



urban
GOURMET

FOOD STATIONS MENU
WINTER 2025

FOOD STATIONS



GRAZE

NZ Coppa, salami, local chorizo, potted salmon, charred Mediterranean vegetables, artichokes, selection of NZ cheeses, grapes, quince paste, honeycomb, mixed olives, seasonal dips, crackers, flatbread, potato sourdough, ciabatta, grissini

MOANA

Fresh Pacific Coast oysters, chilli jam, shallot mignonette, lemons (D, G)

Prawn cocktail, tomato marinated prawns, baby cos, Marie Rose sauce, Bloody Mary gel, tomato chutney, fresh lime (D, G)

Cold smoked salmon sides, dill crème fraîche, Mandy's horseradish, apricot chutney, pickled cucumber, capers, spring onion salad, grilled potato sourdough crostini

CHURRASCO

A selection of Brazilian style bbq meats and sides:

Grilled lemon and herb chicken (G)

Chimmichuri beef (G)

BBQ pork (G)

Seasonal vegetables & haloumi (G,V)

Molho à campanha, farofa, Brazilian black beans, garlic rice (G,V,G)

PIZZERIA

Margarita, Pepperoni & Hawaiian pizzas - cherry buffalo mozzarella, pineapple, rocket, BBQ sauce, pesto, marinara (V)

SUSHIMI

Sushi and sashimi, selection of nigiri sushi, maki rolls, salmon sashimi, pickled ginger, soy sauce, wasabi, wakame, lemon (G, V)

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MASALA

Butter chicken

Beef rendang

Penang tofu curry

Warmed naan, steamed rice, poppadom, mango pickle, coriander chutney, green beans, toasted coconut, chilli (G, VG)

SOUVLAKI

Pulled lamb

Crispy falafel (VG)

Lemon oregano chicken

Tabbouleh, tzatziki, sliced cucumber, cherry tomatoes, red onions, feta cheese, hummus, Turkish flat bread (G, VG)

GYOZA

Pork and cabbage

Chicken and ginger

Market vegetable (VG)

Edamame beans, Szechuan chilli oil, House of Dumpling's tangy soy sauce, crispy shallots, spring onion (VG)

HOT DIGGITY DOG

Brioche bun, frankfurter, shredded cheese, bread & butter pickles, sauerkraut, jalapeños, crispy shallots, tomato sauce, mustard

FOOD STATIONS



SMORES

House-made marshmallow, sable crackers dipped in chocolate, fresh fruit skewers, chocolate sauce (V)

GELATERIA

House-made gelato, served in an Italiano cart (V)

Choose four:

Salted caramel
Pistachio
Stracciatella
Vanilla
Hazelnut
Strawberries & cream
Manuka honeycomb
Dutch chocolate
Ferrero Rocher
Mango sorbet (D)
Lemon sorbet (D)
Coconut chocolate
Earl Grey tea

PÂTISSERIE

Hand-made tart selections, served by the slice (V)

Choose three:

Lemon meringue
Tropical
Vanilla hazelnut
Peach, apricot
Kiwifruit
Banoffee
Triple chocolate
Apple & pear

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.

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