

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!

OYSTERS

- fresh oysters (weather / public holiday dependent)... freshly shucked
- natural, mignonette 5.5 ea or 30 for ½ doz
- soy & wasabi 5.5 ea
- nahm jim, coriander, crispy shallot 5.5 ea
- tempura oyster, togarashi 6 ea

KAI

- market fish ceviche tostada, mojo verde, avocado crema 26
- ōra king salmon poke crisp, whipped wasabi, sesame 26
- seared scallop crudo, fresh citrus, cultured cream, lime ponzu 28
- beef tartare, sichuan spice, cured egg yolk, potato crisp 26
- urban sliders, ever changing, talk to us and we'll inform you! 2 for 22
- charcoal roasted cauliflower, xo sauce, grilled scallions, whipped tofu 24
- steamed mills bay mussels, pangrattato, nduja butter 26
- fried crispy tofu, satay dipping sauce, chilli oil, crushed peanuts 26
- south indian style fried chicken thighs, cumin crumb, mint & coconut yoghurt 26
- hot & sour crispy pork hock, grilled chillies, fried shallots, fresh pineapple 26
- grilled malaysian fish curry, potato, cumin seed, coconut cream 36
- char-grilled half chicken, fried garlic & lemongrass 36
- grilled cabbage, kimchi butter, crispy shallots 16
- hand cut chips, bulldog sauce, dashi mayo, bonito flakes 16
- roasted kumara, sour cream, pickled shallots 16

SWEET AS

- vietnamese egg coffee tiramisu 16.5
- basque cheesecake, sesame caramel 16.5

Can't decide? Try our chef's selection sharing menu at just \$70pp
 The ultimate Urban dining experience with 4-5 courses chosen from our signature sharing plates.

Minimum 2 guests / please advise us of any dietary requirements

CRAFT BEER ON TAP

350ml & 570ml

- BEHEMOTH, auckland
- half way down lager, crisp & refreshing 4.5% 10/13
- PARROTD OG, wellington
- sundog pilsner, fresh tropical pils 5.2% 10/13
- PARROTD OG, wellington
- yellowhammer hazy pale, zesty & fruit driven 4.8% 10/14
- DOUBLE VISION, wellington
- expatriate apa, clean rich american pale ale 5.6% 10/14
- EDDYLINE, richmond
- that eddy's drop, wcipa, dank with crisp bitter finish 6.2% 10/14
- TOWNSHEND, motueka
- keystone milk stout, creamy texture, bitter chocolate 5.1% 10/14
- HOP FEDERATION, riwaka
- green limousine fresh hopped ipa, nelson sauvin hops 6.0% 10/14
- PECKHAMS, nelson
- hazy apple cider, off dry style, cloudy apple cider 5.2% 10/13

METHODE TRADITIONNELLE AND CHAMPAGNE

- no 1 cuvee blanc de blancs, marlborough 13
- inspiration '1818' billecart-salmon brut champagne 20

WHITE

- greenhough - sauvignon blanc, nelson 2023 12
- framingham - sauvignon blanc, marlborough 2023 12
- peregrine - pinot gris, gibbston valley 2023 13
- neudorf - moutere dry riesling 2022 13
- amisfield - dry riesling, central otago 2023 13
- staff pick rose 13
- astrolabe - wreckin chenin blanc, marlborough 2023 13
- neudorf - moutere albarino, nelson 2023 14
- hunters - offshoot chardonnay, marlborough 2021 14
- tony bish - fat & sassy chardonnay, hawkes bay 2022 13
- kendall jackson - vintners reserve, chardonnay, USA 2021 14

RED

- saddleback - pinot noir, central otago 2021 13
- hunters - offshoot pinot noir, marlborough 2021 13
- red metal - syrah, hawkes bay 2023 13
- yalumba - paradox shiraz, australia 2019 14
- beach house - malbec, cabernet, hawkes bay 2020 13

