

The background of the entire page is a black and white photograph of three plates of gourmet food. The top-left plate features a piece of seared salmon with a yellow carrot and green herbs. The top-right plate shows a round, white, textured item, possibly a dumpling or a piece of bread, garnished with a yellow flower and surrounded by a pinkish-red powder. The bottom plate displays a piece of salmon on a white base, garnished with green herbs and a small amount of pink powder. The text is overlaid on this image.

collective.  
food and hospitality experiences.

*Plated Menu*  
*Private and Executive dining*

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Summer 2018

## PLATED MENU – PRIVATE AND EXECUTIVE DINING

As part of our core principles collective source the finest artisan products to cook, these include harmony pork, te mana lamb, turk's free range chicken, mountain valley venison and lake taupo beef, our vegetables and herbs are sourced both locally in Wellington and Auckland, along with surrounding farm communities. Our dairy and cheese is from sustainable farms with minimum impact on the land. We have a direct line with fishermen which use sustainable practices and respect for the local resource and our oceans.

PLEASE SELECT ONE OPTION FROM OUR NEW SEASON STARTER, MAIN AND DESSERT SELECTIONS.

Please note: if you would like to offer your guests an additional choice for each dish we can offer the following: entrée \$6.00, main \$9.00 & dessert \$6.00 per dish, per person.

### BREAD

- wild wheat artisan sourdough with lewis road lightly salted butter
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### ENTREE

- mountain valley venison tartar with quail egg and sheep's milk manchego (gf)
  - cured akaroa salmon, butternut squash, pickled cucumber, vaduvan spice (gf, df)
  - escabeche of coromandel scallops, seared raw tuna and haricot vert shoots
  - saffron gnocchi with confit duck, wild mushrooms and crisp pancetta
  - sweet onion consommé with storm clam, seaweed butter and asparagus tips (gf)
  - heirloom tomatoes salad, ruby grapefruit with truffle green beans, gazpacho sorbet (v, gf, df)
  - flavours of beets, served cooked, raw and puree with roasted hazelnuts, white balsamic dressing (v, gf, df)
  - harmony free range pork terrine with a cambridge cherry relish and pickled cauliflower
  - prawn and cray fish courgette cannelloni, cauliflower, green mango, beansprouts and orange salad
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(gf) gluten free (df) dairy free (v) vegetarian



## PLATED MENU

### MAINS

- long line hapuka, cloudy bay storm clams with butter bean puree, chorizo, prawn and lemon nage (gf)
  - seared duck breast, slow cooked duck confit croquette, puy lentils, orange puree with braising liquor
  - alpine akaroa salmon, cauliflower mimosa, smoked golden kumara and seaweed butter (gf)
  - 24 hr cooked veal shank, soft polenta, sweet onion tart tatin and roasted apple
  - first light wagyu short rib, grilled buttered asparagus, cumin potato wafer and chicken essence
  - te mana lamb rump and braised lamb shoulder wrapped in savoy cabbage, smoked aubergine puree, garden peas and piquant sauce (gf, df)
  - mountain valley venison loin, caramelized shallots, silver beet, oven dried vine tomatoes and bordelaise sauce (gf, df)
  - tandoori roasted corn fed chicken, creamed black rice, with pistachio, cumin and coriander
  - kumara gnocchi with shiitake mushroom, red onion puree, edamame, kale crisp and gremolata (df, v)
  - braised carrot with crushed parsnip, pickled chioggia beets and pea dumpling (gf, df, v)
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## PLATED MENU

### DESSERT

- chocolate sphere with spiced chocolate centre and vinegar cherry sorbet
  - caramelized cambridge apple crème brulee, granny smith sorbet, apple confit with apple chips
  - raspberry and lemon pannacotta, with ginger jelly, mint and melon syrup
  - caramelised pear and fig tart with almond milk sorbet and warm brandy sauce
  - salted caramel parfait sandwich with liquorice biscuit and stewed strawberries
  - a summer berry pudding, with liquorice crumble, raspberry sorbet
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### PETIT FOURS AND CHEESE

- mascarpone & glacé fruit cannelloni
  - cherry picker (deconstructed cherry clafoutis with short bread crumble, cherry relish and whipped double cream)
  - selection of homemade macaron de paris
  - mini rhubarb and mint ice cream cones
  - salted caramel & chocolate tartlet
  - a selection of new zealand cheeses with grapes, stone fruit chutney, falwasser crackers, and fig & walnut loaf
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**For all queries please email:  
[experiences@collectivehospitality.co.nz](mailto:experiences@collectivehospitality.co.nz)**

All prices exclude GST