

collective.

food and hospitality experiences.

Kiwi / Pacific Menu

Kai Pasifika Summer 2018



NZ / KIWI / PACIFIC MENU OPTION

BREAD

- warm baked rewena bread with salted butter
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ENTRÉE

- kingfish ceviche marinated in coconut and fresh lime, spiced with horopito and dry chili (gf, df)
 - “Poke” raw salmon, sesame, ginger soy and coconut and green papaw salad (gf, df)
 - pressed free range harmony pork and chorizo terrine with roasted apple puree
 - summer vegetable island salad with leek ash dusted goats cheese, chicory, crushed pistachio and virgin lemon olive oil (v, gf)
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MAIN

- horopito crusted lamb with smoked honey lamb ribs, roasted taro and tamarind chutney (df)
 - fijian goat curry, green banana salad, steamed rice and mango chow chow
 - local market fish cooked in banana leaf with ginger soy, chili and coriander
 - polynesian brown sugar chicken roasted in soy and passion fruit, green beans and kumara hash
 - coconut kohlrabi curry with green banana, steamed rice and chili coriander chutney (v)
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DESSERT

- passionfruit lamington with salted chocolate crumble and passionfruit jelly
- raspberry pannacotta with white chocolate, freeze dried raspberries and balsamic glaze
- sticky chocolate rum cake with milk chocolate crisp and marinated strawberries
- selection of artisan chocolate truffle petit fours
- selection of new zealand cheese with grapes, stone fruit chutney, falwasser crackers, and fig and walnut loaf

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







For all queries please email:
experiences@collectivehospitality.co.nz