

urban
GOURMET



SUMMER MENU
2025/26

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DAY DELEGATE MENU
WINTER 2025

BREAKFAST | PARAKUIHI



Design your menu from the items below.
Prices are delivery and GST exclusive.

PASTRY

Croissants, butter & preserves (N)

Pain au chocolate (N)

Fruit Danish (N)

SAVOURY

Mini croissant, champagne ham, Swiss cheese, tomato relish

Mini croissant, tomato, spinach, feta (V)

BREAKFAST BUN GLUTEN FREE OPTION AVAILABLE

Streaky bacon, fried egg, tomato relish, cheese

Halloumi, roasted field mushroom, baby spinach, herb pesto (V)

Scrambled tofu, avocado, baby spinach, tomato relish (VG)

INDIVIDUAL POTS

Bircher muesli, berry, apple, shaved coconut (G, D, N)

Seasonal fruit salad, vanilla syrup (G, VG, N)

Chia breakfast custard, fresh pineapple, tropical coulis (G, VG, N)

D Made without dairy
G Made without gluten

V Vegetarian
VG Vegan

N Made without nuts

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SWEET | KAI REKA

Design your menu from the items below.
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MUFFINS

Blueberry (G)

Apple crumble

Raspberry

Chocolate

COOKIES 2 PER SERVE

Chocolate chip (N)

Milk chocolate, hazelnut

Raspberry, matcha (N)

Anzac (N)

Chia, pecan (G)

OUR KIWI CLASSICS

Chocolate brownie (N)

Ginger crunch

Rocky road (N)

Caramel slice (G, N)

Carrot cake, cream cheese

Banana cake, caramel ganache

Scone, jam & cream

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SAVOURY | KAI MOKARAKARA



Design your menu from the items below.
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COLD SAVOURY

Selection of club sandwiches, assorted fillings 2 PER PERSON

Selection of sushi 2 PER PERSON

Sautéed mushroom & herb goat cheese crêpe (V)

Spinach, feta muffin (V)

Cheese scone, salted butter (V)

Vietnamese rice paper rolls, nam jim dressing (G, D) 2 per person

SAUSAGE ROLLS & PINWHEELS

Beef sausage roll, tomato sauce

Chicken sausage roll, capsicum & apricot chutney

Ham, cheese pinwheel

Spinach, feta pinwheel (V)

Cheesy-mite pinwheel (V)

PIES

Chicken, leek, tarragon

Pork, watercress

Steak, ale, aged cheddar

Caprese quiche, bocconcini, vine tomatoes, basil, baby spinach (V)

Wild mushroom, Gruyere cheese (V)

FRITTATA

Spinach, roasted red pepper, feta (G, V, N)

Champagne ham, new potato, cheddar (G, N)

Hot smoked salmon, broccoli, cream cheese, dill (G, N)

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PLANT BASED | KAI TIPU

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SWEET

Chocolate slice (G, VG, N)

Pear & almond slice (G, VG)

Berry muffin (G, VG, N)

Coconut, chocolate fingers (G, VG, N)

Seasonal fruit skewers (G, VG, N)

SAVOURY

Sundried tomato, baby spinach, vegan feta pinwheel (VG, N)

Kimchi, "Impossible meat", potato & coriander empanada (VG, N)

Cauliflower, pea & potato pakora, coconut raita 2 PER PERSON (G, VG, N)

Kūmara, herb & black bean sausage roll, eggplant chutney (VG)

Pumpkin, coconut, red curry pie (VG)

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LUNCH | TINA



Design your menu from the items below.
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6" WRAPS (MADE WITHOUT GLUTEN AVAILABLE FOR ADDITIONAL \$1)

Chicken, egg, parmesan, anchovies, cos lettuce, Caesar dressing

Streaky bacon, iceberg, smoked cheddar, tomato, avocado, chipotle mayo

Beef brisket, tomato, classic Kiwi slaw, onion jam

Tikka masala paneer, pickled red onion, red cabbage, coriander, cucumber, mango chutney (v)

Fennel roasted mushroom, sauerkraut, Catalina dressing, pickles, vegan cheese (vg)

BUILD YOUR OWN SANDWICH (MADE WITHOUT GLUTEN AVAILABLE FOR ADDITIONAL \$1)

CHOOSE YOUR BREAD:

Ciabatta

Turkish Pide

Roast chicken, brie, butter lettuce, mayonnaise, cranberry relish

Beef brisket, caramelised onions, Swiss cheese, tomato, rocket

Roast lamb, rosemary infused goat cheese, rocket, tomato, "Rescued kitchen" green tomato chutney

Champagne ham, Swiss cheese, piccalilli, aioli, mesclun

Grilled halloumi, maple roasted kumara, mesclun, chilli jam (v)

Blackened eggplant, roasted pepper, carrot, rocket, basil pesto (v)

Harissa tofu, roasted butternut, hummus, baby spinach, tahini coconut yoghurt (vg)

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LUNCH | TINA



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HOT MAINS

Tamarind salmon, kai-lan, coriander & lime coconut yoghurt, crispy shallots (G, D, N)

Rosemary & garlic slow cooked lamb ragu, potato gnocchi, parmesan, parsley (G, N)

Slow cooked beef brisket, balsamic shallots, heirloom carrots, salsa verde (G, D, N)

Roasted chicken thigh, preserved lemon & thyme stuffing, pan gravy, dukkha crumble (G, D, N)

Pad Thai, tofu, wild mushrooms, crispy shallots, mung beans, carrot ribbons,
crunchy peanuts (G, VG)

Chickpea & red lentil curry, Indian spices, apple mango chutney (G, VG, N)

HOT SIDES

Steamed jasmine rice (G, VG)

Roasted vegetable medley, garlic & herb butter (G, V)

Twice cooked new season potato, beetroot & cannellini bean puree (G, VG, N)

Steamed cauliflower, leeks, parmesan, smoked almond crumble, truffle oil (G, V)

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SALADS | HUAMATA

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SALAD BOWL (SERVED IN LARGE BOWLS)

Smoked salmon, new potato, avocado, radish, cucumber, watercress, rocket, lemon dill horseradish dressing, 5 seed sprinkle (G,N)

Caesar salad, pancetta, chopped egg, dressing, croutons, shaved parmesan (N)

Oregano chicken, Israeli couscous, sundried tomato, basil pesto, baby spinach, parmesan, fresh herbs

Furikake chicken, bok choy, soba noodles, crispy shallots, coriander, sesame soy dressing, edamame, spring onion (G)

Mexican beef, charred corn, avocado, cherry tomato, mesclun, coriander, creamy chipotle dressing (G, N)

Roast kūmara, baby spinach, red onion, chorizo crumb, smoked paprika yoghurt, garlic crostini (N)

Roasted baby carrots, wild rocket, toasted almonds, dried apricots, maple & mustard dressing, feta crumble (G, V)

New potatoes, creamy mayo, spring onion, cornichons, capers, boiled egg (G, V, N)

Leafy greens, cucumber, green capsicum, alfalfa sprouts, avocado, apple, pumpkin seeds, green goddess dressing (G, VG, N)

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

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AOTEAROA CHEESE

A selection of three NZ cheeses, grapes, quince paste, dried fruits, roasted nuts, Central Otago honeycomb, pickled onions, assorted crackers (v)

PLOUGHMAN'S

Creamy NZ brie, Meyer cumin Gouda, artisan bread, Champagne ham, corned beef, sun blushed tomatoes, pickled onions, cornichons, piccalilli, dried apple

SMOKED SALMON

Mānuka hot smoked salmon, herbed crème fraîche, Mandy's horseradish, capers, fresh lemon, pickled cucumber, sourdough crostini

GARDEN

Chargrilled Mediterranean vegetables, vegetable crudités, garlic mushrooms, Vietnamese rice paper rolls, vegan feta, selection of dips & spreads, tortilla crisps (VG)

CHARCUTERIE PLATTER

Pork rilette, salami, prosciutto, smoked kahawai brandade, chicken live pate, cornichons, mixed olives, NZ brie, pickled vegetables, plum & tamarillo chutney, country sourdough

MIDDLE EASTERN MEZZE

Lemon & saffron roasted seasonal vegetables, halloumi, "Rescued Kitchen" muhammara, mixed olives, tabbouleh salad, marinated artichokes, beetroot hummus, Turkish pide (v)

BREAD & DIPS

Selection of artisan breads, sourdough, ciabatta, rye, baguette, rosemary focaccia, Urban selection of housemade dips & spreads (v)

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AFTER FIVE CANAPÉS

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COLD | MAKARIRI

- Tōgarashi prawn, avocado salsa, wonton crisp, coriander (D, N)
- Smoked salmon, apple gel, wasabi pea powder, black garlic, rice crisp (G, D, N)
- Coronation chicken scone, mango, apricot, chilli, almonds, raita
- Confit duck, ginger & orange rice paper cigar, sesame, lime gel (G, D, N)
- Pork rillette, pear & fennel jam, tostada, pork crackling (G, D, N)
- Thai beef fillet, mango chutney, coriander, mint (G, D, N)
- Parmesan shortbread, roasted leek, paprika mascarpone, quince gel (V, N)
- Buffalo ricotta, poached pear, rocket pesto, Russian rye (V)
- Mushroom parfait éclair, balsamic pearls, crème fraiche, pepita & pistachio crumb (V)
- Carrot & ginger purée, orange gremolata, flax seed crisp (G, VG, N)
- Kūmara donut, lemon tofu whip, spring onion, “everything but the bagel” seasoning (VG, N)

WARM | MAHANA

- Seared scallop, chorizo crumb, jacket potato, lemon & parsley aioli (G, N)
- Crab & prawn toast, sesame, sweet ‘n sour kewpie (N)
- Prawn tempura, kawakawa mayo, seaweed salt (G, D, N)
- Kūmara rosti, Hāngī chicken, watercress puree, plum gel (G, D, N)
- Fried chicken, finger lime caviar, pickled zucchini, crème fraiche (G, N)
- Honey glazed lamb loin, balsamic onion petal, blackberry gel (G, D, N)
- Aged cheddar & caramelised onion choux, truffled Mānuka honey, rosemary (V, N)
- Wild mushroom & hazelnut sausage roll, beetroot ketchup (V)
- Kūmara fondant, cinnamon maple, candied pecan, thyme (G, VG)
- Celeriac croquette, pickled apple, hazelnut crumb, horseradish aioli (G, VG)

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CANAPÉS MENU
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COLD | MAKARIRI

Kingfish crudo, grapefruit, daikon, wonton crisp, coriander (D, N)
Smoked salmon, apple gel, wasabi pea powder, black garlic, sago crisp (G, D, N)
Horopito chicken, harissa, curry leaf, chimichurri, cucumber (G, D, N)
Duck liver pate, kawakawa meringue, freeze dried blueberries (G, N)
Beef tartare, spring roll pillow, tabasco gel (D, N)
Thai lamb loin, mango chutney, coriander, mint (G, D, N)
Beetroot croustade, golden beetroot tartare, smoked mayonnaise (V, N)
Buffalo cherry mozzarella, basil gelee, Bloody Mary gel, sunflower crumble (G, V, N)
Mini fried bread, shiitake mushroom XO, watercress (VG, N)
Carrot & ginger purée, orange gremolata, flaxseed crisp (G, VG, N)
Mushroom parfait éclair, balsamic pearls, crème fraiche, pepita & pistachio crumb (V)

WARM | MAHANA

Smoked Kahawai, yuzu gel, kumara sourdough, seaweed salt (N)
Charcoal brioche, pāua mousse, sea grapes (N)
Prawn & coriander fritter, lime mayonnaise (G, D, N)
Buttermilk fried chicken, finger lime caviar, gherkin, ranch (G, N)
Crumbed agria, charcoal seared beef, horseradish (G, N)
Pulled lamb shoulder, rum baba, burnt apple puree (D, N)
Cheddar & caramelised onion choux, Mānuka honey, rosemary (V, N)
Potato nori pavé, paprika mayonnaise, karengo dulce (G, VG, N)
Kūmara donut, lemon tofu whip, spring onion, “everything bagel seasoning” (VG, N)

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STREET FOOD MENU
SUMMER 2026

STREET FOOD

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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

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BOWL FOOD MENU
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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 (N)

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)

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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, spring onion yoghurt, kimchi gel (G, VG, N)

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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SEATED DINNER MENU
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ENTRÉES | KAI TIMATA



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SEA | MOANA

Sake & ginger cured salmon, edamame, enoki, shiitake, spring onion salad, soy ginger dressing, crisp rice 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, V, 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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EMAIL: EVENTS@URBANGOURMET.CO.NZ

URBANGOURMET.CO.NZ

URBAN GOURMET MENU

PETITS FOURS | KAI REKA



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.

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)

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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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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urban
GOURMET



BUFFET MENU
SUMMER 2025/26

BUFFET | KAI MANAAKITANGA



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SEA | MOANA

Baked market fish, tomato & pepper piperade, grilled lemon, fresh herbs (G, N)

Tamarind glazed salmon, kai-lan, jasmine rice, coriander & lime coconut yoghurt, crispy shallots (G, D, N)

Laksa mussels, lemongrass, ginger & coconut sauce, rice noodles, Thai basil, bean sprouts, coriander (G, D, N)

FARM | PĀMU

Rosemary & garlic slow cooked lamb shank ragu, potato gnocchi, parmesan, Italian parsley (G, N)

Slow cooked beef brisket, balsamic shallots, roasted heirloom carrots, salsa verde (G, D, N)

Veal & prosciutto polpette, slow roasted fennel, wild mushroom sauce, gourmet potato (G, N)

Roasted chicken thigh, preserved lemon and thyme stuffing, pan gravy, dukkha crumble (G, D, N)

LAND | WHENUA

Spinach & ricotta cannelloni, Rescued Kitchen tomato sauce, mozzarella (V, N)

Pad Thai, tofu, wild mushrooms, crispy shallots, mung beans, carrot ribbons, crunchy peanuts (G, VG)

Chickpea & red lentil curry, Indian spices, apple mango chutney, curry leaves, poppadom (VG, N)

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SIDES

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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)

ENHANCEMENTS

Upgrade your buffet experience by adding one of the menu enhancements below.

Natural Clevedon Coast oysters, lemon cheeks, mignonette dressing (G, D, N)

Australian banana prawns, kimchi mayo, cocktail sauce, lime (N)

Market fish & salmon sashimi, pickled ginger, soy sauce, wasabi, wakame (G, D, N)

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DESSERTS | KAI REKA

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Black forest; chocolate sponge, chocolate cremeux, cherry coulis, vanilla cream,
chocolate (G, N)

Coconut and tropical tartelettes; butter sable, coconut Chantilly, tropical coulis, fresh
pineapple

Pear and vanilla cheesecake; baked cheesecake base, cream cheese cream, vanilla gel,
poached pears (G)

Milk chocolate and caramel choux; choux, milk chocolate ganache, salted caramel (N)

Lemon meringue tart; butter sable, lemon marmalade, lemon curd, Italian meringue

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FINANCIERS

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Strawberries

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TARTELETTES

Dark chocolate (N)

Raspberry (N)

Blueberry (N)

Apricot (N)

Coconut, tropical (N)

SPHERES

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Vanilla, apricot (G, N)

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FOOD STATIONS MENU
SUMMER 2026

FOOD STATIONS



GRAZE

A selection of cured meats, potted salmon, charred Mediterranean vegetables, artichokes, selection of NZ cheese, grapes, quince paste, honeycomb, mixed olives, seasonal dips, crackers & artisan breads

MOANA

Fresh Pacific Coast oysters, shallot mignonette, lemons (G, D, N)

Ika mata white fish, coconut cream, lime zest, coriander (G, D, N)

Hot smoked salmon sides, horseradish sour cream, fennel, pickled cucumber & green olive salad, beetroot hummus, crusty baguette

Selection of nigiri sushi, maki rolls, pickled ginger, soy sauce, wasabi, wakame, lemon market fish & salmon sashimi (G, D, N)

ENHANCEMENTS

Australian banana prawns, kimchi mayo, cocktail sauce, lime

Petit lobster roll, lobster, chive butter and lemon

SOUVLAKI

Grilled lemon and herb chicken (G, D, N)

Braised chimichurri beef brisket (G, D, N)

BBQ pork (G, D, N)

Seasonal vegetables & haloumi skewer (G, D, N)

Pulled lamb (G, D, N)

Flat bread, sliced cucumber, cherry tomato, red onion, feta cheese, romaine lettuce, garlic mayonnaise, harissa yoghurt, hummus

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FOOD STATIONS



MAMA MIA PIZZERIA

Pepperoni, wild rocket, parmesan

Margarita, fresh basil, mozzarella (V)

Hawaiian, charred pineapple, ham

Served on a base of Rescued Kitchen tomato sauce & pizza cheese

HOUSE OF DUMPLINGS

Pork & cabbage, chicken & ginger, market vegetables (G, VG)

Served with Szechuan chilli oil, House of Dumpling's tangy soy sauce, crispy shallots, spring onion (VG)

KIWI ROAST (CHOOSE 1 PROTEIN)

Slow roasted lamb shoulder, potato gratin, green beans, classic Kiwi gravy (G, N)

Roast chicken, potato gratin, green beans, classic Kiwi gravy (G, N)

Wild rice stuffed mushroom, potato gratin, green beans, vegan gravy (G, VG, N)

PASTA FRESCA

Braised lamb shank, gnocchi, pecorino, lemon oil, rosemary (G)

Pork & fennel sausage ragu, rigatoni, Italian parsley, parmesan, EVOO (N)

Pasta alfredo, parmesan cream sauce, fresh herbs, truffle oil (V, N)

Fussili pasta, vegan basil pesto, pinenuts, rocket, vegan "feta" (VG)

Pomodoro arrosto penne, roast tomato, black olives, wild rocket, EVOO (VG)

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FOOD STATIONS



BOWL 'D (CHOOSE 1 STYLE)

CURRY BOWL

Butter chicken (G)

Beef rendang (G)

Penang tofu curry (G, VG)

Warmed naan, steamed rice, poppadom, mango pickle, coriander chutney, toasted coconut
(G, VG, N)

MEXICAN BOWL

Grilled chipotle chicken (G)

Carne asada beef (G)

Fajita grilled vegetables (G)

Steamed rice, pico de gallo, guacamole, lime sour cream, cheddar cheese, tortilla chips

DONBURI BOWL

Chicken katsu (G)

Beef sukiyaki (G)

Miso glazed eggplant (G, VG, N)

Togarashi rice, spring onion, sesame seeds, pickled ginger & shredded cabbage, teriyaki sauce, spicy mayonnaise, nori strips

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FOOD STATIONS



CRÈME BRULÉE (CHOOSE 2 SEASONAL FLAVOURS)

House made crème brulée live fired by Urban Gourmet Patisserie chefs (V)

Raspberry

Coffee

Caramelised pear

Vanilla

Caramel

GELATERIA (CHOOSE 4 FLAVOURS)

House-made gelato, served in an Italiano cart (V)

Salted caramel

Pistachio

Stracciatella

Vanilla

Hazelnut

Strawberries & cream

Manuka honeycomb

Dutch chocolate

Ferrero Rocher

Mango sorbet (D)

Lemon sorbet (D)

Coconut chocolate

Earl Grey tea

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FOOD STATIONS

PATISSERIE

Hand-made tart selections, served by the slice (CHOOSE 3 SEASONAL FLAVOURS)

Lemon meringue

Tropical

Vanilla hazelnut

Peach, apricot

Kiwifruit

Banoffee

Triple chocolate

Apple & pear

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