

collective.
food and hospitality experiences.

Summer Barbeque Menu

Summer 2018



SUMMER BARBEQUE MENU

BREAD

- wild wheat artisan bread rolls with dips and whipped garlic butter
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SALAD

- vegetarian cobb salad, free range egg, avocado, chive, roquefort cheese and red wine vinaigrette (gf) (v)
 - fire roasted vegetable, feta, toasted hazelnut and beetroot dressing (gf) (v)
 - red quinoa, papaya, baby spinach, pickled red onion and buffalo yoghurt (gf) (v)
 - garden salad, vine tomato, cucumber and orange mustard and cardamom dressing (gf) (v)
 - classic caprese salad with basil, vanilla balsamic and panzanella
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FROM THE GRILL

- selection of freedom farm sausages, chutney and sauces
 - tandoori chicken thighs, curry yoghurt (gf)
 - australian tiger prawns, mango chili and coriander jus (gf, df)
 - portabello pizza, halloumi, vine tomato and rocket hazelnut pesto
 - muscovado and balsamic marinated sirloin steaks
 - honey glazed pork ribs with thyme and lavender (gf, df)
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WHOLE SPIT ROAST SUCKLING PIG

- whole suckling pig cooked in our spit bbq

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



SUMMER BARBEQUE MENU

DESSERT

- fresh strawberry, whipped cream and ginger (gf)
 - red berry pudding, vanilla anglaise
 - raspberry pannacotta, muscavado meringue
 - selection of homemade petit fours
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OPTION 1

- artisan breads, 2 salads, 2 meats, 2 sweets
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OPTION 2

- artisan breads, 2 salads, 3 meats, 2 sweets
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OPTION 3

- artisan breads, 3 salads, 3 meats, 3 sweets







For all queries please email:
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