

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
 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, kimchi puffs, worcestershire, furikake 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

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

bengali roast cauli, tomato kasundi, coconut 16.0

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

pork shoulder, urban jerk, crispy brussels sprouts, tomato, lime 26.0

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

pastrami spiced chips, green tomato ketchup 12.0

salt & vinegar 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

TOWNSHEND, motueka

sutton hoo, american amber ale 4.7% 10/12

black arrow pilsner, crisp & well balanced 5% 10/12

SAWMILL, matakana

crystal lager, refreshingly light & easy on the hops 4.5% 10/12

McLEODS, waipu

paradise pale ale, all tropical - all of the time 5.5% 10/12

DEEP CREEK, silverdale

lotus pale ale, subtle malt notes & citrus characters 4.5% 10/12

misty miyagi hazy ipa, tropical fruit flavours 6.5% 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

