



Collective

ddp menu

winter 2019

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ddp menu

included in your day delegate package

for your morning and afternoon tea please select 1 sweet & 1 savoury

morning tea/afternoon tea

sweet

- fruit and nut cookie
- cookies n cream slice
- homemade white chocolate brownie with coffee ganache
- white chocolate and macadamia biscuit
- rosemary apple turnover
- blueberry and mint crumble muffin
- raisin scone with lemon curd and vanilla cream
- raspberry lamington

savoury

- mini slow-cooked beef brisket bap with white balsamic
- red onion and cheese scone (v)
- bacon and cheese brioche
- ham and cheese cruffin with whipped ricotta
- orange cured salmon pastrami croissant with honey mustard
- smoked pork and barley sausage roll with tomato sauce (hot)
- mini confit leek and courgette tart (v)
- spiced carrot and kumara frittata with smoked pancetta and green tomato chutney (gf, hot)

gluten-free

- blueberry muffin
- apple and cinnamon muffin
- salted caramel slice
- spicy carrot muffin
- pineapple and coconut slice (vg)

additional items available at \$4.00 per item

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

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working lunch – sandwich, salad, savoury & sweet

included in your day delegate package

please select 1 bread, 1 filling, 1 salad, 1 savoury & 1 sweet

bread

- flour tortilla wrap
- olive oil & rock salt focaccia
- turkish bap
- ficelle (mini baguette)
- kumara sourdough
- salted croissant
- panini (gf)

fillings

- morepork bbq smoked shoulder, pickled cucumber and tomato mayonnaise
- beetroot cured akaora salmon with horseradish and mizuna lettuce
- honey mustard champagne ham with homemade piccalilli
- roast chicken, spiced sauerkraut and kimchi mayonnaise
- shrimp cocktail, with guacamole and lettuce
- blt – bacon, iceberg lettuce and tomato
- vegetarian caesar, egg, garlic mayo, crunchy lettuce and parmesan shavings (v)
- classic egg mayonnaise and dill (v)
- grilled lamb kofta, tortilla and lime mayonnaise

salads

- roasted aubergine and pepper salad with avocado, tortilla croutons and pomegranate dressing
- shaved carrot and courgette salad with hearts of palm, lemon and virgin olive oil
- orange and grapefruit salad with rocket, shallot vinaigrette, vine tomato, chives and toasted hazelnut (gf)
- red cabbage salad with pear, apple, cashew nuts, scallions and lime dressing
- roasted kumara with radicchio, wild rocket, goat cheese and toasted almonds
- potato with pancetta, gherkin, baby leek and grain mustard (gf)

upgrade your menu – please ask for additional items

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