



urban

GOURMET

BOWL FOOD MENU

BOWL FOOD

COLD

Hot Smoked Salmon – grapefruit, snow pea shoots, avocado, lemon cream, watercress (ef,gf)

Shredded Pork Belly – green paw paw, toasted peanuts, daikon, chilli shallots, dried prawn salad (df,ef,gf)

Malabar Spiced Prawns – baby cos, pickled cucumber, compressed rock melon salsa, mint lasi (ef,gf)

Seared Tuna – truffled beans, curious cropper cherry tomatoes, rocket, black olive dressing (df,ef,gf)

Master Stock Chicken – sushi rice, julienne vegetables, avocado, toasted sesame dressing (ef,df,gf)

Caprese Salad – vine ripened tomato, buffalo mozzarella, basil, balsamic pearls, extra virgin olive oil (ef,gf,v)

HOT

Market Fish – potato colcannon, petit herb salad, prawn vinaigrette (ef,gf)

Sumac Pulled Chicken – chorizo, quinoa tabbouleh, cress, preserved lemon dressing (ef,df,gf)

Karage Chicken – Asian vegetable slaw, crispy noodles, miso mayonnaise (df)

Confit Pork Belly – kumara purée, roast apple chutney, cider glaze (ef,df,gf)

Braised Beef Cheek – parmesan polenta, balsamic onions, gremolata (ef)

Slow Cooked Lamb Shoulder – spiced lentils, semi dried tomato, tagine jus (df,ef,gf)

Goats Cheese Gnocchi – shaved beetroot, candied walnuts, salsa verde, micro greens (v)

Chickpea Falafels – roast butternut pumpkin, baby spinach, tahini dressing (ef,gf,v)

Zucchini & Green Olive Risotto – garden pea purée, mint salad (ef,gf,v)

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STREET FOOD

SLIDERS

Braised Pork Shoulder – apple slaw, chilli caramel, nam jim

Braised Brisket – cheddar cheese, smoky BBQ sauce

Karage Chicken – kim chi, sesame & soy mayonnaise

Roast Field Mushroom – smoked harvati, baby spinach (v)

SOFT TACOS

Slow Cooked Pork Belly – creamed corn, coriander

Chicken Mole – spicy bean salsa, guacamole

Spiced Market Fish – mango salsa, micro greens

BAO BUNS

Pulled Lamb Shoulder – fermented cabbage, hoi sin dressing

Crispy Pork – pickled carrot, cucumber, coriander, sweet chilli jam

Marinated Tofu – pickled carrot, cucumber, coriander, sweet chilli jam (v)

(df) dairy free

(ef) egg free

(gf) gluten free

(v) vegetarian

Chef & wait staff are required onsite at your event to produce the above menu items.

A minimum order of 20 pieces of each item is required.

For a full proposal please contact us at events@urbangourmet.co.nz.

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