



# Collective

live station menu

winter 2019

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## live station menu

### the collective live sushi station

live sushi and salads prepared by our chefs featuring:

- bbq eel nigiri
- salmon nigiri
- west coast tuna nigiri
- soft shell crab roll
- avocado and kimchi roll (v)
- salmon roll
- crab and chili roll
- seaweed and soy salad
- ebi prawn salad
- takuan daikon pickle

### pacific island ceviche and poke

prepared live in front of your guests with dry ice and ice bowl

- freshly shucked oysters
- kingfish sashimi
- west coast tuna
- hauraki gulf snapper
- rice noodles
- daikon
- spring onion
- chilli
- coconut
- coriander
- fresh limes

### malay street food

taking a journey and tasting through the malaysia street food scene served on warm flaky roti with chilli, ginger, coriander and malay slaw:

- smoked pulled pork belly with a sticky honey sauce
- beef rendang
- spiced malaysian chicken
- five spiced prawn with sichuan pepper
- chickpea masala (v)

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

**FOOD & HOSPITALITY EXPERIENCES**

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### shanghai dim sum

bring yum cha to your event where our homemade dim sum are passed around for your guests to try instead of a static station – the station will come to you

- shumai prawn and scallop dim sum
- steamed shanghai pork bun
- char siu bbq chinese bun
- radish cake
- braised beef brisket pho buns

### the smoker

cooked in our own purpose built smoker and bbq

- in-house smoked juicy beef brisket
- ox tongue
- smoked harmony pork back ribs
- lake taupo beef short ribs
- apple smoked pork belly
- shredded pickled red cabbage
- homemade spicy sauces
- pretzel buns

### toastie and fritter station

- 'the classic' – whitestone cheese and onion toastie
- fired prawns and scallop toastie
- creole chicken with coriander and lime toastie
- refried red beans with sour cream and iceberg lettuce toastie (v)
- havelock green mussel and kawa kawa fritter with a sea weed mayo
- corn kernel, pea and mint fritter with tomato and basil salsa (v)

### italian polpette

- fiordland shellfish with chickpeas and pericio
- slow cooked lamb shoulder meatballs and smoked paprika gravy
- southland venison meatballs with whipped cauliflower and parmesan
- lake taupo short tip brisket meatballs with heirloom tomato and basil chutney
- curried vegetable strudel with toasted pine nuts and mint raita (v)

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### donut wall

live donut wall with the following flavours:

- cookies n cream
- caramel
- white chocolate
- raspberry

### something different

the jellyologist

ask us about jelly creations for your event

live stations priced at \$17.00 per person per station

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