



*urban*

GOURMET

WINTER SEATED DINNER MENU



## ENTRÉES | KAI TIMATA

---



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.

### SEA | MOANA

La Chinata cured market fish, red pepper romesco, citrus crema, charred pineapple, kalamata olive, paprika oil (G, N)

Akaroa grilled salmon, blood orange caramel, watercress, nori puree, pickled cauliflower (G, D, N)

Poached prawns, pickled daikon, salsa macha, avocado, piment de espelette, mango gel, fingerlime caviar, blue corn tostada (G, D, N)

Saku tuna tataki, sesame, spring onion, orange, ponzu gel, zero waste green oil (G, D, N)

### FARM | PĀMU

Waikato Farms duck breast, quinoa, golden raisin, caramelized orange, za'atar almond crumble, celeriac puree (G)

Pork rilette, apple gelée, cornichon tapenade, parāoa parai, crispy kale, cherry crumble (D, N)

Duck liver parfait, pear puree, brioche croute, spiced apple, pecan cinnamon crumble, orange veil

Seared venison loin, onion petals, aji amarillo aioli, parsnip crisp, caper salsa (G, D, N)

### LAND | WHENUA

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

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

Wild mushroom éclair, mushroom mousse, roasted shiitake & oyster mushroom, enoki fritter, truffle salt, nasturtium (V, 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.

## MAINS | KAI MATUA

---



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.

### SEA | MOANA

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

Market fish, prawn & 'nduja mousseline, vanilla parsnip puree, olive & sundried tomato tapenade, courgetti, salsa verde (G, N)

Savoy market fish, kale crisp, potato herb latke, pea & preserved lemon puree, chive beurre blanc (G, N)

### FARM | PĀMU

Savannah eye fillet, braised beef cheek, parsley & mustard crust, onion soubise, broccolini, black garlic puree, jus (G, N)

Lumina lamb rump, lamb shoulder & kūmara croquette, babaganoush, seasonal greens, chimmichuri, pinot jus (G, D, N)

Chicken ballontine, lemongrass & kaffir lime farce, kai-lan, butternut pak thod, coconut red curry (G, D, N, Contains crustacean)

Pressed pork shoulder, cauliflower puree, braised red cabbage, chorizo crumb, pork crackling, apple cider jus (G, N)

### LAND | WHENUA

Caramelised onion tarte tartin, heirloom vegetables, whipped feta, orange gremolata, spinach puree (V, N)

Cauliflower trio; harissa grilled and crispy fried cauliflower, horseradish & cauliflower puree, pine nuts, rocket oil (G, V)

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

## SIDES | NGA TAHA

---



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.

### COLD | MAKARIRI

Baby cos, green goddess dressing, crispy lentils, mint, parsley (G, VG, N)

Moroccan couscous, cumin, zucchini, dried cranberries, mint, pistachio, orange & rice syrup dressing (VG)

New season potatoes, wholegrain mustard aioli, red onion, Italian parsley (G, VG, N)

### WARM | MAHANA

Roasted NZ red kūmara, pancetta lardons, chive sour cream (G, N)

Twice cooked potatoes, beetroot & cannellini bean hummus, fresh herbs (G, VG, N)

Slender stem broccolini, dukkah, brown butter, toasted almonds (G, V)

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.

## PLATED DESSERTS | KAI REKA



---

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.

Vanilla cream, almond praline, madeleine, pecan crumble, vanilla gel, chocolate (G)

Sweet short crust pastry, chocolate brownie, caramel sauce, white & milk ganache, dark chocolate cremeux, passion fruit caviar (N)

Caramel mousse, peanut praline, poached pears, peanut cremeux, crumble (G)

Vanilla madeleine, passionfruit cremeux, tropical ganache, fresh pineapple, vanilla cream, shortcrust pastry (G, N)

Citrus spheres, yuzu lime gel, orange segment, pecan crumble (G)

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.

## PETITS FOURS | KAI REKA

---



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.

### CHOCOLATE FINANCIERS

Itakuja (Brazil 55%) (G)

Hukambi (Brazil 53%) (G)

Jivara (Ecuador, Ghana 40%) (G)

Guanaja (Dominican Republic, Jamaica, Ivory Coast, Madagascar 70%) (G)

Manjari (Madagascar 64%) (G)

### TARTELETTES

Hazelnut & milk chocolate

Pistachio & strawberry

Almond & vanilla

Coconut tropical

Caramel & chocolate (N)

### SPHERES

Berry (G, N)

Salted caramel (G, N)

Mango (G, N, V)

Citrus (G, VG, N)

Vanilla almond (G)

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.

## PETITS FOURS | KAI REKA

---



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.

### CHEESECAKE

Pear & vanilla (G, N)

Mandarin (G, N)

Mango (G, N)

Strawberry (G, N)

Passion fruit (G, N)

### COOKIE BITES

Chocolate (N)

Pecan, milk chocolate, vanilla

Pistachio, white chocolate, raspberry

Matcha, white chocolate, lychee (N)

Triple chocolate, hazelnut praline

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.

*urban*  
GOURMET

[urbangourmet.co.nz](http://urbangourmet.co.nz)