

urban
GOURMET



BOWL FOOD MENU
WINTER 2025

BOWL FOOD | KAI IPU

Design your menu from the following items.

Chef and wait staff are required to be onsite at your event to produce & deliver this menu.

Bespoke menus are available on request. Additional charges may apply.

COLD | MAKARIRI

Smoked salmon, apple gel, wasabi pea powder, edamame, puffed buckwheat noodles (G, D, N)

Seared venison loin, shiitake cream, soy mayonnaise, black garlic farro, blackberries, crispy shallots (N)

Teriyaki chicken poke bowl, coconut rice, red cabbage, edamame, pickled ginger kewpie mayonnaise (G, D)

Cured Cambridge duck breast, quinoa salad, orange segments, golden raisins, toasted almonds (G, D)

Burrata, Sichuan chilli sauce, roasted cashews, spring onion, sesame seeds, mini flat bread (V)

Courgette tempura, courgette velouté, apple caponata, tapioca crackling, vegan feta (G, VG)

WARM | MAHANA

Roasted Akaroa salmon, fennel velouté, rocket pesto, saffron potato fondant, green onion salad, charcoal rice crisp (G, N)

Pad Thai, marinated tofu, wild Asian mushrooms, crispy shallots, pickled daikon (G, VG, N)

Hawkes Bay lamb loin, red pepper coulis, ash goat cheese, black garlic aioli, rocket, herb fregola

Ancho chilli beef cheek, teriyaki mushrooms, green beans, ahi verde, sour cream, corn chips (G, N)

Fried chicken, finger lime caviar, pickled zucchini, crème fraiche (G, N)

D = Made without dairy G = Made without gluten V = Vegetarian VG = Vegan N = Made without nuts

Please note our meals are prepared in a kitchen that also handles gluten, wheat, milk/dairy, egg, soy, fish, shellfish, tree nuts, peanuts, sesame, sulphites, and lupin and may contain traces of allergen residues.

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PLANT BASED | WHENUA

Beetroot tostada, heritage red beetroot, roasted yellow beetroot, black bean puree, jalapeño lime dressing, whipped vegan feta (G, VG, N)

Pickled daikon, salsa macha, spring onion, avocado, piment de espelette, mango gel, finger lime caviar (G, VG, N)

Charred butternut, pickled oyster mushrooms, ancient grains, spinach puree (G, VG)

Cauliflower kimchi fritter, citrus-herb salad, red dragon sauce, spring onion yoghurt, kimchi gel (VG)

Chilli roasted eggplant, coconut labneh, green chilli chutney, tomato kasundi, fried curry leaf, crispy potato, roasted chickpea (G, VG, N)

Falafel, apricot couscous, tomato, capsicum, coconut labneh, fried chickpeas (G, VG, N)

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