

# the urban winery

## eats

### tapas

#### warm marinated olives & roasted mixed nuts | 8.5

*slow cooked marinated olives topped with crumbled feta, served with roasted nuts - GF/DF/V/VG/K*

#### bread & dips | 12

*lightly toasted bread served with olive oil, balsamic and a selection of dips - DF/V/VG*

*wine match: 2018 Bilancia Pinot Gris*

#### mushroom pâté | 11

*urban's take on a vegetarian pâté, a blend of mushrooms, almonds, herbs and spices - GF/V/K*

*wine match: 2016 Grasshopper Rock Pinot Noir*

#### pork terrine | 14

*house-made pork terrine served with caramelised onions and crostini - GF/DF*

*wine match: 2018 Tony Bish Fat & Sassy Chardonnay*

#### chilli & garlic prawns | 18

*pan seared marinated prawns - GF/DF/K*

*wine match: 2017 Tony Bish 'Golden Egg' Chardonnay*

#### patatas bravas | 12

*pan seared potatoes served with chimichurri and finished with shredded Parmesan - GF/DF/V/VG*

*wine match: 2017 Decibel Sauvignon Blanc*

#### baked brie | 15

*baked brie with sweet Urban topping (ask staff for today's options) - GF/V/NF/K*

*wine match: 2016 Sacred Hill Deerstarkers Syrah*

#### asian style duck steam buns | 16

*roasted Asian style duck served in warm steam buns and plum sauce - DF*

*wine match: 2018 Bilancia Syrah*

### platters

#### gourmet sausages platter | 21

*local artisan 'Pig & Salt' sausages – three meat selection, served with house relishes - GF/DF/K  
wine match: 2016 Swift Syrah*

#### local cheese platter | 32

*selection of three local cheeses served with quince paste, fruits and crackers - GF/V/NF/K  
(see reverse for types of cheese)*

*wine match: 2017 Tony Bish 'Skeetfield' Chardonnay*

#### urban platter

##### for two 43 | for four 63

*a delicious platter made up of cured meats, mild cheeses, fruits, nuts and house-made dips*

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### sweet

#### chocolate trio

##### for two 15 | for four 30

*small bites of local artisan dark chocolates 'La Petite Chocolat' (66%/70%/80% cacao) - GF/V/NF*

*wine match: 2015 Sacred Hill Brokenstone*

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*please advise our staff of any requirement or allergies*

*most of our sauces, relishes and dips are house-made with traditional family recipes*

*OMG Buckwheat GF bread \$3*

*GF: gluten free / DF: dairy free / V: vegetarian / VG: vegan / NF: nut free / K: keto friendly*

*wine matches are only a suggestion*

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### urban wine pairing

*sensory experience matching local artisan  
products with Hawke's Bay wines*

#### cheeses

*Sleeping Giant Origin Earth™ sheep hard cheese  
+  
2018 Tony Bish 'Skin In The Game' Chardonnay | \$23*

*Tatenka Blue Origin Earth™ semi-soft creamy blue  
+  
2017 Tony Bish 'Golden Egg' Chardonnay | \$26*

*Hohepa™ Vintage Dambo hard cheese  
+  
2016 'Element' Cabernet Sauvignon - Merlot | \$27*

#### chocolates

*La Petite Chocolat™ three types dark chocolates  
66% / 70% / 80%  
+  
2015 Sacred Hill Brokenstone | \$24*

*cheeses 50gr serving / chocolate 30gr serving /  
wine 150ml pouring*