

urban
GOURMET



SEATED DINNER MENU
SUMMER 2025/26

ENTRÉES | KAI TIMATA



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.

SEA | MOANA

Sake & ginger cured salmon, edamame, enoki, shiitake, spring onion salad, soy ginger dressing, crisp soba noodles (G, D, N)

Ruakaka kingfish tiradito, aguachile verde, charred kiwifruit, turmeric onion, coconut flakes, Peruvian peppers (G, D, N)

Poached prawns, pickled daikon, salsa macha, avocado, piment d'espelette, mango gel, finger lime caviar, blue corn tostada (G, D, N)

FARM | PĀMU

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

Seared venison loin, Rescued Kitchen gin mayonnaise, pickled summer vegetables, drunken berries, hazelnut crumb (G, D)

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

LAND | WHENUA

Beetroot carpaccio, pickled fennel, horseradish, sunflower cream, avocado puree, beetroot gel, kale, flax seed crisp (G, VG, N)

Heirloom tomatoes, burrata, tomato gel, pomegranate molasses, balsamic pearls, fried basil leaf (G, V, N)

Ricotta, pea & mint éclair, shallot, lemon oil, parmesan crisp, pea feathers (V, N)

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MAINS | KAI MATUA



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SEA | MOANA

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

Baked market fish, olive oil crushed potatoes, roasted fennel, cherry tomato dressing, rainbow chard, Italian parsley, lemon oil (G, D, N)

Seafood bouillabaisse, grilled gurnard, green lipped mussels, prawn, spanner crab, saffron potato, tomato & crayfish bisque, parsley puffed rice (G, D, N)

FARM | PĀMU

Eye fillet, confit garlic & kawakawa agria hash, baby vegetables, cowboy butter mushrooms, horopito jus (G, N)

Hawkes Bay lamb noisette, courgette velouté, puffed buckwheat, salsa verde, courgette spaghetti, pinot jus, pomegranate mint & coriander salad (G, D, N)

Chicken ballotine, smoked tandoori farce, cumin spiced baby carrot, sirka onion, mint yoghurt, crisped rice cracker (G, D, N)

Free range pork scotch, grand marnier whipped kumara, peperonata, apple jam, broccolini, apple cider jus, pork crackling (G, D, N)

LAND | WHENUA

Grilled paneer, roasted cauliflower, celeriac puree, turmeric sago cracker, tamarind chutney, crisp curry leaves, green oil (G, N)

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

Kimchi cauliflower fritter, spring onion mayonnaise, kimchi gel, rice noodle & citrus salad (G, VG, N)

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SIDES | NGA TAHA



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COLD | MAKARIRI

Market garden salad, verjuice vinaigrette (G, VG, N)

Black quinoa, chargrilled courgette, mint, sunflower seeds, black olives, white wine vinaigrette, wild rocket (G, VG, N)

New potato, creamy mayo, spring onion, cornichons, capers, fresh herbs (G, VG, N)

WARM | MAHANA

Miso roasted kumara, crispy sage (G, VG, N)

Twice cooked skin-on agria potato, mushroom ketchup (G, VG, N)

Green beans, macadamia, chardonnay mayonnaise, Italian parsley (G, V)

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PLATED DESSERTS | KAI REKA



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Dark chocolate layers, vanilla cremeux, salted caramel, single origin chocolate cream
(G, N)

Honey & sour cream, raspberry cremeux, citrus gel, raspberry coulis, fresh raspberries
(N)

Puffed brioche, kawakawa cream, berry puree, berry marshmallow (N)

Peach melba vanilla sponge, caramelised peach, peach gel, vanilla ganache, raspberry cream, meringue, fresh fruits (G, N)

Vanilla shortcrust, banana & passion fruit coulis, banana bread, jivara milk chocolate, vanilla cream, tropical coulis (G, N)

Tropical caviar box, vegan sponge, mango cremeux, vanilla caviar, pineapple (G, VG, N)

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URBAN GOURMET MENU

PETITS FOURS | KAI REKA



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FINANCIERS

Coffee

Vanilla, hazelnut

Strawberries

Blackcurrant

Peach

TARTELETTES

Dark chocolate (N)

Raspberry (N)

Blueberry (N)

Apricot (N)

Coconut, tropical (N)

SPHERES

Chocolate (G, N)

Vanilla, apricot (G, N)

Raspberry (G, N)

Passionfruit (G, N)

Peach (G, N)

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SEASHELL MADELEINE

Dark chocolate (G, N)

Milk chocolate, caramel (G, N)

Berry (G, N)

Vanilla, peach (G, N)

Tropical (G, N)

TILES

Chocolate (N)

Pecan, milk chocolate, vanilla

Pistachio, white chocolate, raspberry

Matcha, white chocolate, lychee (N)

Triple chocolate, hazelnut praline

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