

THE KITCHEN GARDEN

SAMPLE MENUS

A TASTE OF WHAT'S TO COME...

THESE MENUS ARE AN EXAMPLE OF OUR
FLAVOURS TO GET YOUR TASTEBUDS TINGLING.

NOTE: ALL PRIVATE CHEF BOOKINGS COME
WITH A BESPOKE MENU.

FOR OTHER DINING OPTIONS YOU GET THE
CHOICE OF MAINS, SIDES & DESSERTS, WITH
ADDITIONAL OPTIONS AVAILABLE.

ENQUIRE TO FIND OUT MORE!

thekitchengardennz@gmail.com

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

FAMILY STYLE

CHOOSE FROM OUR SEASONAL MENUS,
BASED ON YOUR NUMBERS.

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

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

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FAMILY STYLE

MAINS

LAMB RAGU & CANNELLINI BEANS

Lamb Shank Ragù over confit garlic cannellini beans & mint gremolata **GF**

PORCINI BEEF FILLET & MUSHROOMS

Porcini dusted beef fillet with buttered enoki & dried mushroom jus **GF**

DUCK CONFIT & RED CABBAGE

Traditional confit duck with a crispy finish. Served with braised apple & red cabbage, finished with cherry relish **GF/DF**

PORK BELLY & PUY LENTILS

Braised and then crisped up over agrodolce (sweet & sour) lentils **GF**

POUSSIN & BUTTERED CABBAGE

Individual whole chicken with a mustard crust, buttered cabbage & a grape verjuice sugo **GF**

VENISON WELLINGTON & BLACKCURRANT

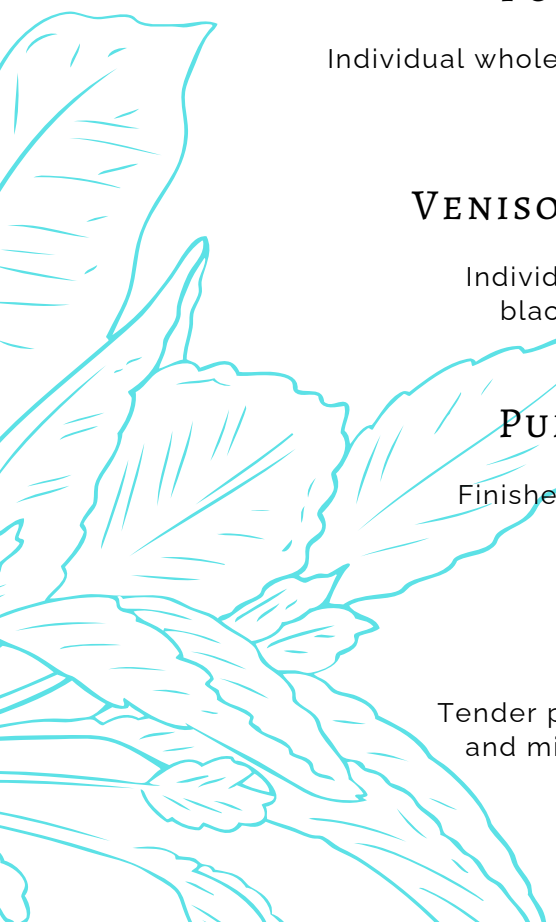
Individual venison wrapped in buttery pastry with a blackcurrant cassis gel & caramelised shallots

PUMPKIN & POTATO GNOCCHI

Finished in brown butter with crispy sage leaves & sourdough crumbs

OLIVE OIL SALMON & MINT

Tender poached salmon fillet with micro herb salad, and mint & almond pistou **GF/DF, contains nuts**





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FAMILY STYLE

SIDES

CELERIAC & CAFE DE PARIS BUTTER

Whole roasted celeriac over creamy celeriac puree finished with Cafe de Paris butter **GF**

JERUSALEM ARTICHOKE & HAZELNUTS

Roasted Jerusalem artichoke with crispy sage leaves & hazelnut dukkah **GF/DF contains nuts**

MUSHROOM MAC & CHEESE

The ultimate comfort food! Trio of mushrooms with creamy porcini mozzarella sauce, topped with sourdough crumbs

PARMESAN BRUSSEL SPROUTS

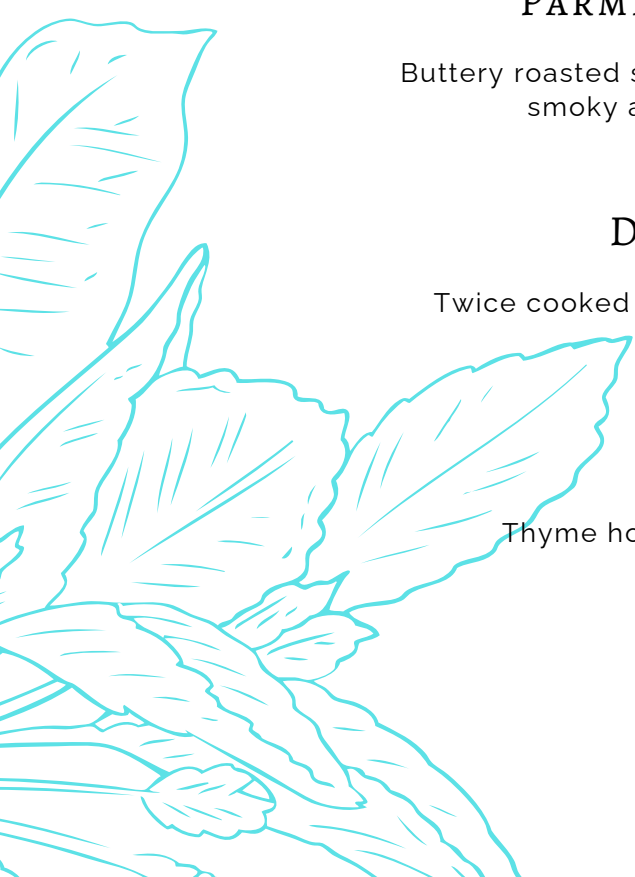
Buttery roasted sprouts finished with crispy parmesan and smoky almond crumbs **GF contains nuts**

DUCK FAT POTATOES

Twice cooked potatoes finished with hot honey ranch dressing & parmesan **GF**

HONEY YAMS & FETA

Thyme honey roasted yams over whipped feta & lemon oil **GF**





THE KITCHEN GARDEN

FAMILY STYLE

DESSERTS

CHOCOLATE & RHUBARB TART

Dark chocolate & rhubarb tart with candied rhubarb, compote & marscapone sorbet

GOLDEN SYRUP & WALNUT PUDDING

Kiwi classic but with a twist. Brown bread steamed pudding served with salted brown butter ice cream & walnut praline
contains nuts

BOMB ALASKA LEMON CAKE

Light zesty lemon cake filled with raspberry compote & lemon curd, then covered in Swiss meringue and torched till toasted
GF option available

HONEY & THYME PANNA COTTA

Local honey spiked panna cotta with cinnamon poached pear & honey wafer **GF**



APPLE & RICE PUDDING

Cinnamon apple fritters in orange syrup with baked nutmeg rice pudding

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 + 2 SIDES OR 3 PROTEINS
+ 3 SIDES.

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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BANQUET MAINS

BBQ BEEF FILLET

Tender fillet cooked to medium rare, served along with miso butter baked onion jam **GF**

STUFFED LAMB SHOULDER

Pistachio & lemon sourdough stuffed lamb, roasted and served with quince spiked jus **GF option available**

SLOW COOKED PORK

Pork shoulder braised till tender with lemon, oregano & garlic. Served with roast apple sauce **GF/DF**

HARVEST CHICKEN


Juicy roasted chicken with grapes, fresh herbs & local walnuts. Finished with verjuice vinaigrette **GF/DF, contains nuts**

MUSHROOM & LEEK RAGU

Mixed mushroom stroganoff and braised leek ragu, topped with herb dampa **Vegetarian + GF/DF options available**

STICKY BAKED SALMON

Pomegranate glazed whole salmon fillet topped with pickled cucumber & micro salad **GF/DF**





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BANQUET SIDES

PARMESAN BRUSSEL SPROUTS

Buttery roasted sprouts finished with crispy parmesan & smoky almond crumb
GF, contains nuts

POLENTA & PEPPERONATA

Creamy confit garlic polenta topped with melty soft peppers, fresh herbs & a drizzle of local olive oil **GF**

ROAST BABY CARROTS

Harissa roasted baby carrots on top of whipped greek yoghurt, with pomegranate molasses **GF**

KUMARA TARTIFLETTE

Cheesy kumara nutmeg style gratin with layers of brie, mustard, & kumara. Finished with sourdough crumbs

MUSHROOM MAC N CHEESE

The ultimate comfort food! Trio of mushrooms with porcini mozzarella sauce, topped with sourdough crumbs

MAPLE PUMPKIN

Roast maple butternut with creamy burrata & tamari toasted pumpkin seeds **GF**

SPICED BAKED CAULIFLOWER

Sumac roasted cauli steaks served over cashew creme with tangy salsa verde **Vegan/GF**

DUCK FAT POTATOES

Twice cooked potatoes, topped with hot honey ranch dressing & grated parmesan **GF**



DESSERTS

ADD THESE ON TO ANY OF OUR DINING OPTIONS.

NEED A CELEBRATION CAKE?

BESPOKE OPTIONS ARE AVAILABLE.

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DESSERTS

BERRY & GINGER COBBLER

Mixed berries & ginger pudding topped with buttery cobbler. Served with fresh cream

PEAR & HAZELNUT TART

Poached pear with hazelnut pastry & a brown butter filling. Served with fresh cream **GF option available**
contains nuts

BOMB ALASKA LEMON CAKE

Light zesty lemon cake filled with raspberry compote & lemon curd, then covered in Swiss meringue and torched till toasted
GF option available

SALTED CARAMEL CHEESECAKE

Salted caramel cheesecake with brandy snap base & caramel sauce

WALNUT & FIG MERINGUE TORTE



Toasted walnut & fig meringue layered with chocolate mousse & topped with candied walnuts **GF contains nuts**

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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 !!



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