

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
  
- tempura soft shell crab steam bun, wakame slaw, pickled ginger 12.0 ea

**KAI**

- pastrami spiced chips, hot mustard 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
  
- five spice wontons, chilli verde, roast broccoli, butternut purée 24.0
  
- crispy chinese pork belly, green tomato chow chow, tentation apple purée 20.0
  
- smoked venison tostadas (x 3), sour kale, roast chilli ponzu, burnt ginger 27.0
  
- sticky korean lamb shoulder, chilli pickled beet, sesame miso, cos 27.0
  
- braised brisket wellington, shiitake duxelles, black garlic celeriac 30.0

**SMALL XTRAS**

- farm to plate, freshly picked & seasonal 10.0
- blackened cauli, kimchilli 10.0
- smoked pork crackles 8.0
- urban's marinated bowl of olives 8.0

**SWEET AS**

- black forest poached pear, chocolate gelato, hazelnut praline 15.0
- lemon meringue brulee, raspberry sorbet, rhubarb, 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 |
| BEHEMOTH, auckland  |               |
| 'murica apa, tastes like freedom & loose gun laws 6%            | 10/12         |
| SAWMILL, matakana   |               |
| coffee porter, rich and robust with choc & coffee 5.4%          | 10/12         |
| pilsner, crisp & bitter with a medium dry finish 4.8%           | 10/12         |
| DEEP CREEK, silverdale  |               |
| wisdom ipa, big citrus hop flavour & aroma 6.9%                 | 10/12         |
| lotus pale ale, subtle malt notes & citrus characters 4.5%      | 10/12         |
| McLEODS, waipu  |               |
| longboarder lager, crisp & refreshing with a biscuity male 5.2% | 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 |
| framingham sav, marlborough 2018                      | 10.0 |
| neudorf "moutere" pinot gris 2017                     | 11.0 |
| peregrine pinot gris "on skins", gibbston valley 2018 | 11.0 |
| neudorf "moutere" dry riesling 2017                   | 11.0 |
| bannock brae dry riesling, otago 2017                 | 11.0 |
| seifried gewürztraminer 2018                          | 10.0 |
| staff pick rose                                       | 11.0 |
| greenhough "hope" pinot blanc 2015                    | 11.0 |
| astrolabe albarino, marlborough 2016                  | 11.0 |
| muddy water deliverance chard, waipara 2016           | 11.0 |
| rimu grove chard 2018                                 | 11.0 |
| kendall jackson "vintners reserve" chard, USA 2016    | 13.0 |

RED

- |   |      |
|---|------|
| saddleback pinot noir, central otago 2017                   | 11.0 |
| rimu grove pinot noir 2014                                  | 13.0 |
| chapel hill "the parson" shiraz, mclaren vale 2017          | 10.0 |
| elephant hill le phant rouge merlot/malbec, hawkes bay 2016 | 11.0 |
| jim barry single vineyard cabernet, australia 2016          | 11.0 |
| kahurangi montepulciano 2018                                | 10.0 |
| tars & roses sangiovese, heathcote 2013                     | 11.0 |

