



urban
GOURMET

SEATED DINNER MENU SUMMER 2023

urban

ENTRÉES



Design your menu from the items following.
Chef and wait staff are required onsite at your event to produce and deliver these menu items.
Bespoke menus are available on request. Additional charges may apply.
For a full proposal please contact events@urbangourmet.co.nz.

SEA

Saku tuna tostada, jalapeno, ginger, coriander, Yuzu, avocado puree, Peruvian chilli

Akaroa hot smoked king salmon, white miso and corn, picked granny smith apples, lime gel (G)

Grilled prawn, taramasalata salad, mezcal kiwi gel, pickled cucumber, marigold, salmon caviar (G)

Lobster and scallop raviolo, tomato chutney, treacle beurre blanc, lobster mayo

PASTURE

Freedom Farms "hāngī rillette" smoked pork hock, watercress, piccalilli, rēwena crostini

Cambridge Farms cured duck breast, quinoa, orange, apricot gel, witloof, confit fennel, plum jelly (D, G)

Seared venison tataki, pickled daikon, edamame, lotus chips, yuzu koshu, spring onion, rocket (G)

LAND

Heirloom tomato and roast baby beets, Kikorangi blue, Dijon mustard dressing, toasted hazelnuts (V)

Baby carrot and shitake terrine, soft sheep's milk cheese, cardamon and sweet onion puree, cucumber sorbet (G, V)

Char grilled zucchini, ash goats cheese, Peruvian chili, heritage baby vegetables (G, V)

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

Please note our meals are prepared in a kitchen that handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

MAINS



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SEA

Sustainable market fish, saffron risotto, courgetti spaghetti, torched vine tomato, lemon balm salsa verde (G)

“Haku” roast kingfish, Cloudy Bay clams, seared scallop, light bouillabaisse, heritage garden vegetables and herbs (D, G)

Big Glory Bay salmon, roasted and pureed butternut squash, fennel, orange salad, grilled tiger prawn, crayfish mayo (D, G)

PASTURE

Lumina lamb rump, Clevedon buffalo curd doughboy, grilled kamokamo, spring peas, chicory, wild thyme jus

Savannah eye fillet, Mandys horseradish, parsley, roasted baby vegetables, soft polenta, soused celery, smoked paprika butter (G)

Ancho chicken roulade, aji salsa verde, cauliflower cream, roast squash, spring onion, coriander and chilli salad (D, G)

Fiordland red deer, espresso, manuka honey, summer greens puree, smoked kumara, boysenberry (D, G)

LAND

Zany Zeus grilled paneer, Israeli couscous, tamarind puree, kimchi slaw, Turkish yoghurt, poppadom (V)

Roasted chickpea, ricotta and herb tortellini, kumara and sweet carrot emulsion (V)

Grilled fenugreek and miso spiced eggplant, puy lentils, kawakawa Greek yoghurt, Canterbury hazelnuts, chilli roast grapes (G, V)

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SIDES



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COLD

Grilled baby carrot and lima bean salad, pikopiko, radish (G, VG)

Summer garden leaf salad, corn, mangetout, herbs, white balsamic dressing (G, VG)

Baby gem and green papaya salad, toasted sunflower seeds, citrus dressing (G, VG)

Māori potatoes, capers, pickled red onion, gremolata, crispy shallots (G, VG)

WARM

Roast kumara, white miso (G, VG)

Potato medley, parsley butter, smoked bacon lardons (G)

Shanghai bok choy and choy sum, sesame ginger sauce (G, VG)

Charred butternut squash, ancient grains (G, VG)

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PUDDINGS



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Grapefruit mousse, coulis, fresh berries, vanilla sable, white chocolate ganache, and strawberry sorbet

Chocolate crèmeux, verbena ganache, pear, chocolate mousse, dark chocolate shards (G)

Orange madeleine, meringue, apricot marmalade, caramel sauce, apricot sorbet (G)

Black sesame praline, blueberry coulis, baked cheesecake, sable, fresh blueberries (G)

Avocado and basil panna cotta, raspberry compote, fresh berries, honey chia tuile

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PETITS FOURS



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CHOUX

Rose, lychee and raspberry

Kalamansi and coconut

Caramelised pear and vanilla

Guava and cream cheese

Chocolate

TARTELETTES

Peach and almonds

Apricot and vanilla

Raspberry and rosemary

Hazelnut and chocolate

Black sesame and blueberry

CHOCOLATE CUPS

Chilli and chocolate (G)

Kalamansi, mango and chocolate

Honey and peach

Mojito

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MOELLEUX

Vanilla and blueberry (G)

Raspberry red velvet (G)

Black sesame and chocolate (G)

Milk chocolate and mango (G)

Kiwi moelleux (G)

MACARONS

Mango chilli (G)

Pina colada (G)

Lemon (G)

Raspberry (G)

Pistachio and cherry (G)

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