

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 20.0

ginger and tonic soft shell crab, kimchi gyoza, black vinegar 20.0

fresh sashimi, squid ink tapioca puffs, pickled ginger, wasabi & soy dip 20.0

KAI

urban chips, dorito seasoning, jalapeno sour cream 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! 20.0

kung pao popcorn chicken, szechuan spice 20.0

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

pan roasted veal sweet breads, veal chop, burnt cauliflower, parmesan crisps 23.0

smoked pork empanada, spiked prawn fondue, charcoal shrimp mayo 15.0 ea

21 day aged angus skirt, baby choy, pumpkin salsa, black bean 27.0

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

venison tataki, rhubarb ponzu, shiitake dumpling, crisps 24.0

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% 9/11

american wheat 4.1% 9/11

rockem sockem rye, IPA 5.2% 10/12

dark star porter 5.4% 10/12

staff pick, changes regularly 10/12

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

fat toad, hoppy & fragrant pale ale 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 2016 10.0

neudorf "moutere" riesling 2015 10.0

the bone line dry riesling, waipara 2015 10.0

seifried gewürztraminer 2016 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

kendall jackson "vintners reserve" chard, USA 2015 12.0

greenhough hope pinot blanc 2014 10.0

RED

greenhough pinot noir 2015 9.0

saddleback pinot noir, central otago 2016 10.0

jim barry the cover drive, cab sav, australia 2015 10.0

man o' war merlot/cab/verdot, waiheke 2014 10.0

te mata syrah, hawkes bay 2015 10.0

kahurangi montepulciano 2016 10.0

