

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
 chilli bacon butter 6 ea
 bloody mary oyster shot 10.0 ea

japanese style fresh fish escabeche, crispy sushi rice, togarashi seasoning 23.0

fresh fish sashimi, squid ink tapioca, wasabi, soy 22.0

ceviche style fish taco, chilli lime salt 9.0 ea or 3 for 25.0

KAI

chilli cheese chips, ranch mayo 11.0

organic chicken liver pate, urban brioche loaf, peachroot jelly 18.0

urban sliders (x 3), ever changing, talk to us and we'll inform you! 22.0

kung pao popcorn chicken, peanuts, szechuan spice 20.0

pork 'n' buns (x 3), adobo pork, chipotle mayo, pickled tomato, crack 24.0

the urban nori roll, roast broccoli, pumpkin, quinoa, smoked cauli purée 24.0

venison pastrami, sweet sour cabbage, hot mustard sauce, potato stix 25.0

f.o.d panseared, bacon butter crumb, pea purée, fennel, asparagus 25.0

sticky korean lamb shoulder, chilli pickled beet, sesame miso, cos 27.0

smoked wagyu brisket, baby carrots, burnt onion, sauce soubise, chilli jam 28.0

SMALL XTRAS

farm to plate, freshly picked & seasonal 10.0

razzle dazzle cauli 12.0

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 15.0

lemon meringue brulee, raspberry sorbet, shortbread crumble 15.0

two cheeses, homemade chutney, lavroche biscuits 15.0

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

CRAFT BEER ON TAP 350ml & 570ml

GOLDEN BEAR, mapua

stormy, aromatic hazy ipa 5.9% 10/12

dark star, rich dark porter 6.1% 10/12

thunder, fruity hoppy ale 5.9% 10/12

helles, crisp & zesty munich lager 4.3% 10/12

the destroyer, golden ipa 7.5% 10/12

fortress, pale ale with citra hops 5.5% 10/12

ever changing tap - check the blackboard! 10/12

tasting tray, your choice of 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

moët 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 2017, 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 2017 11.0

kendall jackson "vintners reserve" chard 2016, USA 13.0

greenhough hope pinot blanc 2014 10.0

RED

saddleback pinot noir 2016, central otago 10.0

rimu grove pinot noir 2013 13.0

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

man o' war merlot/cab/verdot 2016, waiheke 10.0

chapel hill "the parson" shiraz 2016, mclaren vale 10.0

kahurangi montepulciano 2016 10.0

