

urban
GOURMET



BOWL FOOD MENU
SUMMER 2025/26

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.
For a full proposal please contact events@urbangourmet.co.nz.

COLD | MAKARIRI

Smoked salmon, apple gel, wasabi pea powder, edamame, puffed buckwheat noodles (G, D, N)

Charcoal beef fillet, spiced labneh, mango, coriander, lime gel, pickled cucumber pearls (G, N)

Teriyaki chicken poke bowl, coconut rice, red cabbage, edamame, pickled ginger kewpie mayonnaise (G, D)

Waikato farmed duck breast, blackberry compote, burnt apple purée, puffed buckwheat, pinot noir glaze (G, D, N)

Burrata, Sichuan chilli sauce, roasted cashews, spring onion, sesame seeds, mini flat bread (V)

Courgette tempura, courgette velouté, apple caponata, tapioca crackling, vegan feta (G, VG)

WARM | MAHANA

Seared Bluff salmon, cauliflower, coconut lychee foam, mustard seed & tomato chutney, beetroot petite salad (G, D, N)

Pad Thai, marinated tofu, wild Asian mushrooms, crispy shallots, pickled daikon (G, VG, N)

Hawkes Bay lamb loin, red pepper coulis, ash goat cheese, black garlic aioli, rocket, herb fregola

Ancho chilli beef cheek, teriyaki mushrooms, green beans, ahi verde, sour cream, corn chips (G, N)

Fried chicken, finger lime caviar, pickled zucchini, crème fraiche (G, 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.

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PLANT BASED | WHENUA

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

Pickled daikon, salsa macha, spring onion, avocado, piment de esepette, mango gel, finger lime caviar (G, VG, N)

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

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

Falafel, apricot couscous, tomato, capsicum, coconut labneh, fried chickpeas (G, VG, N)

Roasted pumpkin wedge, babaganoush, pumpkin seed & wild rice gremolata, pomegranate, cavolo nero, maple & apple vinaigrette (G, VG, N)

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