

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  
 fermented pineapple, habanero 6.0 ea  
 toasted wakame butter 6.0 ea  
 bloody mary oyster shot 10.0 ea

japanese style fresh fish escabeche, crispy sushi rice, togarashi seasoning 24.0

fresh fish sashimi, kimchi puffs, wasabi, soy 24.0

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

black pepper squid steam buns (x 3), charred lemongrass mayo, pickled chilli 26.0

## KAI

party brot, boutique cheese, caramelized onion, rosemary tomato jerky 20.0

organic chicken liver pate, urban brioche loaf, peachroot jelly 19.0

bengali roast cauli, tomato kasundi, coconut 16.0

kung pao popcorn chicken, peanuts, szechuan spice 23.0

urban sliders (x 3), ever changing, talk to us and we'll inform you! 25.0

five spice wontons, chilli verde, baby carrots, butternut purée 25.0

pork belly tonkatsu, rice bubbles, choy, shiitake, bull-dog sauce 27.0

smoked venison, burnt ginger, roast chilli ponzu, iceberg 27.0

sticky korean lamb shoulder, chilli pickled beet, sesame miso, cos 28.0

yum yum beef, reserve flank, urban kimchi, salt pickled apple 27.0

## SMALL XTRAS

farm to plate, freshly picked & seasonal 10.0

buffalo chips, ranch mayo 12.0

salt & vinegar pork crackles 8.0

urban's marinated olives 9.0

## SWEET AS

chase's chocolate & peanut "snickers", salted caramel, a banana gelato 16.0

rhubarb & raspberry cheesecake, lemon thyme meringue, caramilk sorbet 16.0

affogato, espresso, vanilla bean ice cream, "rose rabbit" orange liqueur 16.0

dessert wine – giesen "the brothers" late harvest sav, marlborough 2014 10.0

## BY THE GLASS

CRAFT BEER ON TAP 350ml & 570ml

TOWNSHEND, nelson

west coast blitzgrieg IPA 6% 10/12

BEHEMOTH, auckland

hazy holidays hazy ipa, let the holidays begin! 6% 10/12

PARROTD OG, wellington

pandemonium pils, crisp & refreshing 4.8% 10/12

McLEODS, waipu

pioneer porter, english style - simple-yet-satisfying! 5.7% 10/12

YEASTIE BOYS, wellington

white noise, white pale ale 4.4% 10/12

CONCEPT BREWING, christchurch

cyril stoatgobbler lager, easy-as drinking!! 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 2019 10.0

framingham sav, marlborough 2018 10.0

neudorf "moutere" pinot gris 2018 11.0

peregrine pinot gris "on skins", gibbston valley 2018 11.0

neudorf 'moutere" dry riesling 2019 11.0

bannock brae dry riesling, otago 2017 11.0

seifried gewürztraminer 2018 10.0

staff pick rose 11.0

greenhough "hope" pinot blanc 2016 11.0

te kano blanc de noir, central otago 2018 11.0

astrolabe albarino, marlborough 2016 11.0

muddy water deliverance chard, waipara 2018 11.0

rimu grove chard 2018 11.0

kendall jackson "vintners reserve" chard, USA 2017 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 2018 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



DECEMBER 2019

OYSTER BAR & EATERY  
**URBAN**  
— NELSON —

STREET MEETS DINING

