

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

happy hour 12-1pm & 4-5pm daily

fresh oysters (weather / public holiday dependent)... freshly shucked

natural, mignonette 5.5 ea or 30 for ½ doz

scorched grapefruit ponzu 5.5 ea

red chilli nahm jim, coriander, crispy shallot 5.5 ea

tempura oyster, togarashi mayo 6 ea

oyster happy hour ½ dozen natural 24, tempura 26

KAI

thai style market fish ceviche, nahm jim, cucumber, coriander, crispy chicken skin 26.5

king salmon poke crisps, radish, edamame, whipped wasabi, sesame 26.5

beef tartare, nuoc cham gong, vietnamese mint, grilled chillies, rice crisps 26.5

urban sliders, ever changing, talk to us and we'll inform you! 2 for 26

grilled mills bay mussels, brown butter xo, fried shallots 26.5

grilled chicken salad, cos lettuce, vietnamese sate, tamarind, lime, cashews 26.5

sichuan style crispy eggplant & tofu, fragrant chilli caramel, sesame 26.5

malaysian fried chicken thighs with kaffir lime chili, sambal aioli 26.5

hot & sour crispy pork hock, grilled chillies, fried shallots, fresh pineapple 26.5

seared 'crying tiger' skirt steak, tamarind, chilli, cos lettuce, toasted rice, mint 34

crispy pork belly samjang, shallots, coriander, cos lettuce 34

char-grilled half chicken, fried garlic & lemongrass gastrique 36

grilled corn, miso butter, chili crisp, pecorino cheese 17

hand cut chips, bulldog sauce, dashi mayo, bonito flakes 16

roasted kumara, sour cream, pickled red onion 16

SWEET AS

vietnamese egg coffee tiramisu 16.5

sichuan chocolate terrine, kaffir lime crema, fresh strawberries, hazelnuts 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 s of any dietary requirements

CRAFT BEER ON TAP

350ml for 10 & 570ml for 14

PARROT DOG, Wellington

Lager 4.5%

ALIMENT, Riwaka

Willa Pils pilsner 4.6%

PARROT DOG, Wellington

Raptor, apa 5.7%

EDDYLINE, Nelson

T.E.D, wcpa 6.2%

EDDYLINE, Nelson

Summer in the Citra, hazy ipa 6.1%

MCLEODS, Waipu

Pioneer Porter 5.6%

PECKHAM'S, Nelson

Classic apple cider 5.3%

STAFF PICK TAP

Talk to us for details!

METHODE TRADITIONNELLE AND CHAMPAGNE

No. 1 cuvee blanc de blancs, Marlborough 14/70

Quadri D.O.C prosecco, Italy 13/65

Laurent Perrier 'la cuvee' brut champagne 22/140

WHITE

Greenhough - sauvignon blanc, Nelson 2024 13

Two Rivers - sauvignon blanc, Marlborough 2025 13

Peregrine - pinot gris, Gibbston Valley 2024 13

Nautilus - pinot gris, Marlborough 2025 13

Paddy Borthwick - riesling, Wairarapa 2022 14

Staff pick rose 14

Neudorf - moure albarino, Nelson 2025 14

Neudorf - tiritiri chardonnay, Nelson 2024 14

Abel - tasman chardonnay, Nelson 2022 14

Elephant Hill - chardonnay, Hawke's Bay 2021 15

RED

Saddleback - pinot noir, Central Otago 2022 13

Nautilus - southern valleys pinot noir, Marlborough 2020 14

Yalumba - paradox shiraz, Australia 2021 14

Revolver - merlot malbec petit verdot, Waiheke Island 2022 16

