

Wine

SPARKLING WINE

	125ML		BTL
NV GOOSE ISLAND SPARKLING BRUT, MCLAREN VALE SA	9		40
NV PAUL LOUIS BLANC DE BLANCS LOIRE VALLEY FRANCE	12		55
2016 LANA MOSCATO (SWEET) KING VALLEY VIC	10		45
NV LAURENT PERRIER BRUT TOUR-SUR-MARNE FRANCE			110

WHITE WINE

	150ML	250ML	BTL
2016 RIESLING FREAK NO 4 (DRY) EDEN VALLEY SA	10	16	44
2017 VICKERY WATERVALE RIESLING (DRY), CLAIRE VALLEY SA			48
2016 KUMEU RIVER PINOT GRIS, AUCKLAND NZ	11	18	47
2017 GOOSE ISLAND SAUVIGNON BLANC ADELAIDE HILLS SA	9	14	40
2017 SPANIARDS BRIDGE SAUVIGNON BLANC MARLBOROUGH NZ	11.5	18.5	49
2017 PACHA MAMA CHARDONNAY YARRA VALLEY VIC	12	19.5	55
2015 DIXONS CREEK CHARDONNAY YARRA VALLEY VIC			68
2012 TOOLANGI 'PAULS LANE' CHARDONNAY YARRA VALLEY VIC			85

ROSÉ WINE

	150ML	250ML	BTL
2016 SERAFINO ROSE, MCLAREN VALE, SA	10	16	45

RED WINE

	150ML	250ML	BTL
2015 YERING STATION 'VILLAGE' PINOT NOIR, YARRA VALLEY VIC	12	19.5	50
2017 ELDERTON GRENACHE, SHIRAZ, MOURVEDRE, BAROSSA SA			50
2015 MIKE PRESS MERLOT, ADELAIDE HILLS SA			42
2014 KAY BROTHERS GRENACHE, MCLAREN VALE SA			54
2012 EVANS & TATE CABERNET SAUVIGNON, MARGARET RIVER, WA	11.5	19	48
2014 DIXONS CREEK CABERNET SAUVIGNON, YARRA VALLEY VIC			55
2010 TAHBILK 'OLD VINES' CABERNET SHIRAZ NAGAMBIE VIC			70
2016 GOOSE ISLAND SHIRAZ, MCLAREN VALE SA	9	14	40
2014 MIKE PRESS SHIRAZ, ADELAIDE HILLS, SA			42
2015 TEUSNER 'BILMORE' SHIRAZ, BAROSSA VALLEY SA	12	19.5	55
2008 BLEASDALE "THE POWDER MONKEY" SHIRAZ, LANGHORNE CREEK SA			96

Collective

kitchen & bar

MONDAY, TUESDAY & THURSDAY – 7AM-3PM

WEDNESDAY – FRIDAY - 7AM-9PM

CONTACT@COLLECTIVEKITCHEN.COM.AU

WWW.COLLECTIVEKITCHEN.COM.AU

Breakfast 7AM - 1130AM

MARKET BREAKFAST, POACHED/SCRAMBLED/FRIED FREE RANGE EGGS, PEA & FETA SMASH,

HALOUMI, POTATO ROSTI, MUSHROOMS, SOURDOUGH (V) 19 ADD BACON +4

FREE RANGE EGGS, POACHED/SCRAMBLED/FRIED, SOURDOUGH, SMOKED TOMATO RELISH (V) 11

ADD EXTRAS (+4 EACH)

TRUSS TOMATOES EGG (1) SPINACH HALOUMI

HOLLANDAISE 1/2 AVOCADO POTATO ROSTI'S (2)

STREAKY BACON SMOKED SALMON PEA & FETA SMASH MUSHROOMS

SMASHED AVOCADO, GOATS CHEESE, PISTACHIO AND SESAME DUKKHA, SOURDOUGH (V) 12 ADD EGG +4

BREKKY BURGER, BACON, FRIED EGG, COS, TOMATO, RELISH, HOLLANDAISE 13

TOASTED MUESLI, HONEY YOGHURT, BERRY COMPOTE (V) 13

SWEET CORN & SPRING ONION FRITTERS, CARAMELISED PORK BELLY, POACHED EGG, SPROUT & HERB SALAD 17

ROAST PUMPKIN, QUINOA, GREENS, ALMONDS, DUKKHA, LABNE, POACHED EGG (V, GF) 16

LOADED BANANA LOAF, CARAMEL MASCARPONE, NUTELLA AND PEANUT PRALINE (V) 14

COLLECTIVE BENEDICT, POTATO ROSTI'S, POACHED EGGS, HOLLANDAISE, CHERRY TOMATOES, AVOCADO & GOATS CHEESE (V) 18

WITH STREAKY BACON 18

WITH SMOKED SALMON 19

TOAST WITH PRESERVES – SOURDOUGH, GRAIN, FRUIT, BANANA BREAD (V) 6

Juice

ORANGE OR CLOUDY APPLE OR PINEAPPLE OR KARMARAMA (TROPICAL) 4.5

Smoothies

PINA COLADA, PINEAPPLE, COCONUT CREAM, OATS, HONEY (LACTOSE FREE) 8

PEACHY KEEN MANGO QUEEN, PEACH SLICES, MANGO, ORANGE JUICE, NATURAL YOGHURT 8

PEANUT BUTTER CUP, PEANUT BUTTER, BANANA, ALMOND MILK, COCOA POWDER (LACTOSE FREE) 8

Lunch & Dinner FROM 1130AM

TO START, SHARE OR SNACK

JAMON, MAC AND MOZZARELLA CROQUETTES , AIOLI & SALSA VERDE (4)	14
CRISPY BARRAMUNDI TACOS, SLAW, TOMATILLO, SPICY PICKLE (2)	15
CRISPY PORK BELLY BAO, CHILLI JAM, THAI BASIL (2)	11
BUTTERMILK FRIED CHICKEN WINGS, HOT SAUCE (6) (GF)	15
CHORIZO, TOMATO AND WHITE BEAN SOUP, GARLIC SOURDOUGH	13
DIPS WITH GARLIC PIZZA BREAD (v)	18
CHIPS, AIOLI (v) 8	ADD GRAVY +2

MAINS

CHARCUTERIE – JAMON, TRUFFLE SALAMI, D’AFFINOIS BRIE, OLIVES, PICKLES, SPICY PEPPERS, CRISP BREAD, SOURDOUGH	24	
CRISPY FRIED FISH & CHIPS, HOUSE TARTARE, LEMON, SALAD	25	
CHICKEN, LEEK AND MUSHROOM PIE, ROCKET AND PARMESAN SALAD	24	ADD GRAVY +2
GARLIC ROASTED MUSHROOM, STREAKY BACON, PEA AND PARMESAN CARBONARA	26	
ROAST PORK & RICE NOODLE STIR FRY, SPRING ONION, BABY CORN, PEANUT, SOY	24	
GRAIN FED PETITE BEEF MEDALLIONS, POTATO ROSTI’S, PANCETTA, GREEN PEA SMASH, JUS	32	

PIZZAS

MARGHERITA PIZZA, BUFFALO MOZZARELLA, FRESH HERBS, MOZZARELLA, PARMESAN (V)	17
FRESH PROSCIUTTO, FIG, GORGONZOLA, ROCKET, MOZZARELLA, PARMESAN	21
SPICY PORK, OLIVES, BUFFALO MOZZARELLA, BROCCOLINI, MOZZARELLA, PARMESAN	21
PANCETTA & POTATO , GARLIC, PARSLEY, GOAT’S CHEESE, OLIVES, MOZZARELLA, PARMESAN	22
SALAMI & CHILLI, CHERRY TOMATO, OREGANO, FENNEL, MOZZARELLA, PARMESAN	22

SALADS

WOODFIRED VEGETABLE SALAD, QUINOA, CRANBERRIES, SUMAC, ALMONDS, LABNE (GF, V)	12 / 18
	ADD CHICKEN +4
	ADD CRISPY BARRAMUNDI +5
CRISPY BARRAMUNDI, PORK & APPLE SALAD, MINT, CORIANDER, PEANUT NAHM JIM (GF)	18
CHICKEN CAESAR SALAD, BABY COS, PANCETTA, PARMESAN, CRISP BREAD	18
SALT & PEPPER SQUID, GREEN PAPAYA, PEANUT & HERB SALAD, TAMARIND DRESSING (GF)	18

BURGERS

WAGYU BEEF, BACON & CHEESE, PICKLES, RELISH, MUSTARD, AIOLI, COS, CHIPS	19	MAKE DOUBLE +4
PANKO CRUMBED CHICKEN, SESAME & PICKLED CARROT SLAW, JAPANESE MAYONNAISE, CHIPS	19	ADD BACON +2
PULLED PORK, CHIPOTLE AIOLI, SWEET CORN SLAW, CHIPS	19	ADD BACON +2
CRISPY FISH, CUCUMBER & CARROT SLAW, ROCKET, TARTARE, CHIPS	19	
GRILLED HALOUMI, ROAST PUMPKIN, MUSHROOM, ROCKET, PESTO AIOLI, CHIPS (V)	19	

LUNCH SPECIAL

MONDAY-THURSDAY ANY BURGER OR SALAD WITH SOFTDRINK OR SAN VITTORIA FOR \$18

(1130AM – 2PM)

MAKE IT A SAPPORO +\$5

PLEASE PLACE ORDER AT THE BAR

****NOT ALL INGREDIENTS LISTED, PLEASE INFORM US OF ANY DIETARY REQUIREMENTS****

DIETARY REQUIREMENTS WILL BE ACCOMMODATED TO THE BEST OF OUR ABILITY BUT ULTIMATELY ARE THE RESPONSIBILITY OF THE DINER