

Welcome to Urban Eatery. Don't be afraid to put your elbows on the table and engage with us and your fellow diners. Get to know us and what's inspiring us today. We'll be delivering the things we're currently passionate about on each plate we serve. We hope you've come with a curious spirit!

## KAI MOANA & RAW

fresh oysters (weather dependent), shallot vinegar - freshly shucked 4.5 ea  
 tempura 5.5 ea .... granny smith apple granita, smoked oil 6 ea ....  
 bloody mary oyster shot 10.0

fresh fish sashimi, crispy rice noodles, nouc cham dressing 20.0

market fish urban-style ceviche – u can't get fresher than this! 20.0

## KAI

urban's crispy nugget pack ... crispy mackerel & squid nuggets, sweet &  
 sour sauce – 6 pack 16.0/9 pack 22.0

urban chips, fire cracker mayo 11.0

organic chicken liver pate, urban brioche loaf, peachroot jelly 16.0

popcorn chicken nibbles, lime aioli, slaw 19.0

'earth rolls' roast shiitake & wild mushrooms, curried pumpkin, coconut whip,  
 candied peanuts 24.0

chargrilled piece of lamb shoulder, za'atar crumb, hummus, relish & sheep's  
 feta salad 26.0

urban sliders (x 3), ever changing, talk to us and we'll inform you! 18.0

cold smoked venison, wasabi, pickled vege, rye crisps, parmesan 24.0

crab 'n' buns, tempura soft shell crab, jeff's steam buns, tom yum mayo 24.0

crying tiger lettuce cups, chargrilled beef, nahm jim, toasted rice, herbs 20.0

cracked slow roasted pork knuckle, forbidden rice, apple & ginger sauce 27.0

## BITS ON THE SIDE

farm to plate, freshly picked seasonal vege 8.0

chase's salad of the week, your staff will let you know! 9.0

cold smoked pork crackles 8.0

urban's marinated bowl of olives 8.0

## SWEET AS

chocolate lava cookie, lavender cream, gelato 14.0

beetroot & white chocolate cheesecake, blackcurrant granita, lemon thyme meringue 14.0

two cheeses, homemade chutney, lavroche biscuits 14.0

affogato, espresso, vanilla bean ice cream, sng shot "rose rabbit" orange liqueur" 16.0

dessert wine - matt's choice, something from his cellar! 10.0

## BY THE GLASS

GOLDEN BEAR CRAFT LOCAL BEER ON TAP 350ml & 570ml

nelson easy, crisp zesty lager 4.10% 9/11

independence ale, flavourful pale ale 5.4% 9/11

body czech pils, czech-style pilsner 5.3% 9/11

american wheat 4.1% 9/11

blackbeard oyster stout 4.8% 9/11

staff pick, changes regularly 10/12

fat toad, hoppy & fragrant pale ale 6.4% 10/12

rockem sockem, IPA brewed with rye 7.3% 10/12

golden beer tasting tray, 5 beers & pork crackles 22.0

## METHODE TRADITIONNELLE AND CHAMPAGNE

tohu "rewa reserve" marlborough 2013 10.0

no 1 cuvee blanc de blancs, marlborough 12.0

moet chandon champagne 17.0

## WINE

### WHITE

greenhough sav 2015 9.0

middle earth sav 2016 9.0

starborough sav, marlborough 2016 10.0

kahurangi pinot gris 2016 9.0

neudorf "maggie's block" pinot gris 2015 10.0

neudorf moutere riesling 2015 10.0

the bone line dry riesling, waipara 2015 10.0

seifried gewürztraminer 2014 9.0

staff pick rose 9.0

te mania reserve chard 2015 9.0

greenhough chard 2015 10.0

rimu grove chard 2014 10.0

kendall jackson "vintners reserve" chard, california 2014 11.0

greenhough hope pinot blanc 2014 10.0

### RED

greenhough pinot noir 2014 9.0

mountford estate village pinot noir, waipara 2011 11.0

saddleback pinot noir, central otago 2014 10.0

jim barry the cover drive, cab sav, australia 2014 10.0

craggy range te kahu merlot/malbec, hawkes bay 2013 10.0

te mata syrah, hawkes bay 2015 9.0

kahurangi montepulciano 2013 9.0

