
 Crispy Rosemary Chat Potatoes with Herb Sea Salt
 Steamed Green Beans with Garlic Butter & Almonds
 Paris Potato Puree & Truffle Oil
 Roasted Heirloom Carrot with Honey & Thyme
 Buttered Brussels Sprouts

v – vegetarian
 gf – gluten free

Prices exclude GST



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

Asahi, Hahn Premium Light
 Apple Thief Pink Lady 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



4 COURSE PREMIUM DINING MENU

JAMES VILES | BIOTA DINING

4 COURSE DEGUSTATION MENU

\$295 per guest (Minimum 50 guests)

RECEPTION

5 Hour Duration
Arrival Drinks
4 Course Menu Selections
Superior Beverage Selection (See Page 9)
Minimum 50 guests (Quayside Room)
Minimum 100 guests (Harbourside Room)

ADDITIONAL

Matching Wine and Beverage Upgrade \$36 per guest (See Page 13)

CANAPES (+\$7 per canape)

Trout Cured in Acacia with Molasses and Rye Bread
Creamed Dory Roe, Charcoal and Pickled Lettuce
Salted Cucumber, Bean Paste and Chickpea Shoots
Chevre Croquettes with Pine Salt
Crab, Fennel and Gruyere Toasts
Duck Rillettes, Carrot Marmalade on Rye

DEGUSTATION MENU 1

Spanner Crab - Celeriac - Kelp Oil and Fried Onions
Slow Cooked Pumpkin - Sheeps Milk Yoghurt & Toasted Pepita Sauce
Smoked Beef Rump - Fermented Garlic & Chestnut Crème
Salted Cows Milk Caramel - Toasted Rye and Banana
Campos Coffee & T2 Tea Selection, Petit Fours

DEGUSTATION MENU 2

A Dish of Raw Peas - Goats Milk Cheese - Caviar and Avocado
Grilled Southern Calamari - Toasted Garlic & Mandarin
Slow Cooked Suckling Lamb - Prune and Parsnip
Whipped Chocolate - Coffee Ice Cream - Cocoa Praline
Campos Coffee & T2 Tea Selection, Petit Fours

DEGUSTATION MENU 3

Corn Cooked over Coals - Hung Yoghurt and Padrons
Grilled Bugmeat - Whipped Roe - Charcoal and Butter Lettuce
Baby Chicken - Rappe Leaves and Activated Barley
Mandarins & Thyme
Campos Coffee & T2 Tea Selection, Petit Fours

Vegetarian and gluten free menus available upon request. Prices exclude GST





CULINARY INSTALLATIONS
JAMES VILES | 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



MATCHING WINES & BEVERAGES JAMES VILES | BIOTA DINING

These wines have been carefully chosen to compliment the organic produce and artisanal ingredients found in the James Viles menus. Each wine displays distinctive natural characters and showcases unique vineyards where the wines have been handcrafted using minimal intervention practices.

IMAGES: JASON LOUCAS FOR BIOTA DINING

ON ARRIVAL

Ruinart Blanc de Blanc
Man O' War Pinot Gris
Robert Oatley Pinot Noir
150 Lashes Pale Ale, Hahn Premium Light Beer
Apple Thief Pink Lady Cider
Traditional Ginger Beer with Fresh Lime & Bitters
Lightly Sparkling Water

LUNCH | DINNER

Man O' War Pinot Gris
Stonier Chardonnay
Robert Oatley Pinot Noir
Fraser Gallup Cabernet Sauvignon

Wines may be subject to availability



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

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