



urban
GOURMET

STREET FOOD MENU
WINTER 2025

STREET FOOD

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.

NZ fish & chip cups, tartare sauce, lemon (D, N)

Mini cheeseburger, New Zealand beef patty, cheddar cheese, pickle, habanero mustard, Wattie's tomato sauce

Mini American hot dog, frankfurter, brioche bun, mustard, ketchup, cheddar cheese

Pulled pork tostada, jalapeño dressing, sour cream, avocado, salsa macha, coriander (G, N)

Buffalo chicken bites, ranch dressing, cowboy slaw, pickled zucchini (G, N)

Grilled lemon and herb chicken gyros, tomato, cucumber, feta, tzatziki (N)

Teriyaki chicken poke bowl, edamame, furikake sushi rice, pickled ginger, shredded cabbage (G, D, N)

Dumpling selection; chicken and ginger, pork and chive, vegetarian soy sauce, crispy shallots, spring onion, mum's soy tangy sauce, Szechuan chilli oil (D)

Korean mozzarella corn dog, kewpie mayonnaise, red dragon sauce, toasted sesame (V)

Papdi chaat, crisp crackers, turmeric spiced potatoes, chickpea noodles, cumin spiced yoghurt, tamarind chutney, pomegranate (V, N)

Falafel pita, shredded lettuce, tomato, mint coconut yoghurt (VG, N)

Roast pumpkin, spinach & mushroom rotolo, sage butter, parmesan (V, N)

Onion pakora, tamarind, mint chutney, sautéed cabbage (G, VG)

Vada Pav pumpkin and lentil fritter, coriander chutney, mint yoghurt, green chilli (G, VG, N)

LATE NIGHT SNACKS

Steak & aged cheddar pie

Wild mushroom & gruyere pie (V)

Hashtag fries, chipotle mayo (VG)

Shoestring fries, black garlic mayo, parmesan (G, V, N)

Mac 'n 'cheese bites, paprika mayo (V)

Jalapeño poppers, aji amarillo mayo (V)

Cheesy pulled beef quesadilla

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