



urban
GOURMET

SEATED DINNER MENU WINTER 2023

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.
Bespoke menus are available on request. Additional charges may apply.
For a full proposal please contact events@urbangourmet.co.nz.

SEA

Yellowtail kingfish Hamachi, seaweed and cucumber salad, wasabi cream, crisp black rice (G)

Big Glory Bay salmon and avocado tartar, egg yolk gel, finger lime, sesame tuille (G)

King scallop, caramelized chorizo crumb, compressed ruby grapefruit, celery foam (G)

PASTURE

Freedom Farms pork hock and shallot terrine, rhubarb tourbillion, pickled beetroot, fried capers, sauce gribiche (G)

Cambridge Farms cured duck breast, quinoa, orange, apricot gel, witloof, confit fennel, plum jelly (D, G)

Seared Clevedon ostrich fillet, pickled ginger, Laban, blackberry compote, cacao and peanut crumble (G)

LAND

Carrot gnocchi, parsnip chips, beer soil, daikon cream, nasturtium oil (V)

Charred tender stem broccolini, Cerney Ash goat's cheese, quince, hazelnuts (G, V)

Petit pois panna cotta, potato espuma, pea feathers, shaved pecorino cheese (G, V)

D = Made without dairy G = Made without gluten V = Vegetarian VG = Vegan

Please note our meals are prepared in a kitchen that handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

MAINS



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SEA

Sustainable market fish, saffron risotto, courgetti spaghetti, roasted vine tomato, lemon balm salsa verde (G)

“Haku” roast kingfish, clams, potato rasam, apple, Brussels sprout leaves, spiced tomato sauce (D, G)

Big Glory Bay salmon, slow cooked butternut pumpkin, fermented fennel, grilled tiger prawn, crayfish mayo (D, G)

PASTURE

Hawkes Bay lamb noisette, pressure cooked lamb belly, tomato coulis, Puy lentils, curry leaf, spring onion and coriander salad (D, G)

Grass fed beef eye fillet, roasted baby vegetables, crushed duck fat potatoes, celeriac, macadamia, portobello mushroom puree, tarragon jus (G)

Roast pork fillet, charred pork cheeks, smoked potato, baby turnips, carrot ketchup, apple cider jus (D, G)

Confit corn fed chicken, lemongrass, kaffir lime, burnt orange carrot puree, Asian greens, Thai coconut broth (G)

LAND

Zany Zeus grilled paneer, tamarind puree, kimchi slaw, Turkish yoghurt, poppadom (V)

Kohlrabi and vegetable gratin, tempura tofu, roast baby vegetables, white onion cream (G, V)

Charred roasted savoy cabbage, sweet potato and leek pancake, walnut and sage tarator, date brown butter (V)

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SIDES



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COLD

Turmeric charred cauliflower, roast peppers, red radishes, chili, vegan aioli dressing (VG)

Chickpea, artichoke and orange salad, chorizo crumb (G)

Roast pumpkin and charred onion salad (G, VG)

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

WARM

English style roast gourmet potatoes, tossed in fresh herbs and butter (G, V)

Roast savoy cabbage, toasted almonds (G, VG)

Shanghai bok choy and choy sum, sesame miso sauce (G, VG)

Butternut squash risotto (G, VG)

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PUDDINGS



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Jaffa orange cake, dark chocolate ganache, orange cream, chocolate creme, orange salad, chocolate pearls (G)

Caramelo chocolate sable, chocolate sponge, vanilla Chantilly, caramelized hazelnuts (G)

White chocolate velvet, kaffir lime mousse, coconut, rice pudding, lychee coulis (G)

Mango crèmeux, tropical coulis, madeleine, chocolate, crunchy vanilla biscuit, mango salad

Apple rhubarb tart, almond, vanilla cream, red apples, rhubarb compote

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PETITS FOURS



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ÉCLAIRS

Chocolate

Lemon meringue

Mandarin

Pistachio

TARTLETTES

Caramel

Chocolate and banana

Chocolate, caramelized nuts, candied orange skin

Gala red apple, Cambridge rhubarb

Champagne cream, grape gel

CHOCOLATE CUPS

Coffee and cardamom (G)

Hazelnut (G)

Tropical (G)

Rice pudding and berries (D, G)

MOELLEUX

Orange and chocolate (G)

Vanilla and pineapple (G)

Tropical fruits and lemongrass (G)

Mandarin and Earl Grey (G)

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MACARONS

Pistachio cream, pistachio praline (G)

Raspberry ganache, raspberry coulis (G)

Lemon cream, yuzu gel (G)

Coffee whipped ganache (G)

Chocolate ganache (G)

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