

the urban winery

eats

tapas

ginger & lemongrass dumplings

16 for four / 22 for six

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

baked goat cheese | 20

*with spiced apples, beetroot & fig compote,
croûtons & crudités (gf*/nf/v)*

home-made pork rilette | 18

with croûtons, crudités & piccalilli (df/nf)

stag sliders

18 for three / 25 for five

topped with blue cheese & beetroot slaw (nf)

kleftiko | 22

*greek style stewed lamb baked with kumara,
lemon, oregano & feta (gf/df*/nf)*

***swap lamb for roast cauliflower florets
& artichoke hearts \$18 (v/gf/df*/nf)*

dips plate | 18

*edamame & ginger dip, olive oil & balsamic, capsicum romesco
& homemade pumpkin hummus, served with warm
artisan bread, croûtons & crudités (vegan/gf*/nf)*

slow cooked pork belly bites | 22

*coated in a sticky honey cinnamon glaze
served on kumara puree with spiced roast apple (gf/df/nf)*

trio of hawkes bay cheese | 25

with crackers, preserves & crudités (v)

marinated olives, honeyed almonds & artichoke hearts | 15

(vegan/gf)

urban cured salmon | 22

*house cured salmon flavoured with gin, blueberries & dill
served with croûtons, horseradish mayo, cucumber jelly
& assorted house pickles (gf*/df/nf)*

urban winery platter

serves two \$55 | serves four \$85

*a delicious grazing plate made up of hawkes bay salamis,
olives, rilette, baked goat cheese, warm chorizo, breads,
artichoke hearts, homemade dips, honeyed almonds & crudités*

barrel platter - feeds 8-10 (pre-order only) \$160

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

*GF: gluten free / DF: dairy free / V: vegetarian /
VG: vegan / NF: nut free / * on request*