



urban
GOURMET



BUFFET MENU
WINTER 2025

BUFFET | KAI MANAAKITANGA



Design your menu from the items following.
Chef and wait staff are required onsite at your event to produce and deliver this menu.
Bespoke menus are available on request. Additional charges may apply.

SEA | MOANA

Baked market fish, tomato & pepper piperade, grilled lemon, fresh herbs (G, N)

Tamarind glazed salmon, kai-lan, jasmine rice, coriander & lime coconut yoghurt, crispy shallots (G, D, N)

Laksa mussels, lemongrass, ginger & coconut sauce, rice noodles, Thai basil, bean sprouts, coriander (G, D, N)

FARM | PĀMU

Rosemary & garlic slow cooked lamb shank ragu, potato gnocchi, parmesan, Italian parsley (G, N)

Slow cooked beef brisket, balsamic shallots, roasted heirloom carrots, salsa verde (G, D, N)

Veal & prosciutto polpette, slow roasted fennel, wild mushroom sauce, gourmet potato (G, N)

Roasted chicken thigh, preserved lemon and thyme stuffing, pan gravy, dukkha crumble (G, D, N)

LAND | WHENUA

Spinach & ricotta cannelloni, Rescued Kitchen tomato sauce, mozzarella (V)

Pad Thai, tofu, wild mushrooms, crispy shallots, mung beans, carrot ribbons, crunchy peanuts (G, VG)

Chickpea and red lentil curry, Indian spices, apple mango chutney, curry leaves, poppadom (VG)

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

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SIDES



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COLD | MAKARIRI

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

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

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

WARM | MAHANA

Roasted NZ red kūmara, pancetta, fresh herbed sour cream (G)

Twice cooked new season potato, beetroot & cannellini bean puree (G, VG, N)

Steamed cauliflower, leeks, parmesan, smoked almond crumble, truffle oil (G, V)

ENHANCEMENTS

Upgrade your buffet experience by adding one of the menu enhancements below.

Natural Clevedon Coast oysters, lemon cheeks, mignonette dressing (G, D, N)

Australian banana prawns, kimchi mayo, cocktail sauce, lime

Market fish & salmon sashimi, pickled ginger, soy sauce, wasabi, wakame (G, D, N)

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DESSERTS | KAI REKA

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Black forest; chocolate sponge, chocolate cremeux, cherry coulis, vanilla cream,
chocolate (G, N)

Coconut and tropical tartelettes; butter sable, coconut Chantilly, tropical coulis, fresh
pineapple

Pear and vanilla cheesecake; baked cheesecake base, cream cheese cream, vanilla gel,
poached pears (G)

Milk chocolate and caramel choux; choux, milk chocolate ganache, salted caramel (N)

Lemon meringue tart; butter sable, lemon marmalade, lemon curd, Italian meringue

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PETITS FOURS | KAI REKA

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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 (N)

Caramel & chocolate (N)

SPHERES

Berry (G, N)

Salted caramel (G, N)

Mango (G, N)

Citrus (G, VG, N)

Vanilla almond (G)

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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

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