



Collective

plated menu
catering & venues
winter 2019

Collective

plated menu - catering & venues

bread

- artisan wild wheat sourdough with salted butter and pink salt

entrée

- warm miso glazed big glory bay salmon with lemon caviar, puffed sushi rice, dashi, and sake dressing (df)
- five spice smoked duck breast carpaccio with orange, ginger, pumpkin puree, spring onion and shaved pecorino (gf)
- pressed free range harmony pork and chorizo terrine with roasted apple puree, pickled beets, and toasted sourdough
- turk's chicken thigh stuffed with truffle farce, garlic milk, and petit vegetable salad
- warm scallop and snapper mousseline, avocado puree, wilted baby spinach, and citrus
- vegetarian selection – available on request – a pillow of winter mushrooms with pickled carrots, chicory, raw fennel, crushed hazelnuts, and cold pressed virgin olive oil (v)

main

- 24 hour cooked ocean view beef cheeks, celeriac puree, green beans, pickled mushroom and reduced braising liquor (gf, df)
- turk's free-range five-spice roast chicken breast, grand mere potato with spring onion, apple, red wine jus, salsa verde and walnuts (gf)
- harmony applewood smoked pork belly with kohlrabi gratin, courgette and sage infused jus (gf)
- free range canter valley duck leg confit, curried puy lentils with roasted apple puree, fried cauliflower and caper butter
- big glory bay salmon, carrot puree, steamed jasmine rice with cooked and raw fennel, silverbeet, and beetroot reduction (gf, df)
- te mana lamb rump rubbed with smoked paprika mustard, potato mash, buttered green beans and port wine jus (gf)
- vegetarian selection – available on request – spiced lentil and cheese fritters with escalivada (v)

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

Collective

plated menu - catering & venues

dessert

- chocolate fondant with spiced chocolate center and salted chocolate ice cream
- passionfruit and coconut crème brûlée, mango sorbet and caramelized almond tuille
- raspberry pannacotta, with ginger jelly, mint and melon syrup (gf)
- caramelised pear and fig tart with almond milk sorbet and warm brandy sauce
- meyer sharp lemonade délice with candid lemon and lime

petit fours and cheese

please ask for individual pricing

- cherry picker - deconstructed cherry clafoutis with shortbread crumble, cherry relish and whipped double cream
- selection of homemade macaron de paris
- canelé de bordeaux
- salted caramel & chocolate tartlet
- a selection of new zealand cheeses with grapes, stone fruit chutney, falwasser crackers, and fig & walnut loaf

pricing and menu upgrades

please select one option from our new season entrée, main and dessert selections

- 3 course set plated menu priced at \$55.00 per person

please note, if you would like to offer your guests an additional choice for each dish we can offer the following:

- \$6.00 per person for an additional entrée
- \$9.00 per person for an additional main
- \$6.00 per person for an additional dessert

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

FOOD & HOSPITALITY EXPERIENCES