

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 vegan*

baked goat cheese | 20

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

home-made smoked fish paté | 22

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

shredded beef brisket sliders

18 for three / 26 for five

served with bbq glaze, mozzarella and coleslaw (nf)

lamb involtini | 23

*lemon and oregano seasoned lamb wrapped in roast aubergine.
baked in a rich sicilian style caponata sauce (gf/df/nf)*

dips plate | 18

*green olive tapenade, olive oil & balsamic,
chipotle salsa and lemon & coriander hummus
served with warm artisan bread, croûtons & crudités (vegan/gf*/nf)*

jerk seasoned pork belly bites | 22

*served on kumara purée with mango coulis
and beetroot relish (gf/df/nf)*

trio of hawkes bay cheese | 26

with crackers, preserves & crudités (v)

marinated olives, honeyed almonds & artichoke hearts | 15

(vegan/gf)

smoked ham and roast fig salad | 22

*manuka smoked ham with roast figs, local mozzarella,
toasted hazelnuts and balsamic glaze (gf)
swap out ham for artichoke hearts \$19 (v/gf)*

urban winery platter

serves two \$55 | serves four \$90

*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) \$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*