



Collective

barbeque menu

winter 2019

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bread

- wild wheat artisan bread rolls with dips and whipped garlic butter

salad

- caesar salad, free range egg, oak smoked bacon, aged parmesan cheese, white anchovies, ciabatta croutons, and garlic dressing
- char-grilled capsicum, roast kumara, crumbled feta, toasted hazelnut and salsa verde (v, gf)
- israeli couscous, dried apricot, dates, baby spinach, pickled red onion and buffalo yoghurt (v, gf)
- baby gem witloof, heirloom tomato, and cucumber with orange mustard and cardamom dressing (v, gf)
- classic caprese salad with basil, vanilla balsamic and panzanella (v)

from the grill

- selection of freedom farm sausages, chutney and sauces
 - thyme honey mustard marinated chicken thighs with smoked tomato yoghurt (gf)
 - large tiger prawns, mango chili and coriander sauce (gf, df)
 - portobello mushroom pizza, bocconcini, vine tomato and rocket hazelnut pesto (v)
 - muscovado and balsamic marinated sirloin steaks
 - red ale glazed lamb ribs with thyme and lavender (gf, df)

whole spit roast

- whole suckling pig cooked in our spit bbq
\$780.00 per pig, each pig feeds 50 people

(gf) gluten free (df) dairy free (v) vegetarian

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dessert

- prune and armagnac tart served with clotted cream
- red berry pudding, vanilla anglaise
- plum pannacotta, muscavado meringue (gf)
- fresh fruit skewer (gf, df)

pricing options

option one

\$47.00 per person

artisan bread, 2 salads, 2 grill options, and 2 dessert options

option two

\$58.00 per person

artisan bread, 2 salads, 3 grill options, and 2 dessert options

option three

\$68.00 per person

artisan bread, 3 salads, 3 grill options, and 3 dessert options

for all queries please email

experiences@collectivehospitality.co.nz

all prices exclude GST

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FOOD & HOSPITALITY EXPERIENCES