

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)...bluff...when available + 50c  
 shallot vinegar - freshly shucked 4.5 ea  
 tempura 5.5 ea  
 smoked blackcurrant granita 6.0 ea  
 chilli bacon butter 6.0 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 23.0

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

crispy tom yum squid, fermented black bean, burnt ginger mayo 18.0

## KAI

chilli cheese chips, ranch mayo 12.0

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

kung pao popcorn chicken, peanuts, szechuan spice 20.0

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

the urban nori roll, roast broccoli, pumpkin, quinoa, babaganoush 24.0

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

wild kabayaki venison, red cabbage ramen, shiitake, 62° egg 27.0

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

bengal tiger, angus reserve flank, charred veg, bengali coconut sauce 26.0

## SMALL XTRAS

farm to plate, freshly picked & seasonal 10.0

street corn 10.0

smoked pork crackles 8.0

urban's marinated bowl of olives 8.0

## SWEET AS

jaffa pot, cardamom ice cream, almond praline 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  
 dark daze, rich dark porter 5.2% 10/12  
 BEHEMOTH, auckland  
 chur! nz pale ale, a tropical hop-fruit salad...5.5% 10/12  
 hopped up on pils, refreshing hoppy pilsner 5% 10/12  
 McLEODS, waipu  
 longboarder lager, refreshingly uncomplicated 5% 10/12  
 SOUTHPAW, christchurch  
 uncle charlie, hop-packed apa with tropical fruit flavours 5.9% 10/12  
 EDDYLINE, richmond  
 grapefruit crankyanker ipa, bloody delicious 6.4% 10/12  
 EVER-CHANGING TAP!, wherever  
 ask our staff what we're pouring at the mo... 10/12

tasting tray, your choice of 5 beers & pork crackles 22.0

## METHODE TRADITIONNELLE AND CHAMPAGNE

tohu "rewa reserve" marlborough 2014 11.0  
 no 1 cuvee blanc de blancs, marlborough 12.0  
 moët chandon champagne 18.0

## WINE

### WHITE

greenhough sav 2018 10.0  
 kono sav, marlborough 2018 9.0  
 framingham sav, marlborough 2017 10.0  
 peregrine pinot gris "on skins", gibbston valley 2017 10.0  
 neudorf "moutere" pinot gris 2017 11.0  
 pegasus bay off dry riesling, waipara 2015 10.0  
 bannock brae dry riesling, otago 2017 10.0  
 seifried gewürztraminer 2018 9.0  
 staff pick rose 10.0  
 astrolabe albarino, marlborough 2016 11.0  
 greenhough chard 2016 10.0  
 rimu grove chard 2017 11.0  
 kendall jackson "vintners reserve" chard, USA 2016 13.0  
 greenhough hope pinot blanc 2015 10.0

### RED

saddleback pinot noir, central otago 2016 10.0  
 rimu grove pinot noir 2014 13.0  
 jim barry the cover drive, cab sav, australia 2015 11.0  
 man o' war merlot/malbec/cab/verdot, waiheke 2016 11.0  
 chapel hill "the parson" shiraz, mclaren vale 2017 10.0  
 frescobaldi castiglioni chianti, italy 2016 11.0

