

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
 bloody mary oyster shot 10.0
 steamed oyster, kilpatrick sauce, home cured bacon 6 ea

japanese style fresh fish escabeche, crispy sushi rice, togarashi seasoning 18.0

ginger and tonic soft shell crab, kimchi gyoza, black vinegar 18.0

fresh sashimi, crisp rice noodles, pickled ginger & wasabi dressing 20.0

KAI

urban chips, fire cracker mayo 11.0

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

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

kung pao popcorn chicken, szechuan spice 20.0

'earth rolls', wild mushrooms, curried pumpkin, coconut whip, candied nuts 24.0

crispy lamb spare ribs, cauliflower puree, pickled red onion 22.0

smoked pork empanada, spiked prawn fondue, charcoal shrimp mayo 13.0 ea

slow roasted wakanui beef brisket, black bean, spiced pumpkin 25.0

pork 'n' buns (x3), sticky pork belly, steam buns, sushi mayo, pickles 24.0

venison tataki, rhubarb ponzu, shiitake dumpling, artichoke crisps 22.0

SMALL BITES

farm to plate, freshly picked seasonal vege 9.0

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

jayjay's chocolate rocher, toasted sesame praline, pear bergamot sorbet 14.0

candy apple cannelloni, rhubarb, honeycomb, boysenberry gelato 14.0

two cheeses, homemade chutney, lavroche biscuits 14.0

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

BY THE GLASS

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

nelson easy, lager 4.6%

american wheat 4.1% 9/11

rockem sockem rye, IPA 5.2% 10/12

dark star porter 5.4% 10/12

objet d'art, light session ale 4.8% 10/12

staff pick, changes regularly 10/12

body czech pils, czech style pilsner 5.2% 10/12

smoking beaver, ipa with a smoky finish 6.4% 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

nv sartori prosecco 9.0

WINE

WHITE

greenhough sav 2016 9.0

brightwater sav 2016 9.0

starborough sav, marlborough 2016 10.0

kahurangi pinot gris 2016 9.0

neudorf "moutere" 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 10.0

greenhough chard 2016 10.0

rimu grove chard 2015 10.0

columbia crest chardonnay, usa 2014 11.0

greenhough hope pinot blanc 2014 10.0

RED

greenhough pinot noir 2015 9.0

saddleback pinot noir, central otago 2014 10.0

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

man of war merlot/cab/verdot, waiheke 2014 10.0

te mata syrah, hawkes bay 2015 10.0

boutinot les coteaux cote de rhone 11.0

kahurangi montepulciano 2016 10.0



AUGUST 2017

OYSTER BAR & EATERY
URBAN
— NELSON —

STREET MEETS DINING

