

COLD

Escabeche of Snapper - whipped avocado, tapenade (GF)
 Fresh Oysters - natural; cabernet sauvignon jelly, caviar, chives, pickled cucumber, dill (GF)
 Oyster Sandwiches - lemon aioli
 Seared Tuna - nori paste, avocado, wasabi, coriander (GF, DF) min 30x
 Sesame Coated Tuna Medallion - salsa bouillabaise Sauce (GF, DF) min 30x
 Fresh Marlborough Salmon - mille feuille, walnut pesto
 Beetroot cured Salmon - dill crème fraîche, pickled cucumber (GF)
 Rice Crackers, -black sesame seared tuna, balsamic reduction (GF)
 Salt Cod Brandade - garlic, lemon, charred sourdough
 Duck Liver Mousse - pistachio crumb, thyme leaves, on croute
 Beef Tataki - pickled daikon and balsamic soy reduction (GF, DF)
 Falafel - fresh hummus, orange, coriander salad (V) (GF, DF)
 Cherry Tomato - bocconcini, olive tapenade, fresh basil
 Poppyseed Parmesan Shortbread - smoked baba ghanoush, dried tomato (V)
 Brie de Meaux - honey cinnamon lavosh, chutney (V)
 Chermoula Prawn - lime avocado mousse on spring onion flatbread
 Rabbit Rillettes - toast, armagnac, prunes
 Tomato, goats cheese tart (V)

HOT

Roast Scallop - tomato, olive tart, rouille
 Fresh coromandel mussel fritters
 Corn fritter, sour cream, salsa (V)
 Karaage chicken, miso mayonnaise
 Free range pork belly, carrot, ginger puree, confit orange (GF)
 Baby fillet mignons - bacon wrapped beef fillet, béarnaise sauce (GF)
 Braised beef cheek - parsnip puree on knäckebrot lavosh
 Artichoke, truffle agnololi, chive beurre blanc
 Potato, chive gnocchi - wild mushroom cream, parmesan (V)
 'Piedmontese' pepper tart, basil pistou (V)
 Pomme rosti, porcini beef, tarragon pesto
 Pomme rosti, grilled artichoke, hollandaise (V)



CANAPÉS

2015

SWEET TREATS

A selection of Petit Fours

Mini 'banoffee pies' – sweet pastry case, banana cream, coffee infused mascarpone

Salted Caramel Tartlets

Mini Cointreau Orange Cakes - whipped chocolate ganache, crystalised orange zest ("jaffa flavor")

Rose Water, Raspberry Jelly Cups - sugared edible flowers

Passion Fruit Pannacotta Shot Glasses - set mango jelly

Apple, Cinnamon Upside Down Cakes - vanilla thickened cream, salted caramel dehydrated pineapple shards

Seasonal Fruit Tart - sweet pastry, frangipani, seasonal fresh Fruit

Please note a minimum of 20 of each item are required to order from this menu and some items are only available with 48 hours notice. Some items are subject to seasonal availability.

All items on this menu require a chef on site to assemble the food.

URBAN GOURMET



CULINARY INSPIRATIONS & EVENTS

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