

# Collective

PLATED MENU



**Handcrafted bread rolls** with cultured butter

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## Entrée

**Hot smoked king salmon**, champagne rhubarb, pickled cucumber, herb cream (*gf*)

**Salt baked beetroot**, buffalo curd, candied buckwheat, lemon, basil oil (*gf, v*)

**Truffled chicken terrine**, pickled shiitake mushroom, heritage carrots, smoked almond, rocket (*gf, df*)

**Cured salmon nori**, coconut and coriander, cucumber, yuzu, lotus (*gf, df*)

**Rose veal**, tuna, capers, lemon, greens (*gf, df*)

**Octopus carpaccio**, verjuice, spring onion compressed melon, pomegranate, salad green (*gf, df*)

**Prosciutto**, cippolini, pecorino, vincotto, extra virgin olive oil (*gf*)

**Heritage carrots**, coconut labneh, verjus, spiced lentil, coriander, chilli (*gf, v*)

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## Main

**Te Mana lamb**, nduja, puy lentils, cauliflower, zucchini (*gf, df*)

**Beef short rib**, miso, coriander, edamame salad, carrot puree (*gf*)

**Market fish**, leek nori, jasmine rice gnocchi, greens, sesame, butter sauce (*gf*)

**Confit free-range chicken**, thai red curry, coriander, apple, toasted coconut and peanuts (*gf, df*)

**King salmon, confit agria**, peas, salsa verdi, puffed wild rice, coconut (*gf, df*)

**Eggplant, cauliflower**, dukkah, pickled fennel, gremolata, pumpkin seeds (*ve*)

**Agria gnocchi**, squash, sage butter, hazelnuts, goats cheese (*v*)

**Collective**

(df) – Dairy Free

(gf) – Gluten Free

(nf) – Nut Free

(v) – Vegetarian

(ve) – Vegan

## Dessert

**Double chocolate mousse**, chocolate curd, coffee, caramelised white chocolate, black plum (*gf*)

**Yoghurt cheesecake**, berry jelly, hazelnut crumble, hazelnut crumb, meringue (*gf*)

**Coconut bavarois**, pineapple compote, mango jelly, basil meringue (*gf*)

**Dark chocolate ganache**, coconut, sour cherry (*gf, ve*)

OR

## Handcrafted Petit Fours

Chef's choice | 3 items per person

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## Terms & Conditions

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our proposal is valid for 30 days. Staff charges are based on actual hours worked on your event date. Collective are able to provide alternative meals to guests with dietary requirements and restrictions, such as vegetarian, gluten free, food allergy, intolerances or any medically restrictive diets. We however do not cater to preferences like low carb, keto or paleo. Final guest numbers, dietary's and beverage requirements are required to be confirmed by at least 14 days out from your event date.

For all queries, please email  
[experiences@collective.co.nz](mailto:experiences@collective.co.nz)  
[www.collective.co.nz](http://www.collective.co.nz)

**Collective**