



URBAN'S FAVORITES GROUP MENU - 75.0PP
ADD 3 HOUR BEVERAGE PACKAGE + 50.0PP
MIN 9 GUESTS - ALL DISHES TO SHARE

TO START

Urban select deli board

Mon Peré French brie, 3 month aged Manchego
Sopressa salami, olives, cornichons
House made focaccia with olive oil & balsamic

TAPAS

Polenta chips

Thick cut and crispy, house spice mix
Herb tahini (veg/gf)

Pierogi

Potato & cheese stuffed Polish style dumpling
Caramelised onion puree, crispy bacon (v*)

PASTA

Penne with porcini mushroom

Porcini ragu, miso, garlic, cream, truffle, crispy enoki
(v/veg*)

Pappardelle with lamb ragu

6-hour braised lamb shoulder, rich tomato sugo
Grana Padano (df*)

MAIN

Marinated pork cutlet

Spanish spices, miso carrot puree
Purple cabbage slaw, salsa verde (gf)

Market fish

Crushed chats, cauliflower puree
Crispy kale, sage & lemon butter (gf)

Truffle & parmesan fries

La Tourangelle white truffle oil,
Grated parmesan (v/veg*/gf/df*)

DESSERT

Tiramisu

Savoiardi biscuit, espresso, whipped mascarpone
coffee liqueur & coffee caramel crumb



urban
Restaurant & Wine Bar

URBAN'S PREMIUM GROUP MENU - 90.0PP
ADD 3 HOUR IMPORTED BEVERAGE PACKAGE + 70.0PP
MIN 9 GUESTS - ALL DISHES TO SHARE

TO START

Urban premium deli board

Brillat-Savarin triple cream brie, 3 month aged manchego, wild boar & truffle salami
Olives, cornichons, house made focaccia with olive oil & aged balsamic

TAPAS

Burrata

House-made tomato & chilli jam
Pistachio & pecorino crumb (v/gf)

Sizzling prawns

Garlic & chilli, lemon
Butter, parsley (gf/df*)

Pierogi

Potato & cheese stuffed Polish dumpling,
Caramelised onion puree, crispy bacon (v*)

PASTA

Angel hair with blue swimmer crab

Shark bay crab, zucchini, chilli, garlic, lemon
Butter, pangrattato

Pappardelle with lamb ragu

6-hour braised lamb shoulder, rich tomato sugo
Grana Padano (df*)

MAIN

Classique steak frites

Hunter Valley sirloin, fries, green beans
Peppercorn sauce (gf)

Market fish

Crushed chats, cauliflower puree
Crispy kale, sage & lemon butter (gf)

DESSERT

Belgian chocolate mousse

Raspberry coulis, white chocolate anglais
Choc & hazelnut soil, fresh berries (gf)

Basque cheesecake

Strawberry & PX compte
candied lemon
