



urban
GOURMET

SUMMER SEATED DINNER MENU

urban

ENTRÉES



Design your menu from the items following.
Chef and wait staff are required onsite at your event to produce and deliver these menu items.
For a full proposal please contact events@urbangourmet.co.nz.

SEA

Hamachi yellowtail kingfish, seaweed and cucumber salad, wasabi cream, crisp black rice (GF)

Akaroa kawakawa cold smoked salmon, shaved coconut, soy caviar, chili jam, pickled cucumber, coriander dressing (DF, GF)

Ebi prawn, crème fraiche, fermented prunes, hummus, nasturtium oil, prawn gazpacho

PASTURE

High country venison tataki, pickled cauliflower, caper, horse radish cream, Scotch quail egg (GF)

Chicken liver parfait, spiced apple caramel, beetroot meringue, brioche, petit herb salad with sherry dressing

Cambridge farms cured duck breast, quinoa, orange, apricot gel, witloof, confit fennel, plum jelly (DF, GF)

LAND

Double baked Gruyere cheese souffle, parmesan cream, rēwena bread crumb (V)

Open beetroot ravioli, ricotta, herb, beetroot jelly, petit herb and hazelnut salad (GF, V)

Heirloom tomato salad, raw, fermented, confit tomatoes, spaetzle, spiced tomato coulis, pickled cucumber and micro basil salad (VG)

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MAINS



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SEA

Sustainable market fish, shellfish beignet, kumara roman gnocchi, green garden vegetables, heirloom carrot nage (GF)

Tandoori style Akaroa salmon, Meyer lemon and fenugreek rice, fennel, tamarind chutney

Scallop roasted in pancetta and caramelized pork belly, parsnip and potato puree, watercress, parsnip chips (GF)

PASTURE

Hawkes Bay lamb cutlets, chicken and mint farce, confit tomato tartar, potato croquette, spiced smoked eggplant, coriander yoghurt (GF)

Grass fed beef eye fillet, summer baby vegetables, crushed duck fat potatoes, savoy cabbage, pickled mushroom, tarragon (GF)

Confit corn fed chicken, prosciutto, black garlic butter, green beans, orange kumara (GF)

Smoked tamarind Cambridge duck breast, manuka sous vide duck leg, mandarin orange, choi sum, pumpkin fondant (DF, GF)

LAND

Smoked eggplant, mushroom ravioli, pickled mushrooms, baby carrots (V)

Soft polenta, polenta chips, charred asparagus, soft poached free-range egg (V)

Tasting of summer squash, butternut fondant, pattypan fritters, butternut squash puree (GF, VG)

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SIDES



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COLD

Panzanella salad, charred cauliflower, roast peppers, red radishes, chili, sourdough crouton, white balsamic dressing (VG)

Artichoke and orange salad, butter beans, chorizo, saffron aioli (GF)

A tasting of heirloom tomatoes, yellow beets, rocket, basil infused oil (GF, VG)

Māori potatoes, capers, pickled red onion, gremolata, crispy shallots (GF, VG)

WARM

Summer baby potatoes, tossed in fresh herbs and seaweed butter (GF)

Roast turmeric cauliflower, toasted almonds (GF, VG)

Summer Asian greens, sesame miso sauce (GF, VG)

Pattypan squash, zucchini, cumin infused extra virgin olive oil, thyme leaves, garlic crumble (VG)

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PUDDINGS



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Berry tiramisu

Lady finger sponge, berry juice, berry salsa, raspberry coulis, mascarpone mousse, strawberry mascarpone syphon, almond tuile (GF) (SERVED IN A VERRINE)

Lavender field

Lavender honey madeleine sponge, mandarin compote, lavender infused mousse, honey tuile, crystallized lavender, crumble (GF)

All about chocolate

Chocolate dacquoise, mint and chocolate crèmeux, dark ganache, chocolate crumble, mint paste, fresh mint (GF)

Lemon pavlova

Swiss meringue, lemon fennel compote, fennel leaf infused Chantilly, lemon gel, candied lemon peel, sesame tuile, sesame crumble (GF, DFO)

Cherry

Cherry marmalade, chocolate mousse, cherry glaze, vanilla Chantilly, chocolate crumble, cherry coulis (GF)

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PETIT FOURS



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CHOUX

Basil and strawberry

Milk chocolate and caramel

Honey and peach

Lemon and fennel

TARTLETTES

Almond and apricots

Berries

Chocolate and pecan

Caramelized pecan, caramelized pear dome, vanilla cream

Lemon meringue

Peach and verbena

Filo pastry, coconut and berry salsa (VG)

Filo pastry, peach and cream (VG)

CHOCOLATE CUPS

Pistachio ganache and cherry (GF)

White chocolate ganache and berries (GF)

Milk chocolate ganache and blueberry (GF)

Dark chocolate ganache and hazelnut praline (GF)

Peanut praline and strawberry marmalade (GF, VG)

Vegan chocolate cream and hazelnut praline (GF, VG)

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MOELLEUX

Vanilla and raspberry (GF)

Black Forest (GF)

Lemon and basil (GF)

Coconut and lime (GF)

Matcha and lychee (GF)

Coconut and dark chocolate (GF, VG)

Matcha and berries (GF, VG)

MACARONS

Pistachio cream, pistachio praline (GF)

Raspberry ganache, raspberry coulis (GF)

Lemon cream, yuzu gel (GF)

Vanilla whipped ganache (GF)

Chocolate ganache

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