



Collective

breakfast menu

winter 2019

Collective

breakfast menu

something savoury

\$4.50 per item

- chefs daily baked selection
- bacon and cheese brioche
- salmon and chive scone
- crushed avocado, spring onion, tofu spread on a best ugly bagel

paleo breakfast

\$5.00 per item

- roast chicken, egg, and spinach cup
- bacon, egg and avocado
- seared salmon, baby spinach
- apricot power bar

something sweet

\$4.00 per item

- chefs daily baked muffin selection
- raisin pinwheel
- pain au chocolat
- apricot danish

fruit/cereal

\$4.50 per item

- bircher muesli with manuka honey, apple, pear and yoghurt (v)
- fresh fruit skewer (v, gf)
- vegan passionfruit and coconut slice (v)
- high energy tom and lukes protein balls (v)

gluten-free

\$6.00 per item

- blueberry muffin
- apple and cinnamon muffin
- salted caramel slice
- nori wrapped japanese omelette with avocado, spring onion, cucumber and tomato relish

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

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morning juice and smoothie

\$5.00 per item

- energy ripper—fresh apple with ginger and parsley (v, df, gf)
- vanilla, pineapple and raspberry buffalo yoghurt smoothie (v)
- sheep milk yoghurt with peach and mango smoothie (v, gf)
- freshly squeezed juice combo of apple, orange and pineapple (v, df, gf)
- freshly squeezed carrot and kale juice (v, df, gf)

plated breakfast

\$27.00 per person

- free range eggs cooked your way with smoked kumara hash brown, roasted vine tomato, creamed spinach and horseradish hollandaise with one of the following options:
 - akaroa cold or hot smoked salmon
 - ham roasted in manuka honey and orange
 - crispy free range bacon
 - grilled portobello mushroom and thyme (v)
- baked hot warehou smokies marbled with a tomato confit, double cream and grated gruyere cheese, served with a roast vegetable and orange salad (gf)
- bay of islands oyster fritter on kumara hash, marmite toast and grilled fennel
- toasted wholemeal sourdough with crushed avocado, honey marinated grilled vegetables, rocket and pepper feta cheese, drizzled with cold pressed extra virgin olive oil (v)
- collective breakfast with smoked baked beans, crispy maple glazed bacon, cumberland sausage, vine tomatoes and free range eggs cooked your way (gf)

we source our free range eggs from farms with sustainable practices, please select one way for your eggs:

- scrambled eggs with chives
- venison scotch egg
- spanish potato tortilla
- truffle poached egg

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live stations

pancake and waffle bar

\$15.00 per person

- freshly made pancakes and waffles with macerated fruits, maple syrup, banana chutney and crispy free range bacon

new zealand deli

\$20.00 per person

- local hand-crafted cured meats sliced in front of you, sustainable small farm cheeses, home-made pickles and chutneys served with country sourdough

early morning platters

\$55.00 per platter

- best of the season sliced fruit
- continental pastry basket including danish pastries, croissant, sweet and savoury muffins, and passionfruit vegan slice
- best ugly bagel and smoked salmon board with cream cheese, red onion, capers and rocket

for all queries please email

experiences@collectivehospitality.co.nz

all prices exclude GST

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FOOD & HOSPITALITY EXPERIENCES