

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
- chili bacon butter 6 ea
- bloody mary oyster shot 10.0 ea
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- japanese style fresh fish escabeche, crispy sushi rice, togarashi seasoning 22.0
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- fresh fish sashimi, squid ink tapioca, wasabi, soy 22.0
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- ceviche style fish taco, chili lime salt 9.0 ea or 3 for 24.0
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- fish n chip steam buns (x 3), pan fried fish, mussel gribiche, potato frites 24.0

KAI

- urban chips, dorito seasoning, jalapeno sour cream 11.0
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- organic chicken liver pate, urban brioche loaf, peachroot jelly 18.0
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- urban sliders (x 3), ever changing, talk to us and we'll inform you! 21.0
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- kung pao popcorn chicken, peanuts, szechuan spice 20.0
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- the urban nori roll, roast broccoli, leek, pumpkin, quinoa, smoked cauli purée 24.0
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- ox tongue, bok choy, pickled shiitakes, salted black bean, garlic crisps 23.0
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- gochujang seared venison, celeriac kimchi, beetroot, kale 22.0
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- smoked beef short rib, sauce soubise, brussels sprout salad, chili jam 28.0
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- roasted lamb neck, uchucuta, jerusalem artichoke tartare, baby carrots 27.0

SMALL BITES

- farm to plate, freshly picked seasonal vege 10.0
- 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 brownie, cacao nib praline, smoked vanilla ice cream, milk gel 14.0
- fig brulee, gingerbread ice cream, cranberries 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% 10/12
 - hail mary**, citrus pale 6.2% 10/12
 - james brian ipa**, hoppy & full bodied 6.1% 10/12
 - dark star porter**, rich dark porter 6.1% 10/12
 - staff pick**, changes regularly 10/12
 - tribal ipa**, hoppy & aromatic ipa 7.5% 10/12
 - american wheat**, 4.5% 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 18.0

WINE

WHITE

- greenhough sav 2017 9.0
- kono sav, marlborough 2017 9.0
- starborough sav, marlborough 2017 10.0
- kahurangi pinot gris 2017 9.0
- neudorf "moutere" pinot gris 2017 11.0
- neudorf "moutere" riesling 2016 10.0
- bannockbrae dry riesling 2016, otago 10.0
- seifried gewürztraminer 2017 9.0
- staff pick rose 10.0
- astrolabe albarino 2016, marlborough 10.0
- greenhough chard 2016 10.0
- rimu grove chard 2016 11.0
- kendall jackson "vintners reserve" chard 2016, USA 13.0
- greenhough hope pinot blanc 2014 10.0

RED

- saddleback pinot noir, central otago 2016 10.0
- rimu grove pinot noir 2012 13.0
- jim barry the cover drive, cab sav 2015, australia 10.0
- man o' war merlot/cab/verdot 2015, waiheke 10.0
- chapel hill "the parson" shiraz, mclaren vale 2016 10.0
- kahurangi montepulciano 2016 10.0

