

Wine

<u>SPARKLING WINE</u>	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
<u>WHITE WINE</u>	150ML	250ML	BTL
2018 RIESLINGFREAK No 4 (DRY) EDEN VALLEY SA	11	18	47
2018 JIM BARRY WATERVALE RIESLING (DRY), CLARE VALLEY SA			48
2016 KUMEU RIVER PINOT GRIS, AUCKLAND NZ	11	18	47
2017 MT LANGI 'BILLI BILLI' PINOT GRIS, GRAMPPIANS, VIC			48
2018 GOOSE ISLAND SAUVIGNON BLANC ADELAIDE HILLS SA	9	14	40
2017 THE PASS 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
<u>ROSÉ WINE</u>	150ML	250ML	BTL
2018 SERAFINO ROSE, MCLAREN VALE, SA	10	16	45
<u>RED WINE</u>	150ML	250ML	BTL
2017 PIKE & JOYCE PINOT NOIR, ADELAIDE HILLS, SA			47
2017 BELLEVALE PINOT NOIR, GIPPSLAND, VIC	12	19.5	50
2017 KALLESKE GRENACHE, SHIRAZ, MATARO, BAROSSA SA			50
2015 MIKE PRESS MERLOT, ADELAIDE HILLS SA			42
2014 KAY BROTHERS GRENACHE, MCLAREN VALE SA			54
2017 VINACOUS CABERNET SAUVIGNON MCLAREN VALE, SA	11.5	19	48
2014 DIXONS CREEK CABERNET SAUVIGNON, YARRA VALLEY VIC			55
2016 WIRRA WIRRA 'CHURCH BLOCK' CAB SAV SHIRAZ MERLOT, MCLAREN VALE, SA			52
2017 GOOSE ISLAND SHIRAZ, MCLAREN VALE SA	9	14	40
2016 BLUEMARK 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 & GOATS CHEESE SMASH, HALOUMI, POTATO ROSTI, MUSHROOMS, SOURDOUGH (V)	19	ADD BACON +4
FREE RANGE EGGS , POACHED/SCRAMBLED/FRIED, SOURDOUGH, SMOKED TOMATO RELISH (V)	11	
<i>ADD EXTRAS (+4 EACH)</i>		
<i>TRUSS TOMATOES</i>	<i>EGG (1)</i>	<i>SPINACH</i>
<i>HOLLANDAISE</i>	<i>1/2 AVOCADO</i>	<i>POTATO ROSTI'S (2)</i>
<i>STREAKY BACON</i>	<i>SMOKED SALMON</i>	<i>PEA & GOATS CHEESE SMASH</i>
		<i>MUSHROOMS</i>
SMASHED AVOCADO , GOATS CHEESE, HAZELNUT 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 CREAM, 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 MANDARIN OR 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
PULLED PORK TACOS, GRILLED PINEAPPLE, NAHM JIM, RED CABBAGE SLAW (2)	13
PEA AND HAM SOUP, SOURDOUGH	13
CRISPY PORK BELLY BAO, CHILLI JAM, CORIANDER & CUCUMBER (2)	11
BUTTERMILK FRIED CHICKEN WINGS, HOT SAUCE (6) (GF)	14
DIPS WITH GARLIC PIZZA BREAD (V)	18
CHIPS, AIOLI (V) 8	ADD GRAVY +2

MAINS

CHARCUTERIE – JAMON, TRUFFLE SALAMI, DOUBLE CREAM BRIE, OLIVES, PICKLES, SPICY PEPPERS, CRISP BREAD, SOURDOUGH	24
CRISPY FRIED FISH & CHIPS, HOUSE TARTARE, LEMON, SALAD	25
CARBONARA, GARLIC ROASTED MUSHROOM, STREAKY BACON, PEA AND PARMESAN	26
ROAST PORK & RICE NOODLE STIR FRY, SPRING ONION, BABY CORN, PEANUT, SOY	24
GRAIN FED BEEF MEDALLIONS, CHIPS, GARDEN SALAD, JUS	32

PLEASE PLACE ORDER AT THE BAR

PIZZAS

MAKE IT VEGAN +3

MARGHERITA PIZZA, BUFFALO MOZZARELLA, FRESH HERBS, MOZZARELLA, PARMESAN (V)	17
FRESH PROSCIUTTO, FIG, GORGONZOLA, ROCKET, MOZZARELLA, PARMESAN	22
SPICED LAMB, BROCCOLINI, ARTICHOKE, RANCH, MOZZARELLA, PARMESAN	22
ROAST PUMPKIN & GOATS CHEESE , PARSLEY, OLIVES, MOZZARELLA, PARMESAN (V)	21
SALAMI & CHILLI CHERRY TOMATO, OREGANO, FENNEL, MOZZARELLA, PARMESAN	22
TRUFFLE MUSHROOM, SPINACH, ZUCCHINI, MOZZARELLA, PARMESAN (V)	21

SALADS

WOODFIRED VEGETABLE SALAD, QUINOA, CRANBERRIES, SUMAC, ALMONDS, LABNE (GF, V)	13/18
ADD CHICKEN (GF) +4	ADD CRISPY BARRAMUNDI +5
CRISPY BARRAMUNDI, PORK & APPLE SALAD, MINT, CORIANDER, PEANUT NAHM JIM (GF)	18
CHICKEN & EGG NOODLE SALAD, CRISPY THAI BASIL, CHILLI JAM SOY & SEASAME DRESSING	18
SALT & PEPPER SQUID, GREEN PAPAYA, PEANUT & HERB SALAD, TAMARIND DRESSING (GF)	18

BURGERS

WAGYU BEEF CHEESEBURGER, PICKLES, ONION, PINK BURGER SAUCE, TOMATO, LETTUCE, CHIPS	19
MAKE DOUBLE +4	ADD BACON +2
BUTTERMILK FRIED CHICKEN, AMERICAN CHEESE, PICKLES, LETTUCE, CHIPOTLE AIOLI, SMOKEY BBQ SAUCE, CHIPS	19
ADD BACON +2	
PULLED PORK, GRILLED PINEAPPLE, RED CABBAGE SLAW, SMOKEY BBQ SAUCE	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 SPARKLING WATER

FOR \$18 (1130AM – 2PM)

MAKE IT A PERONI +\$5

****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