

the urban winery

lunch

all items \$15

4 ginger & lemongrass dumplings

*served with soy & sesame dip and sweet chilli sauce.
choose from either chicken (df/nf) or vegan (df/nf)*

baked goat cheese

*with guava chutney, beetroot relish,
croûtons and crudités (gf*/nf/v)*

home-made smoked fish paté

with croûtons, crudités and beetroot relish (gf/nf)*

3 shredded lamb sliders

served with beetroot relish & feta (nf)

venison meatballs

*seasoned with sage & thyme. served with wilted spinach, mushrooms
& red wine sauce (gf/df/nf)*

**** vegan 'meatballs' also available (vegan/nf)*

gourmet sandwich

ask you server for today's creation!

dips plate

*edamame & ginger dip, olive oil & balsamic,
capsicum harissa and homemade carrot, honey & cumin hummus
served with warm artisan bread, croûtons & crudités (vegan/gf*/nf)*

lemon & garlic pork belly bites

*served on fennel purée with guava chutney
& pomegranate glaze (gf/df/nf)*

prosciutto wrapped pumpkin

roast pumpkin wrapped in prosciutto served with a feta & walnut salad (v/gf)*

urban winery platter

serves two \$60 | serves four \$95

*a delicious grazing plate made up of hawke's bay salamis,
olives, breads, smoked fish paté, baked goat cheese, warm chorizo,
artichoke hearts, homemade dips, honeyed almonds and crudités*

trio of hawke's bay cheese | \$26

with crackers, preserves & crudités (v)

marinated olives, honeyed almonds & artichoke hearts | \$15

(vegan/gf)

*please advise our staff of any requirement or allergies
most of our sauces, relishes and dips are house-made
with traditional family recipes*

GF: gluten free / DF: dairy free / V: vegetarian /

*VG: vegan / NF: nut free / * on request*

the urban winery

eats

tapas

ginger & lemongrass dumplings

17 for four / 23 for six

served with soy & sesame dip and sweet chilli sauce (df/nf/vg)*

choose from either chicken or vegan

baked goat cheese | 20

with guava chutney, beetroot relish,

croûtons and crudités (gf/nf/v)*

home-made smoked fish paté | 22

with croûtons, crudités and beetroot relish (gf/nf)*

shredded lamb sliders

18 for three / 26 for five

served with beetroot relish & feta (nf)

venison meatballs | 24

seasoned with sage & thyme. served with wilted spinach, mushrooms

& red wine sauce (gf/df/nf)

**** vegan 'meatballs' also available (vegan/nf)*

dips plate | 18

edamame & ginger dip, olive oil & balsamic,

capsicum harissa and homemade carrot, honey & cumin hummus

served with warm artisan bread, croûtons & crudités (vegan/gf/nf)*

lemon & garlic pork belly bites | 23

served on fennel purée with guava chutney

& pomegranate glaze (gf/df/nf)

trio of hawkes bay cheese | 26

with crackers, preserves & crudités (v)

marinated olives, honeyed almonds

& artichoke hearts | 16

(vegan/gf)

prosciutto wrapped pumpkin | 22

roast pumpkin wrapped in prosciutto served with a feta & walnut salad (v/gf)*

urban winery platter

serves two \$60 | serves four \$95

a delicious grazing plate made up of hawkes bay salamis,

olives, breads, smoked fish paté, baked goat cheese, warm chorizo,

artichoke hearts, homemade dips, honeyed almonds and crudités

barrel platter - feeds 8-10 (pre-order only) \$175

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