

the urban winery

eats

tapas

ginger & lemongrass dumplings

16 for four / 22 for six

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

baked goat cheese | 20

with apricot chutney, spiced plums, croûtons and crudités (gf/nf/v)*

home-made pork rilette | 17

with croûtons, crudités and piccalilli (df/nf)

jerk goat sliders

18 for 3 / 25 for 5

served with mozzarella and apricot salsa (nf)

curried meatballs

18 for 4 / 25 for 6

*seasoned with sumac & coriander. served on a bed of spinach
and a coconut curry sauce (gf/df/nf)
choose from lamb or black bean & mushroom (vegan)*

dips plate | 16

*curried kumara and coconut dip, olive oil & balsamic, capsicum
romesco and homemade spinach hummus
served with warm artisan bread, croûtons & crudités (vegan/gf*/nf)*

slow cooked pork belly bites | 20

*coated in a sticky plum glaze on kumara puree
with hot and sour pickles (gf/df/nf)*

trio of hawkes bay cheese | 25

with crackers, preserves & crudités (v)

marinated olives, honeyed almonds & artichoke hearts | 14

(vegan/gf)

cured salmon | 22

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

urban winery platter

serves two \$50 | serves four \$75

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

*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*