



# urban

GOURMET

SEATED DINNER MENU



**SUMMER SEATED DINNER**

**ENTRÉES**

**Juniper Hot Smoked Salmon** – citrus labneh, dill fennel, salmon chip (ef,gf)

**Hanoi Prawn Cutlets** – beetroot orange liquorice, avocado foam, prawn cracker (ef,gf)

**Korean Spiced Pork Belly** – shaved calamari, cashew, sesame & spring onion salad, burnt lime, pork crackling (df,ef,gf)

**Sugar Cured Duck** – grilled pear, tomato sauce vierge, snow pea feathers, granny smith apple gel(df,ef,gf)

**Venison Carpaccio** – wild rocket, roasted cherry tomatoes, crispy capers, grana panado (ef,gf)

**Agria Potato Gnocchi** – smoked ricotta, romesco sauce, toasted almonds, rocket salad (v)

**Tricolour Beets** – peperonata, braised white beans, baby spinach, smoked tomato, oregano dressing (df,ef,gf,v)

--

phone: 09 366 3086

email: [events@urbangourmet.co.nz](mailto:events@urbangourmet.co.nz)

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

--

## SUMMER SEATED DINNER

### MAINS

**Market Fish**– crushed potato, dill, spring onion feta cake, black garlic, smoked corn & black bean salsa, salsa verde (ef,gf)

**Marlborough Salmon**– white maize polenta, spiced cauliflower, broccolini, spiced tomato coulis (ef,gf)

**Harissa Rolled Chicken**–faggioli tabbouleh, pickled cucumber, red onion, red cabbage, sauce soffrito (df,ef)

**Five Spiced Duck Leg**-Chinese sausage, spring onion sticky rice, garlic bolt whom bok salad, orange & ginger hoisin (df,ef,gf)

**Za'atar Rubbed Lamb Rump**– smoked havarti milk polenta, broccoli, sultanas & almonds, cumin cucumber raita (ef,gf)

**Grain Fed Beef Eye Fillet**– parsnip & roast hazelnut purée, peas, torn ham, preserved lemon, parmesan, rosemary jus (ef,gf)

**Chipotle Charred Kumara** – coriander lime quinoa, Tijuana beans, pico de gallo, avocado crème fraîche (ef,gf,v)

--

phone: 09 366 3086

email: [events@urbangourmet.co.nz](mailto:events@urbangourmet.co.nz)

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

--

## SUMMER SEATED DINNER

### COLD SIDES

**Roast Butternut Pumpkin**– baby kale, wheat barley, pomegranate, roast garlic dressing (df,ef,gf,v)

**Antipasto Vegetables**– pan fried haloumi, baby spinach, Kalamata olive dressing (ef,gf,v)

**Baby Gem Lettuce** – celery shards, toasted sunflower seeds, boiled egg, buttermilk dressing (gf,v)

**Roasted Beetroot** – baby spinach, feta, maple roasted walnuts (ef, gf,v)

### HOT SIDES

**Duck Fat Potatoes**– garlic chips, rosemary salt (ef,gf)

**Stir Fry Asian Greens** – shiitake, ginger, chilli, hoisin (df,ef,gf,v)

**Chermoula Roasted Vegetables** – thyme & preserved lemon aioli (gf,v)

**Steamed Seasonal Vegetables** – herb butter, sea salt (ef,gf,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.  
For a full proposal please contact us at [events@urbangourmet.co.nz](mailto:events@urbangourmet.co.nz).

--

phone: 09 366 3086

email: [events@urbangourmet.co.nz](mailto:events@urbangourmet.co.nz)

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

--