



# **Collective**

**sustainable vegetarian &  
organic menu  
winter 2019**

# Collective

## **sustainable vegetarian and organic menu**

we are pleased to offer a new seasonal menu. we continually strive to source local and sustainable produce, reduce waste and minimise our impact on earth while simultaneously upholding quality levels of food and service. all the organic vegetables on this menu are sourced as close to our kitchens as possible to have our positive impact on the global carbon footprint. your menu will be served on renewable and sustainable crafted palm leaf plates and bowls to give your guests the organic feel and look. to ensure availability of your seasonal ingredients, we recommend that all your orders are finalised two weeks prior to your event. if local or organic ingredients are not available, our head chef will work with you and recommend other sustainable products.

### **bread**

- wild wheat artisan sourdough bread with organic olive oil

### **entrée**

- organic poached truffle hen yolk with mushrooms and saffron gnocchi (v)
- heirloom tomato salad, jerusalem artichoke chips, greek basil and salsa verde (v)
- flavours of beets, served cooked, raw and puree with roasted hazelnuts and white balsamic dressing (v)

### **main**

- fiery red pepper gnocchi with shitake mushroom, sweet onion puree, edamame, kale crisp and gremolata (df)
- wild rice savarin, broccoli, char grilled courgette and oven dried tomato with carrot juice. (vegan)(gf)
- panko crumbed japanese eggplant miso wafer, cauliflower puree, walnut powder and pearl potatoes

### **dessert**

- spiced hograth artisan chocolate mousse with orange cake and almond milk cream
- vegan passion fruit and coconut slice and acai berry coulis

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

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## **sustainable vegetarian and organic menu**

pricing and menu upgrades

3 course plated menu \$65.00 per person

please select one entrée, main and dessert option

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

for all queries please email  
[experiences@collectivehospitality.co.nz](mailto:experiences@collectivehospitality.co.nz)

**FOOD & HOSPITALITY EXPERIENCES**

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all prices exclude gst

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