



MENU



SCAN THE QR CODE
TO CHECK OUT THE
FULL PORTFOLIO OF
KICKON GROUP BARS
& RESTAURANTS.



One of the Gold Coast's most famous must-try destinations, here at The Collective we offer a dining experience like no other, allowing you to indulge in the flavours of 5 restaurants under 1 roof with the very best of Mexican, Greek, Asian Fusion, American & Italian cuisines.

At the Collective we are passionate about offering a space where ALL food lovers (regardless of individual tastes or dietary requirements) can come together for an exceptional dining experience, hence our motto
#bettertogether.

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please be sure to notify our staff if you have a specific dietary request.

To experience the full variety that The Collective offers, please note that we encourage a "share style" of dining. The wait times on dishes from each individual restaurant will vary, and dishes may not arrive on the tables at the same times. We allocate a standard 2 hour dining period for each table, at which point if you wish to continue, we will do our best to find you a spot in the bar area.

Our iPad ordering system allows you to send orders directly to the bar and kitchens so that you can order as soon as you are ready, and keep them coming whenever you need a top up. We still provide full table service, and our team are here to help, so please just let us know if this is more your style today.

Either way, it's time to get ordering!

Not Tacos

All GF

Shared

Corn Chips 13

House fried corn chips, guac, pico (VG)

Kingfish 24

Hiramassa kingfish, tequila, lime, chilli, coriander, fennel, tapioca crisp

Seafood Tostata 24

Corn tostata, fresh mixed seafood, spicy pico verde

Corn Ribs 18

Charred corn on the cob, chilli butter, lime

Nachos 19

House fried corn chips, chilli beans, queso, tomatillo salsa, guac, sour cream, pico de gallo, coriander

+ Chimichurri Chicken 6

Burrito or Bowl

Chimichurri Grilled Chicken 22

House fried corn chips, avocado, brown rice, red kidney beans, pico verde, sour cream, pickled cucumber, coriander

Ancho Butter Grilled Salmon 26

House fried corn chips, avocado, black rice, black bean chilli, pico verde, sour cream, white onion pickle, coriander

Pepper Fillet Steak 27

House fried corn chips, Mexican rice, chilli bean, avocado, sriracha, sour cream, chipotle, pico, pickled green chilli

Garlic Butter Field Mushroom 20

House fried corn chips, guac, brown rice, mixed bean chilli, sweet corn, queso, jalapeño, pico, pickled enoki, coriander

Tala



LA Style TACOS

Tacos

Choice of corn or La Banderita soft flour tortillas

Spiced cauliflower, romesco aioli, pico verde, toasted almonds 9 (V)

Dukkah roasted sweet potato, hummus, honey yoghurt, seeds, sweet potato crisps 9 (V)

Grilled halloumi, fried enoki mushroom, spicy pico verde, piperade, guac 10 (V)

Katsu fried chicken, pickles, ranch, red slaw, pickled green chilli 11

Grilled chimichurri chicken, avocado aioli, iceberg lettuce, pickled red onion 11

Pork belly carnitas, pineapple, tomatillo salsa, coriander, snow pea shoots 11

Ancho butter barra, mint, avocado, cucumber, apple, coriander 12

Beer battered flathead, pico verde, avocado aioli, lettuce, fried shallots 11

Flash-fried calamari, harissa mayo, cress, coriander, butter lettuce, lime 12.5

Slow cooked short rib, bean & sweet corn salsa, cheese, white onion 13

Lemon pepper fillet steak, garlic lemon cream, onion, avocado, chipotle 13

Mixed mushroom, roasted cashew, pickled cucumber, chipotle, avocado aioli, sour cream 12

MAZI

• BREADS •

gluten free pita available +3

CHARRED PITA - PLAIN / v

Charred pita, Greek olive oil, rosemary salt

GARLIC & ROSEMARY PITA / v

Charred pita, confit garlic, Greek olive oil, rosemary salt

• DIPS •

All served with charred pita

gluten free pita available +3

TZATZIKI / v, gf

Greek yoghurt, salted cucumber, fresh dill

HUMMUS / vg, gf

Organic chickpeas, confit garlic, fresh lemon

TARAMASALATA

Fish roe, bread, golden shallot

• MEZZE •

OLIVES / v, gf

Baked fetta, Greek olives, lemon & thyme

GARLIC PRAWNS

Prawns, garlic, lemon, Greek olive oil, pita

gluten free pita available +3

KALAMARAKIA / gf

Flash fried local squid, salt & pepper, fresh lemon, lemon aioli

HALLOUMI / v

Grilled halloumi, honey braised fig, fresh lemon

OCTOPUS

Confit octopus, ladolemono, chives, fresh lemon

• GYROS •

gluten free pita available +3

CHICKEN GYROS

Charcoal chicken, pita, fries, tzatziki, hummus & Greek salad

• SOUVLAKI •

gluten free pita available +3

SPICED LEMON GARLIC CHICKEN LEG

Fries, charred pita, tzatziki

ROSEMARY LAMB RUMP & CHERRY TOMATO

Fries, charred pita, tzatziki

GRASS FED BEEF EYE FILLET & CAPSICUM

Fries, charred pita, tzatziki

PRAWN, OCTOPUS, SCALLOP & SQUID

Fries, charred pita, tzatziki

FREE RANGE PORK & FENNEL

Fries, charred pita, tzatziki

HUMPTY DOO BARRAMUNDI & SWEET POTATO

Fries, charred pita, tzatziki

HALLOUMI & ZUCCHINI

Fries, charred pita, tzatziki

• SIDES •

FETTA FRIES / gf, v

Fries, warm fetta, parsley

GREEK SALAD / gf, v

Traditional Greek salad

SMASHED POTATO / gf, v

Baby potatoes, garlic, lemon, oregano

CYPRIOT SALAD / v

Honey yoghurt, pomegranate

ORGANIC CARROTS / gf, v

Roasted carrots, whipped fetta

ZUCCHINI FRIES / v

Almond crusted zucchini, mint, lemon aioli

CORN COB / gf, v

Charred corn, fetta

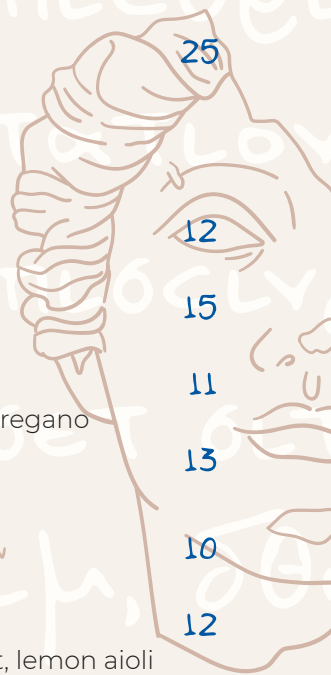
CHEF'S SELECTION OF SIDES

PLEASE MAKE SURE TO NOTIFY THE

WAITSTAFF OF ANY ALLERGIES OR

DIETARY REQUIREMENTS YOU MAY HAVE.

gf - gluten friendly / v - vegetarian / vg - vegan





SNACKS N MACS

PORK BELLY NUGGETS 16

Crispy battered free range pork nuggets with maple dipping sauce

MORETON BAY BUG ROLL 14

Lightly fried bug tail with a mild lemon & sriracha mayo

CHEESY FRIED HALOUMI STICKS (V) 15

Served with tomato marinara sauce

BEER BATTERED ONION RINGS (V) 13

Served with smokey BBQ sauce

MAC'N'CHEESE (V) 12

Three cheese mac & cheese

MAKE IT SPICY 2

MAKE IT TRUFFLE 2

CHICKEN WINGS & TENDERS

SOUTHERN FRIED WINGS OR TENDERS 5PC 18

Ranch on the side

TOSSED IN SPICY BUFFALO SAUCE

TOSSED IN HOUSE MADE STICKY BBQ SAUCE

TOSSED IN ALABAMA SAUCE

TOSSED IN LUCKIES HOT SAUCE

SLIDERS 9 EACH

PORK BELLY

Pork belly nuggets & maple glaze

FRIED CHICKEN

Fried chicken, cheese & ranch

POACHED PRAWN

Poached prawn, lettuce, avocado & cocktail sauce

GRILLED HALLOUMI (V)

Grilled halloumi, lettuce, mushroom & special sauce

BEEF

Beef, cheese, lettuce, tomato, pickles & special sauce

OTHER SAUCES 3 EACH

BUFFALO	JALAPEÑO	MAPLE GLAZE
BURGER SAUCE	CHIPOTLE	SMOKEY BBQ
RANCH	BBQ	TRUFFLE AIOLI

CLASSIC BURGERS

SERVED WITH FRIES & KETCHUP

ROYALE WITH CHEESE 24

Beef, cheese, lettuce, tomato, pickle & special sauce

ADD TRUFFLE MAYO 2

MUSHROOM & HALLOUMI BURGER (V) 24

Grilled field mushroom, halloumi, tomato, lettuce, red onion, avocado & special sauce

CHICKEN DELUXE 24

Southern fried tenders, cheese, lettuce, tomato, ranch with smokey BBQ or buffalo sauce

BBQ BACON CHEESE 26

Bacon, beef, cheese, lettuce, tomato, pickles & BBQ sauce

PHILLY CHEESE STEAK 29

Rib fillet, onions, peppers, cheese & jalapeños

CHEESE DOG 23

Cheese Kransky, bacon, onion, seeded mustard mayo & ketchup

GRILLED CHICKEN 25

Marinated chicken breast, beetroot, lettuce, tomato, avocado & aioli

AUSSIE AUSSIE AUSSIE 25

Beef, grilled pineapple, beetroot, egg, cheese, lettuce, tomato, pickle & special sauce

DON'T WANT BREAD? HAVE A BURGER BOWL! \$2

EXTRAS

BACON 4

DOUBLE BEEF 6

MAC'N'CHEESE 5

DOUBLE CHICKEN 8

HALLOUMI 6

SHOESTRING FRIES

SEASONED FRIES (V) 10

Served with ketchup

CHEESE FRIES (V) 12

Served with cheese & ketchup

BLACK TRUFFLE FRIES (V) 14

Served with truffle mayo

SWEET POTATO FRIES (V) 15

Served with ranch dipping sauce

LOADED FRIES 18

Maple pork, crispy bacon, cheese & special sauce

STREET SNACKS

EDAMAME (GF, VG) 10

Crispy shallots, pink salt

CRISPY PANKO PACIFIC OYSTERS 4 PCS / 18

Crispy pacific oysters with wasabi mayo, pickled vegetables, crispy shallots, roasted sesame seeds

TAKOYAKI 6 PCS / 15

Fried octopus meatball, cabbage, onion, ginger, takoyaki sauce, Japanese mayo, bonito flakes, crispy shallots, nori

CHICKEN KARAAGE (GF) 15

Boneless fried chicken, crispy shallots, Umami dipping sauce

OSAKA STYLE OKONOMIYAKI 16

Japanese savoury vegetable pancake, roasted sesame seeds, crispy shallots, Japanese seaweed, bonito flakes, okonomiyaki sauce, wasabi mayo

VEGETABLE SPRING ROLLS (VG) 3 PCS / 12

Mixed vegetables wrapped in spring roll pastry, vinegar sauce

BAO ALL 8 EACH

Light & fluffy steamed Asian bun with your choice of filling

CHICKEN KARAAGE

Gem lettuce, pickled Asian Slaw, crispy shallots, wasabi mayo

BBQ PORK

Gem lettuce, pickled Asian Slaw, crispy shallots, sriracha mayo

VEGETABLE (V)

Gem lettuce, pickled Asian Slaw, crispy shallots, Japanese mayo

PRAWN

Gem lettuce, pickled Asian Slaw, crispy shallots, chilli mayo

DUMPLINGS

SIEW MAI 5 PCS / 15

Open-faced pork & prawn wonton, ginger plum sauce, roasted sesame seeds, crispy shallots

VEGETABLE GYOZA (V) 4 PCS / 14

Gyoza filled with Asian vegetables, ginger plum sauce, roasted sesame seeds, crispy shallots

HAND MADE PORK & PRAWN WONTON 4 PCS / 14

Stuffed mixed mushroom, pork & prawn wrapped in wonton skin, pickled ginger, sweet soy dressing

STEAMED BBQ PORK BUN 4 PCS / 15

12 hr slow-cooked BBQ pork wrapped in an Asian bao pastry, sriracha mayo

HAR GOW 5 PCS / 16

Prawn wrapped in crystal pastry, honey chilli sauce, roasted sesame seeds, crispy shallots

SIDES

PRAWN & BBQ PORK FRIED RICE (GF) 15

Prawn, BBQ pork, rice, eggs, celery, beansprouts

VEGETARIAN FRIED RICE (GF, V) 15

Mixed mushrooms, rice, eggs, celery, beansprouts

STEAMED GREENS WITH GARLIC SOY SAUCE (GF, VG) 12

Choy sum, garlic soy

STEAMED RICE (GF, VG) 5



WOK

STICKY PORK RIBS (GF) 28

Honey glazed slow cooked pork ribs, roasted sesame seeds, spring onion

SWEET & SOUR (GF) 25

Sweet & sour sauce, red onion, capsicum, pineapple, roasted sesame seeds, spring onion

YOUR CHOICE OF:

- Chicken
- Pork
- Prawn

ASIAN STIR FRY VEGETABLES (GF, VG) 25

Choy sum, enoki mushroom, button mushroom, black fungus, carrots, baby corn, beansprouts, red onion

ADD ONS:

- Chicken 8
- Pork 8
- Prawn 8

CASHEW (GF) 25

Mixed mushroom, red onion, cashew nuts, dried chilli, capsicum, carrot, celery, roasted sesame seeds, caramelised vinegar sauce

YOUR CHOICE OF:

- Chicken
- Pork
- Prawn

SICHUAN PEPPER & SALT PRAWN (GF) 26

Sichuan pepper, nam jim sauce, spring onion, roasted sesame seeds, crispy shallots

CURRIES

COCONUT & TURMERIC YELLOW CURRY (GF) 26

Homemade coconut curry, sesame seeds, crispy shallots, curry leaves, potatoes

YOUR CHOICE OF:

- Chicken
- Pork
- Prawn
- Vegetable mix (V)

NOODLE BAR

HAND MADE JAPANESE RAMEN NOODLES WITH SEAWEED, SHALLOTS & CHOT SUM 16

YOUR CHOICE OF:

DRY wok tossed with homemade sweet chilli paste
OR WET cooked in Japanese shoyu broth

YOUR CHOICE OF:

- Chicken Karaage 8
- Prawn 8
- Pork 8

(GF) Gluten Friendly, (VG) Vegan, (V) Vegetarian





VG - VEGAN | VGO - VEGAN OPTION AVAILABLE | V - VEGETARIAN
GF - GLUTEN FRIENDLY | GFO - GLUTEN FRIENDLY OPTION AVAILABLE

Starters

GARLIC BREAD 7 (VG)

Fresh garlic confit, sea salt oregano

BALSAMIC & OLIVE OIL DIP 12 (VG)

With garlic bread

SICILIAN WOODFIRED OLIVES 7 (GF, VG)

Rosemary wood-fired olives

GARLIC FOCACCIA 16 (VG)

Garlic oil, fresh rosemary & a touch of sea salt

BRUSCHETTA 17 (VG)

Confit garlic, cherry tomatoes, Italian herbs, balsamic glaze

TOP UP YOUR BRUSCHETTA:

CHICKEN 4 | ROCKET 3 | PROSCIUTTO 4 | SPICY SALAMI 4 | HALLOUMI 4
PARMESAN 3 | FETTA 3 | PRAWNS 5

HALLOUMI 16 (V, GF)

Sliced grilled halloumi on a bed of rocket topped with Italian herbs

CHEESY GARLIC PIZZA 22 (V)

Confit garlic, Fior di latte, oregano

PRAWN & BÉCHAMEL BITES (4|6) 19|23

Handmade tiger garlic prawn croquettes with creamy béchamel

TRUFFLE & MUSHROOM ARANCINI (4|6) 19|23 (V)

Handmade risotto rice balls with truffle oil, fior di latte, mushrooms, parmesan

Handmade Gnocchi **GLUTEN FREE 4**

MUSHROOMS & TRUFFLE 31 (GFO, V)

Truffle creamy sauce, mushrooms, parmesan, fresh parsley

BOLOGNESE 30 (GFO)

Slow-cooked free-range beef and pork, parmesan, fresh basil

CARBONARA 31 (GFO)

Bacon, mushrooms, cream, parmesan, fresh parsley

SORRENTINA 29 (GFO, V)

Oven-baked wood-fired gnocchi, Napoli sauce, fior di latte, parmesan, fresh basil

VEGAN SORRENTINA 30 (GFO, VG)

Oven-baked wood-fired gnocchi, Napoli sauce, vegan fior di latte, cashew parmesan, fresh basil

LAMB 33 (GFO)

16h slow-cooked lamb, mushrooms, rosemary, lemon & a touch of cream

NAPOLI 29 (GFO, V, VGO)

Classic pomodoro passata, parmesan, fresh basil *Vegan option available

ADD ONS:

RED CAPSICUM 3 | PROSCIUTTO 4 | SPICY SALAMI 4 | MUSHROOMS 3
CHICKEN 4 | OLIVES 4 | BACON 3 | PRAWNS 5 | FETTA 4 | PARMESAN 4

Salads

ROCKET PEAR & PARMESAN 19 (GF, V, VGO)

Rocket, sliced pears, shaved parmesan, homemade vinaigrette

PUMPKIN, SPINACH & FETTA 19 (GF, V)

With strawberry vinaigrette

ADD ONS:

CHICKEN 4 | WALNUTS 4 | OLIVES 2 | HALLOUMI 4 | VEGAN CHEESE 3 | PRAWNS 5

Pasta **CHOOSE PENNE OR SPAGHETTI – GLUTEN FREE 3**

MUSHROOMS & TRUFFLE 29 (GFO, V)

Truffle creamy sauce, mushrooms, parmesan, fresh parsley

BOLOGNESE 30 (GFO)

Slow-cooked free-range beef & pork, parmesan, fresh basil

CARBONARA 30 (GFO)

Bacon, mushrooms, cream, parmesan, fresh parsley

PRAWNS 31 (GFO)

Confit garlic, marinated prawns, cherry tomatoes, a touch of creamy Napoli sauce, fresh parsley

CHICKEN PESTO 30 (GFO)

Chicken, pesto, cherry tomato, zucchini, parmesan

AMATRICIANA 30 (GFO)

Fresh chilli, bacon, capsicum, Napoli sauce, pecorino cheese

VEGAN NAPOLI 29 (VG)

Classic Pomodoro passata, cashew parmesan, fresh basil

ADD ONS:

RED CAPSICUM 3 | PROSCIUTTO 4 | SPICY SALAMI 4 | MUSHROOMS 3
CHICKEN 4 | OLIVES 4 | BACON 3 | PRAWNS 5 | FETTA 4 | PARMESAN 4

Classic Italian Pizzas

HALF HALF +3 | AS A CALZONE +2 | WITH VEGAN CHEESE +3

CHEESY GARLIC 22 (V, VGO)

Confit garlic, fior di latte, oregano

MARGHERITA 26 (V, VGO)

Salsa di Pomodoro, fior di latte, parmesan, fresh basil

DIAVOLA 29

Salsa di Pomodoro, hot salami, fior di latte, basil

PEPPERONI OLIVES 27

Salsa di Pomodoro, mild salami, sliced olives, fior di latte, oregano

PRAWNS 30

Salsa di Pomodoro, prawns, cherry tomatoes, garlic oil, fresh parsley

CHICKEN PESTO 29

Salsa di Pomodoro, slow-cooked marinated chicken, cherry tomatoes, fior di latte, handmade pesto

PROSCIUTTO TRUFFLE 29

Prosciutto, mushrooms, truffle, parmesan, fior di latte, fresh basil

MEAT LOVERS 29

Salsa di Pomodoro, chicken, ham, mild salami, roasted capsicum, fior di latte, bbq sauce

VEGGIE 29 (V)

Zucchini, pumpkin, cherry tomatoes, fior di latte, balsamic glaze

VEGAN 29 (VG)

Zucchini, pumpkin, cherry tomatoes, vegan fior di latte, balsamic glaze

TRUFFLE FUNGHI 28 (V)

Mushrooms, fior di latte, parmesan, truffle oil, fresh basil

PRIMAVERA 29

Salsa di Pomodoro, prosciutto, rocket, cherry tomatoes, fior di latte, parmesan

SUPREME 30

Salsa di Pomodoro, chicken, mild salami, ham, roasted capsicum, mushrooms, artichoke, red onion, kalamata olives, fior di latte

HAWAIIAN 27

Salsa di Pomodoro, ham, pineapple, fior di latte, oregano

CAPRICIOSA 30

Salsa di Pomodoro, ham, artichoke, mushrooms, olives, fior di latte, oregano

ADD ONS:

RED CAPSICUM 3 | PROSCIUTTO 4 | SPICY SALAMI 4 | WALNUTS 4 | ANCHOVIES 3
HALLOUMI 4 | CHICKEN 4 | ROCKET 3 | ROASTED ZUCCHINI 2.5 | PARMESAN 4
TRUFFLE OIL 2 | MUSHROOMS 3 | BBQ SAUCE 1.5 | PEPPERONI 3 | OLIVES 4
BACON 3 | PRAWNS 5 | FETTA 4 | VEGAN CHEESE 3