

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
 pepper pearls, fresh granny smith 6 ea

japanese style fresh fish escabeche, crispy sushi rice, togarashi seasoning 22.0

peruvian sashimi (tiradito), citrus chili, fennel 22.0

ceviche style fish taco, chili lime salt 9.0 ea or 3 for 24.0

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! 21.0

kung pao popcorn chicken, szechuan spice 20.0

ratatouille rice roll, black bean, beetroot, pumpkin, feta whip 24.0

shaking beef, son in law egg, nam prik, lettuce cups 28.0

smoked pork empañada, street corn salsa, charcoal mayo 15.0 ea

chargrilled lamb shoulder, tabbouleh, labneh, harissa 28.0

prawn 'n' buns (x3), creole crumbed prawns, steam buns, black pepper mayo, mustard seed pickles 24.0

lamb neck tataki, rhubarb ponzu, miso eggplant 26.0

SMALL BITES

farm to plate, freshly picked seasonal vege 10.0

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

pop n fresh, popcorn ice cream, lemon thyme meringue, berries, kettle corn 14.0

two cheeses, homemade chutney, lavroche biscuits 14.0

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

dessert wine – a delicious sticky handpicked by matt, changes regularly 10.0

BY THE GLASS

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

body czech pils, czech style pilsner 4.9% 9/11

american wheat, 4.6% 9/11

hanky panky, mild session ale 5.5% 10/12

dark star porter, rich dark porter 5.8% 10/12

staff pick, changes regularly 10/12

fat toad, hoppy and fragrant pale ale 6.5% 10/12

seismic ipa, american style IPA 7.2% 10/12

golden beer tasting tray, 5 beers & pork crackles 22.0

METHODE TRADITIONNELLE AND CHAMPAGNE

tohu "rewa reserve" marlborough 2014 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 2017 9.0

falcon ridge estate sav 2016 10.0

starborough sav, marlborough 2017 10.0

kahurangi pinot gris 2017 9.0

neudorf "moutere" pinot gris 2016 10.0

neudorf "moutere" riesling 2015 10.0

maude dry riesling 2017, otago 10.0

seifried gewürztraminer 2016 9.0

staff pick rose 9.0

te mania reserve chard 2016 10.0

greenhough chard 2016 10.0

rimu grove chard 2016 10.0

kendall jackson "vintners reserve" chard, USA 2015 13.0

greenhough hope pinot blanc 2014 10.0

RED

greenhough pinot noir 2016 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 2016 10.0

kahurangi montepulciano 2016 10.0

