

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 1/2 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 1/2 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 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, wcipa 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

Greenough - 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 - moutere 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

