

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 ponzu vinegar - freshly shucked 5.0 ea or 55.0 doz
 tempura 5.5 ea
 grilled old bay butter 6.0 ea
 bloody maria oyster shot 10.0 ea

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

ōra king salmon, fresh white fish sashimi, crab sticks, wasabi, soy 24.0

fijian kokoda, corn tostadas 24.0

corn fried oyster bao, chipotle, sour onion 8.0 ea

KAI

sichuan venison, roasted broccoli, sweet and sour egg, peanuts 27.0

mole roasted cauli, pickled squash, toasted pepitas 16.0

sambal fried chicken, garlic chive mayo, salt & vinegar celery 23.0

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

boom chakalaka mt peel station lamb shoulder, celeriac, chilli choy 28.0

sticky roast sirloin, oxtail ponzu, blackened leek, baby carrots 27.0

SMALL XTRAS

farm to plate, we grow, we harvest, we cook for you!! 10.0

hand cut chips, yorkshire caviar 12.0

harissa pork crackles 8.0

crispy urban fried chicken hearts ... awesome beer snack!! 7.0

SWEET AS

burnt bay panna cotta, almond crumb, kiwi 16.0

chase da ace's jelly tip tart, sesame praline, salt vanilla soft serve 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



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CRAFT BEER ON TAP 350ml & 570ml

BEER BARONESS, chch
 equaliser pilsner, dry, crisp & tropical 5% 10/12
 McLEODS, waipu
 longboarder lager, their flagship beer, for the beer geeks 5% 10/12
 BONEFACE & SAWMILL collaboration, matakana
 hazy ipa, grapefruit & lychee, sauvin & haort 4337 hops 5.5% 10/12
 YEASTIE BOYS, wellington
 white noise ale, delicate session strength beer 4.4 10/12
 DOUBLE VISION, wellington
 magic bean irish coffee stout 5.8% 10/12
 SAWMILL, matakana
 brose ipa, beer inspired by rose, fruity & juicy hibiscus 6% 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 12.0
 no 1 cuvee blanc de blancs, marlborough 12.0
 moët chandon champagne 18.0

WHITE

greenhough "river garden" sav 2019 10.0
 framingham sav, marlborough 2019 10.0
 old house vineyards "kaho" oaked sav 2017 11.0
 neudorf "moutere" pinot gris 2018 11.0
 peregrine pinot gris "on skins", gibbston valley 2019 11.0
 neudorf "moutere" dry riesling 2019 11.0
 bannock brae dry riesling, otago 2017 11.0
 seifried gewürztraminer 2019 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
 hunters offshoot chard, marlborough 2017 11.0
 kendall jackson "vintners reserve" chard, USA 2017 13.0

RED

saddleback pinot noir, central otago 2018 11.0
 rimu grove pinot noir 2015 13.0
 chapel hill "the parson" shiraz, mclaren vale 2018 11.0
 elephant hill le phant rouge merlot/malbec, hawkes bay 2016 11.0
 jim barry "cover drive" cab sav, australia 2017 11.0
 kahurangi montepulciano 2019 11.0



MAY/JUNE 2020

OYSTER BAR & EATERY
URBAN
— NELSON —

STREET MEETS DINING

