

# the urban winery

## eats

### tapas

**warm marinated olives** GF | 7

*slow cooked marinated olives*

**mushroom pâté\*** | 11

*urban's take on a vegetarian pâté a blend of mushrooms, almonds, herbs and spices*

**herbed toasted focaccia** | 12

*lightly toasted focaccia served with infused oil and this week's selection of house-made dips*

**capsicum and walnut dip\*** | 14

*roasted capsicum, toasted walnuts, herbs and spices, served with corn chips*

**tempura cauliflower** | 12

*florets of cauliflower lightly tempura battered, and served with urban's bang-bang sauce*

**cheese balls** | 15

*mozzarella and goat's cheese, panko crumbed, served with urban's honey and wine dressing*

**marinated prawns\*** GF | 18

*garlic and herb marinated prawns served with salsa verde*

**urban meatballs** | 16

*oven baked pork meatballs, served with a chunky spiced tomato sauce*

**patatas bravas** | 12

*crispy potatoes served with house-made chimichurri sauce*

**chorizo salad** GF | 16

*pan-fried spanish chorizo, roasted parsnip and kumara salad*

### urban platter

for two 40 | for four 60

*a delicious platter made up of local cuisine including cured meats, cheeses, fresh fruit and some of our most popular dips*

### cheese plate

*whitestone range - oamaru, north otago blue / havarti / smoked cheddar / brie*

60g serving - any 1 for 14 | 2 - 25 | 3 - 36 | 4 - 45

*please advise our staff of any allergies*

*\*contains nuts*