



**PLATED MENU**  
Winter 2017



**collective.**  
food and hospitality experiences.



**For all queries please email:  
experiences@collectivehospitality.co.nz  
(09) 520 0006**

All prices exclude GST

# plated menu

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PLEASE SELECT ONE OPTION FROM OUR NEW SEASON STARTER, MAIN AND DESSERT SELECTIONS  
THIS 3 COURSE SET PLATED MENU IS PRICED AT \$68.00 PER PERSON

## BREAD

- artisan bread selection with new zealand butter

## STARTER

- pressed free range pork and chorizo terrine with roasted apple puree, pickled cherry and toasted sourdough
- gin and tonic akaroa salmon with cucumber, dill crème fraîche and caviar (df)
- tomato and fennel arancini coated in fine polenta with roasted garlic prawns and parmigiana reggiano
- heirloom tomato consommé and shiitake mushroom, goat cheese curd ravioli, spring onion and avocado oil (v)
- tuna carpaccio with miso caramel, pickled cauliflower, black yuzu gel and crisp cavolo nero (gf, df)

## MAINS

- tandoori spiced cornfed chicken ballotine with chickpea kasundi, cashew nuts, coriander chutney and mini poppadums
- masterstock braised beef cheeks with crushed smoked kumara, steamed bok choi and crispy shallots
- confit duck leg with duck fat celeriac, warm spiced cous cous, golden raisins, apricots, brazil nuts and orange sauce
- wakanui sirloin with maitre de hotel butter crust, braise carrots, boulangere potatoes, pearl onion and red wine glaze
- pan fried market fish, diamond shell clams, poached leek, pumpkin with saffron and sweet potato broth (gf, df)
- roasted portobello stack with wilted green, roasted vegetable, fennel, tomato fondue and goat cheese crumble (v)



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## DESSERT

- soft centred chocolate cake with coffee and brandy sour cherries
- calamansi lime tree cheese cake with coconut sugar and ginger glaze
- stone fruit mousse with tahitian vanilla pannacotta and cinnamon
- caramelized poached pears with milk chocolate and hazelnuts

please note: if you would like to offer your guests an additional choice for each dish, we can offer the following:  
entrée \$6, main \$9 & dessert \$6 per dish, per person

we also offer a macaroon and new zealand cheese selection at \$12 per person



PLATED

# premium plated menu

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PLEASE SELECT ONE OPTION FROM OUR NEW SEASON STARTER, MAIN AND DESSERT SELECTIONS  
THIS 3 COURSE SET PLATED MENU IS PRICED AT \$75.00 PER PERSON

## BREAD

- artisan bread selection with new zealand butter

## STARTER

- beetroot cured akaroa salmon, pan seared nz scallops marinated in dashi with pea shoots and garlic chives (df)
- beef tataki with onion ash, grilled shiitake mushroom, lemon pearls and spring onion (gf, df)
- iranian gohar saffron risotto with prawn croustillant and sage beurre noisette
- beetroot salad with golden and red beets with burrata curd and preserved lemon (v, gf)
- coromandel scallop beignet with soft poached quail egg centre and sauce gribiche

## MAINS

- hawkes bay lamb rump with roasted red pepper puree, horopito gnocchi and minted peas
- roasted canter valley duck breast with duck confit croquette, vegetable pavé, watercress and pomegranate jus
- roasted market fish with crayfish fritter, fragrant jasmine rice, snow peas and thai broth with lemongrass and kafir lime (df)
- café de paris crusted wakanui eye fillet and slow cooked oxtail with truffled beans and duck fat potatoes
- roasted portobello stack with wilted green, roasted vegetable, fennel, tomato fondue and goat cheese crumble (v)
- crisp silken tofu with shimeji mushrooms, oriental sauce and spring onion salad (v)

PLATED



## premium plated menu

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### DESSERTS

- dark chocolate sphere with salty caramel centre, crisp soil and vinegar sorbet
- lime custard slice on an almond 'breton' shortbread
- taste of valrhona, chocolate mousse layered between a rich chocolate sponge and crisp chocolate tuille
- chai infused mango pudding with mango and thai basil compote and black and white sesame wafer

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# petit four

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## PETIT FOURS

- salty caramel truffle
- hazelnut cookie with spiced ganache
- passion fruit curd with marshmallow
- tonka bean delice
- tahitian vanilla custard with black pepper and strawberry jelly
- yakima mint and chocolate
- strawberry tart with mint

@ \$4.00 per item

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