

# THE KITCHEN GARDEN

## WINTER TASTER MENU

A TASTE OF WHAT'S TO COME...



THESE MENUS ARE AN EXAMPLE OF OUR  
FLAVOURS TO GET YOUR TASTEBUDS TINGLING.  
ENQUIRE TO FIND OUT MORE!

[thekitchengardennz@gmail.com](mailto:thekitchengardennz@gmail.com)

THIS IS A SEASONAL SAMPLE MENU - GET IN TOUCH TO FIND OUT MORE.



# BITES

SMALL BUT MIGHTY.

THESE BITE-SIZED BEAUTIES PACK A PUNCH AND ARE  
PERFECT FOR MINGLING AND NIBBLING.

THINK FRESH, SEASONAL INGREDIENTS AND A LITTLE  
CREATIVE FLAIR—EASY TO EAT, HARD TO FORGET.

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# THE KITCHEN GARDEN

## BITES



### CRISPY SMASHED POTATO

Confit garlic herb cheese + prosciutto + tomato relish **GF**

### SRIRACHA GLAZED FRIED CAULIFLOWER

Toasted sesame + green shallot **GF/DF**

### CHEDDAR GOUGERES

Honey comb + hazelnuts

### SPICED BLUECOD KOFTA

Dill feta yoghurt sauce **GF/ DF option available**

### CUCHIFRITO (CRISPY PORK BELLY)

Preserved lemon salsa + hot honey **GF/DF**





# THE KITCHEN GARDEN

## BITES

### VEGETABLE PAKORA

Coconut mint chutney **GF/ DF option available**

### POMEGRANATE ROAST GRAPE BRUSCHETTA

Windsor blue + toasted spiced fruit bread **GF option available**

### VENISON TATAKI

Pickled vegetables + dashi lime dressing **GF/DF**

### SALMON COCONUT SAMBAL

Pickled cucumber + rice crisp **GF/DF**



### HARISSA BEEF SKEWER

Herb labneh + cashew praline **GF/ DF option available**

### SOUTHERN MUSSEL FRITTERS

Smoky emulsion + micro herbs **GF/DF**





# WINTER SALADS

NOT JUST THE SIDE ACT. OUR SALADS ARE FRESH,  
TEXTURED, OFTEN WARM, AND FULL OF LOCAL  
PRODUCE. BUILT TO BALANCE THE RICHNESS OF THE  
TABLE—AND TO HOLD THEIR OWN DOING IT.

CHOOSE FROM OUR SEASONAL SALADS.  
AVAILABLE WITH ALL STYLES OF DINING.

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# THE KITCHEN GARDEN



## SALADS MENU

### SHAVED BRUSSEL SLAW

+ lemon + walnuts + mint & parmesan dressing **GF**

### POMEGRANATE BEET

+ lentils + dill & yoghurt dressing **GF**

### WINTER PANZARELLA

+ kale + pumpkin + halloumi + mandarin dressing

### JERUSALEM ARTICHOKE

+ pickled grapes + rocket + hazelnuts + lemon tahini dressing **GF/DF**

### MOROCCAN SPICE MIX

+ pearl barley + fresh herbs + dates + lemon + zatar dressing

### CLASSIC WALDORF

+ celery + apple + witlof + grapes

### SPICE ROAST CARROT

+ avocado + labneh + dukkah + cos





# FAMILY STYLE

CHOOSE FROM OUR SEASONAL MENUS,  
BASED ON YOUR NUMBERS.

EACH FAMILY STYLE DINNER INCLUDES  
2 ENTREE SHARE PLATES, 2 PROTEINS,  
2 SIDES & 1 PLATED DESSERT.

CHOOSE FROM HAVING DINNER DELIVERED OR A  
FULL SERVICE WITH SET UP AND TABLE SETTING.

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# THE KITCHEN GARDEN

## MAINS

### SUMAC VENISON LOIN

Puy lentil & barley risotto + tahini emulsion + cherry Syrah reduction **DF**

### ROAST LEG OF LAMB

Saffron braised potatoes + buttermilk curd + sauce vente **GF**

### CIDER ROAST CHICKEN

Warm cannellini & artichoke cassoulet + sour apple syrup **GF/DF**

### BEEF FILLET


Roast onion garlic puree + mulled wine jus **GF/DF option available**

### FRICASSEE DUCK LEG

Braised red cabbage + swede crema + cherry relish **GF/DF option available**

### GNOCCHI ALLA ROMANA

Rich tomato sugo + parmesan + gremolata







# THE KITCHEN GARDEN

## SIDES

### ROAST CARROTS

Pangrattato + chilli honey drizzle + labneh **GF option available**

### CAULIFLOWER STEAK

Crispy chickpeas + sunflower creme + salsa verde **GF/DF**

### BRAISED CAVALO NERO

Cannellini cassoulet + almond + whipped chevre **GF**

### SMOKED MUSHROOMS

Creamy polenta + oregano salt + watercress **GF**

### CELERIAC GRATIN

Tarragon mustard cream + bacon crumbs

### BEURRE NOISETTE PUMPKIN


Brown butter dressing + crispy sage + lemon tahini **GF**

### DUCK FAT ROASTED POTATOES

Rosemary salt + confit garlic emulsion **GF/ DF**

### CHARRED CABBAGE

Miso butter + crispy ndjua oil + sesame dressing **GF**





# THE KITCHEN GARDEN

## DESSERT

### BANOFFEE

Banana parfait + cocoa crumb + salted caramel + peanut crisp  
**GF option available**

### CHEESECAKE

Lemon crema + grapefruit curd + almond 'bread' citrus salad + limoncello syrup  
**GF option available**

### MADELEINES


Orange blossom + burnt honey creme + marmalade ice cream  
**DF option available**

### POACHED PEAR

Chocolate mousse + honeyed hazelnuts + Riesling syrup **GF**

### RICE PUDDING

Brulee coconut orange + brown sugar ice cream **GF**





# GRAZING TABLE

PERFECT FOR 20 - 100 PEOPLE

THE ULTIMATE FORM OF SHARING FOR LARGER GROUPS &  
EVENTS.

WITH FULL SERVICE FROM OUR TEAM, WE'LL HAVE YOUR  
GUESTS RAVING!

A FEAST FOR THE EYES AS MUCH AS THE APPETITE. OUR  
GRAZING TABLES ARE LAYERED WITH LOCAL CHEESES,  
HOUSE-MADE PICKLES, SEASONAL FRUITS, DIPS,  
CHARCUTERIE, AND ALL THE CRUNCHY, CREAMY, SAVOURY  
BITS IN BETWEEN.

DESIGNED FOR CASUAL PICKING AND SHARED MOMENTS.

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# THE KITCHEN GARDEN

## GRAZING TABLE OR PLATTER BOX

We love to build visually stunning tables and boxes for you and your guests.

No two tables are the same because as much as possible we serve seasonally available food from around our local area.

What we can, we make from scratch.

Utilising what we grow in our own gardens and orchard.

Alongside supporting our amazing local producers.

**Below is a taste of what you can expect - but most definitely won't be limited to**

- A selection of fruit, crackers & lavosh made in our kitchen
- Cured meats from our local butcher and venison from Fiordland
- Smoked salmon from The Wee Smokehouse in Ashburton. With accompanying sides, made by us.
- A mix of locally produced cheeses. Something for everyone, accompanied by fruit paste and dried fruit from our garden.

**If you'd like something more substantial, please don't hesitate to enquire about our Graze Plus table.**





NEW

# BRUNCH GRAZING TABLE

ALL YOUR LATE-MORNING FAVOURITES, LAID OUT IN THE  
MOST RELAXED, HELP-YOURSELF KIND OF WAY.

THINK FRESH-BAKED BREADS, LOCAL EGGS, SEASONAL FRUIT,  
SAVOURY BITES, HOUSE-MADE GRANOLA, AND A FEW SWEET  
TREATS FOR GOOD MEASURE.

IT'S THE KIND OF BRUNCH THAT LINGERS—BEST ENJOYED  
WITH BUBBLES AND GOOD COMPANY.

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# THE KITCHEN GARDEN

## BRUNCH GRAZING TABLE OR PLATTER BOX

A grazing table for any occasion - from wedding recovery, weekend gatherings or business meetings with a difference.  
Enjoy a selection of house made products in the comfort of your own home or accommodation.  
Below is a selection of what you might expect (seasonal alterations may occur)

- Fresh pastries from local bakery Gypsy Oven with a selection of preserves
  - Vegetable frittata bites served with housemade relish
  - Honey mustard ham & Swiss cheese croissants
  - Smoked salmon & chive cream cheese bagels
  - Platters of fresh seasonal fruits
  - Freshly baked date & orange scones
  - Slices of toasted freshly baked banana bread served with whipped cinnamon butter
  - The Kitchen Garden muesli pots with berry compote & coconut yoghurt
  - Belgian waffles served with maple syrup & whipped cream
- 



A photograph of a grazing table set up outdoors. The table is covered with a light-colored cloth and is laden with various food items including bread, cheese, fruit, and nuts. There are several yellow and orange flowers in glass vases scattered throughout the table. The background is slightly blurred, showing more of the table and some greenery.

# GRAZE PLUS

PERFECT FOR 20 - 100 PEOPLE

WANT A LAIDBACK OPTION THAT'S SURE TO IMPRESS?  
THIS IS THE CHOICE FOR YOU.

EVERYTHING YOU LOVE ABOUT A GRAZING TABLE—THEN  
SOME. ADD A FEW WARM, HEARTIER ITEMS INTO THE MIX  
AND YOU'VE GOT GRAZE PLUS: LAID-BACK, LUXE, AND  
GENEROUS. THE BEST OF BOTH SNACK AND SUPPER.

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# THE KITCHEN GARDEN

## GRAZE PLUS MENU

### PROTEINS

MAPLE GLAZED HAM

+ garden chow chow

BAKED SALMON

+ green goddess dressing







# THE KITCHEN GARDEN

## ADDITIONS

### PORK FENNEL RAGU

Locally made pork fennel sausage ragu smothering handkerchief cut pasta

### SELECTION OF SEASONAL TARTINES

Classic open face sandwiches with seasonal toppings

### AGRODOLCE SHALLOT GALETTES

Crispy parmesan pastry encasing tender shallots drizzled with hot honey & fresh thyme

### SMOKY CORNBREAD

Jalapeno spiked cornbread with avocado crema & picca de gallo

### POTATO LATKES

Crispy potato cakes topped with smoked salmon + pea & mint pesto

### SMOKY TOMATILLO SHAKSHUKA


Zesty herby baked egg & chorizo with fresh baked focaccia

### LEMON OREGANO CHICKEN SKEWERS

Marinated chicken tenders with citrus & fresh herbs, with green olive parsley salsa

### PANKO CRUMBED BLUECOD BURGER

Stewart Island bluecod on brioche bun + pickled cucumber & salmoriglio (an Italian citrus herb dressing)





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## SALADS

### SHAVED BRUSSEL SLAW

+ lemon + walnuts + mint & parmesan dressing **GF**

### POMEGRANATE BEET

+ lentils + dill & yoghurt dressing **GF**

### WINTER PANZARELLA

+ kale + pumpkin + halloumi + mandarin dressing

### JERUSALEM ARTICHOKE

Pickled grapes + rocket + hazelnuts + lemon tahini dressing **GF/DF**

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Pearl barley + fresh herbs + dates + lemon & zatar dressing **GF/DF**

### CLASSIC WALDORF

Celery + apple + witlof + grapes

### SPICE ROAST CARROT

Avocado + labneh + dukkah + cos







# THE KITCHEN GARDEN

## SIDES

### ROAST CARROTS

Pangrattato + chilli honey drizzle + labneh **GF option available**

### BUTTERNUT GRATIN

Rosemary thyme parmesan cream + hazelnut crumbs **GF**

### BRAISED CAVALO NERO

Cannellini cassoulet + almond + whipped chevre **GF**

### CHARRED BRUSSELS SPROUTS

Pancetta + garlic sourdough + burnt orange dressing  
**GF option available/ DF**

### CRISPY CAULIFLOWER

Caramelized onions + pinenuts + mint + currant agrodolce  
**GF/DF**



### DUCK FAT ROASTED POTATOES

Rosemary salt + confit garlic emulsion **GF/ DF**



# THE KITCHEN GARDEN

## DESSERT

### BASQUE CHEESECAKE

Mulled wine roast plums + ANZAC crumbs **GF option available**

### HAZELNUT DACQUOISE

Chocolate hazelnut mousse + hazelnut praline **GF**

### SPICED PUMPKIN PUDDING

Butterscotch sauce + marscapone

### BLACKBERRY CHOCOLATE CROSTATA


Vanilla bean creme + blackberry compote

### CREAM PUFFS

Vanilla Chantilly cream + chocolate glaze

### BROWN SUGAR PAVLOVA

Chai poached pears + vanilla Chantilly cream  
**GF/ DF option available**





# BANQUET DINING

PERFECT FOR 20 - 100 PEOPLE

ALL OUR BANQUETS ARE FULLY-SERVICED, WITH THE OPTION  
OF ADDITIONAL CHEF TIME ON SITE.

CHOOSE FROM EITHER:

2 PROTEINS + 3 SIDES + 1 DESSERT CHOICE  
OR 3 PROTEINS + 3 SIDES + 1 DESSERT CHOICE

WE CAN ALSO OFFER ADDITIONAL CANAPÉS, GRAZING TABLES  
& DESSERTS.

WE'LL KEEP YOUR TASTE BUDS TANTALISED AND STOMACHS  
FULL, SO THAT YOU CAN FOCUS ON HAVING FUN.

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# THE KITCHEN GARDEN

## MAINS

### HARISSA CHICKEN TAGINE

Preserved lemon + queen olives + fresh herbs + orange couscous  
**GF option available/ DF**

### CIDER BRAISED PORK

Creamy parsnip puree + roast apple sage sauce **GF**

### MUSHROOM COBBLER

Pinot jus + thyme walnut cheddar savoury scone  
**GF option available**

### CHERMOULA ROAST LAMB

Almond saffron rice + buttermilk curd + mint salsa **GF**

### BEEF OSSO BUCCO

Swede mustard cocannon + crispy leeks **GF**







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## SIDES

### ROAST CARROTS

Pangrattato + chilli honey drizzle + labneh **GF option available**

### BUTTERNUT GRATIN

Rosemary thyme parmesan cream + hazelnut crumbs **GF**

### BRAISED CAVALO NERO

Cannellini cassoulet + almond + whipped chevre **GF**

### CHARRED BRUSSELS SPROUTS

Pancetta + garlic sourdough + burnt orange dressing  
**GF option available/ DF**

### CRISPY CAULIFLOWER

Caramelized onions + pinenuts + mint + currant agrodolce  
**GF/DF**



### DUCK FAT ROASTED POTATOES

Rosemary salt + confit garlic emulsion **GF/ DF**



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Mulled wine roast plums + ANZAC crumbs **GF option available**

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Vanilla bean creme + blackberry compote

### CREAM PUFFS

Vanilla Chantilly cream + chocolate glaze

### BROWN SUGAR PAVLOVA

Chai poached pears + vanilla Chantilly cream  
**GF/ DF option available**





A background image showing several small, round pastries (petit fours) decorated with light-colored frosting and chocolate shavings. A hand is visible in the upper right corner, placing a small chocolate garnish on one of the pastries. The pastries are arranged on a wooden surface.

# Petit Fours Table

PETIT FOURS ARE SMALL BITE-SIZED PASTRIES OR CONFECTIONS SERVED AFTER A MEAL.

SWEET LITTLE SHOW-OFFS. THESE MINI MORSELS ARE THE PERFECT FINISH—ARTFUL, DELICATE, AND JUST ENOUGH. A LOVELY WAY TO LINGER OVER A CUPPA OR BUBBLES AND WRAP THINGS UP WITH A SMILE.

ADD THESE ON TO ANY OF OUR DINING OPTIONS.

NEED A CELEBRATION CAKE?

BESPOKE OPTIONS ARE AVAILABLE.

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# THE KITCHEN GARDEN

## PETIT FOURS

### MUSCAVADO PANNA COTTA

+ citrus tea jelly **GF/ DF option available**

### DARK CHOCOLATE MOUSSE CUPS

+ mulled wine plums **GF**

### GREEK CUSTARD TARTS

+ saffron syrup

### ECLAIR

+ spicedpumpkin+chocolate

### PISTACHIO DONUT

+rosewater glaze **DF**

### GINGERBREAD KISSES

+ salted caramel

### LEMON CHEESECAKE CUPS

+ blueberry compote **GF option available**

### CREAM PUFFS

+ tiramisu filling





# We Love Your Words

M

**Mikhala Cutts**

1 review · 2 photos

★★★★★ 2 months ago

The team at the kitchen garden were amazing to deal with and the food that was prepared for us was even more outstanding. We will certainly be using the kitchen garden for any catering needs that arise when we are down in central Otago. The photos don't do justice to the quality and quantity of food we were provided.



K

**Kirsten Rogers**

1 review

★★★★★ 3 months ago

Thank you, Gabi and Hannah, for another fabulous catering job for the Mora Wines team. Your attention to every detail is sincerely appreciated. The food is always delicious and the service you provide is outstanding.



B

**Brian Sanders**

1 review

★★★★★ 2 months ago

Thanks Gabby for your catering at Brian's 70th birthday. We were very impressed with your with Grazing Platters, at a friends 70th. Hence we had no hesitation in asking you to provide the same, for our own get together. We found your services excellent and we would definitely recommend you to other people. You did all the hard work, making it so easy for us. Our guests certainly enjoyed your platters. The presentation was outstanding. Thanks again, to all your team at The Kitchen Garden. Regards Lynne and Brian.



J

**Jessica Anderson**

1 review

★★★★★ 3 months ago

Wow what a wonderful experience having Gabi come and cook us a beautiful Lunch for our xmas work party. The food was out of this world and her service excellent. I will definitely be booking Gabi again.



**Maree Swanson**

2 reviews · 1 photo

★★★★★ 4 months ago

The food and presentation was absolutely stunning. My guests thoroughly enjoyed it, as did I!



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