

Collective

WALK & FORK MENU



Meat

Crispy confit pork belly, fennel salad, mustard (*df*)

Fried chicken tonkatsu, japanese mayo (*df, gf*)

Bang bang chicken, chinese cucumber salad (*df*)

Braised beef taco, jalapeño, onions, sour cream (*gf*)

Raw beef, smoke baba ghanoush, fried potato (*gf*)

Beef slider, swiss cheese, pickles, american mustard

Fish

Charred prawn taco, shredded lettuce, sriracha sour cream

Market fish tartare, green apple, coriander, shallot (*df, gf*)

Cured salmon, sesame seaweed (*df, gf*)

Prawn shumai, soy and sesame (*df*)

Ceviche taco, coriander, fried shallots, soy (*gf*)

Vegetable

Roast pumpkin galette, sundried tomato, goats' cheese (*v*)

Roasted agria sarladaises, kimchi salt, parmesan custard (*gf, v*)

Heirloom cherry tomato, coconut, lime (*df, gf, ve*)

Pea & edamame remoulade, cashew cream, crispy shallots (*df, gf, ve*)

Wild mushroom & truffle arancini, lemon sour cream (*v*)

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
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collective.co.nz