

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: Bilancia Pinot Gris

vegan mushroom & walnut pâté | 11

urban's take on a vegan pâté, a blend of mushrooms, walnuts and spices – GF/V/VG

wine match: Providore Pinot Noir

patatas bravas | 12

pan seared potatoes served with house relish and aioli - GF/DF/V/VG

wine match:

Decibel Sauvignon Blanc

chilli & garlic prawns | 18

pan seared marinated prawns - GF/DF/K

wine match: Tony Bish

'Golden Egg' Chardonnay

chicken liver pâté | 11

Red wine and herbs house-made chicken liver pâté - GF

wine match: Easthope Gamay Noir

baked brie | 15

baked brie with sweet Urban topping (honey & thyme or caramelised onions) - GF/V/NF/K

wine match: Sacred Hill

Deerstalkers Syrah

asian style duck steam buns | 16

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

wine match: Bilancia Syrah

platters

gourmet sausages platter | 21

local artisan 'Pig & Salt' sausages – three meat selection, served with house relishes - GF/DF/K

wine match: 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: 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 dips

barrel platter for 8 (pre order) \$120

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: Sacred Hill

Brokenstone

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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eats

urban wine pairing

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

cheeses

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

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

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

chocolates

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

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