

collective.

food and hospitality experiences.

# *Breakfast Menu*

Summer 2018



## BREAKFAST MENU

### BREAKFAST PLATED

we source our free range eggs from farms with sustainable practices, and cooked your way. Free range eggs with smoked kumara hash brown, roasted vine tomato, creamed spinach and horseradish hollandaise, with one of the following options:

please select one option:

- akaroa cold or hot smoked salmon
- ham roasted in manuka honey and orange
- crispy free range bacon
- grilled portobello mushroom and thyme (v)

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baked hot warehou smokies marbled with a tomato confit, double cream and grated gruyere cheese, served with a roast vegetable and orange salad (gf)

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bay of islands oyster fritter on kumara hash, marmite toast and grilled fennel

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toasted wholemeal sourdough with crushed avocado, honey marinated grilled vegetables, rocket and pepper feta cheese, drizzled with cold pressed extra virgin olive oil (v)

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collective breakfast with smoked baked beans, crispy maple glazed bacon, cumberland sausage, vine tomatoes and eggs your way (gf)

please select one way for your eggs:

- scrambled with chives
- venison scotch egg
- spanish potato tortilla
- truffle poached egg

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



## BREAKFAST MENU

### FINGER FOOD

- sausage and egg breakfast brioche slider with green tomato chutney
- bircher muesli with manuka honey, apple, pear and yoghurt (v, gf)
- grilled wakanui beef sirloin on potato rosti and miso mayonnaise (gf)
- nori wrapped scrambled egg with smoked salmon, avocado, spring onion, cucumber and tomato relish (gf)
- kerikeri orange and macadamia nut pikelets with orange and maple syrup
- savoury buckwheat crepes with your choice of:
  - smoked akaroa salmon with avocado and sour cream
  - red beans, chorizo, jalapenos and limes
  - roasted pumpkin, feta and watercress

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### MORNING JUICE / SMOOTHIE BAR

- energy ripper – fresh apple with ginger and parsley (v, df, gf)
  - vanilla pineapple and raspberry buffalo yoghurt smoothie
  - sheep milk yoghurt with peach and mango smoothie (gf)
  - freshly squeezed juice combo of apple, orange and pineapple
  - freshly squeezed carrot and kale juice (df)
  - virgin mary tomato juice with celery and basil (df)
  - zesty yoghurt and buttermilk cocktail with orange and mint
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## BREAKFAST MENU

### LIVE STATION

pancake and waffle bar

- freshly made pancakes and waffles with macerated fruits, maple syrup, banana chutney and crispy free range bacon

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new zealand deli

- local hand crafted cured meats, sliced in front of you sustainable small farm cheeses, home-made pickles and chutneys served with country sourdough







For all queries please email:  
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