

SNACKS

Hunter valley mixed olives - Pukara estate premium olives (veg/gf)	8.0
House-made focaccia (2pc) - confit garlic, rosemary, local olive oil, aged balsamic (veg)	9.5
Beef carpaccio - crispy capers, Pukara truffle oil, Grana Padano, rocket, lemon (gf/df*)	21.5
Crispy polenta chips - dijon & maple (veg/gf)	15.5
Charcuterie board - boar & truffle salami, Navarro salami, Jamon, Manchego, cornichons, guindilllas (gf)	28.0
Urban cheese selection - Le Dauphin brie, 24 month aged cheddar, Gorgonzola dolce, flatbread, jam (gf*)	32.5

*Toasted baguette 5.5 / gluten free toast 5.5

SMALL PLATES

Sizzling king prawns (4pc) - Spencer Gulf marinated green prawns, garlic & chilli, lemon, butter (A /gf/df*)	31.5
Pierogi (4pc) - potato & cheese stuffed dumpling, caramelised onion puree, crispy bacon (v*)	26.0
Baked tomino cheese - Piedmonte soft cheese, leek compote, Pukara lemon oil (v/gf)	25.5
Crispy pork belly (4pc) - PX sherry glaze, fuji apple, pickled red onion (gf)	23.5

PASTA

Penne with porcini mushroom - mushroom ragu, miso, garlic, cream, truffle, crispy enoki (v/veg*/df*)	39.5
Pappardelle with beef cheek - 4 hour braised beef, rich tomato sugo, peas, shaved sunchoke (df*)	42.5
Angel hair with blue swimmer crab - Shark bay crab, zucchini, chilli, garlic, butter, pangrattato (A /df*)	45.5

Gluten free & vegan pasta option 4.5

MAINS

Market fish - potato fondant, cauliflower blossom, prawn bisque (A /gf)	MP.0
Marinated lamb rump - sweet potato puree, caramelised onion, Dutch carrot, rosemary jus (gf/df*)	43.5
Carcassonne style Cassoulet - confit duck, pork belly, sausage, rich white bean stew (gf/df)	44.5
Classique steak frites - 300 gram Hunter Valley sirloin (ms2+), fries, peppercorn sauce (gf/df*)	58.0

SIDES

Charred broccolini - shaved pecorino (v/veg*/gf/df*)	13.5
Smashed chat potato - confit garlic butter, parsley (gf/df*)	13.5
Shoestring fries - rosemary salt, black garlic aioli (gf/df)	13.5
Rocket, pear & walnut salad - Parmesan, aged balsamic (v/veg*/gf/df*)	14.5

DESSERT

Tiramisu - Savoiardi biscuit, espresso, whipped mascarpone, coffee liqueur & coffee crumb	17.5
Warm chocolate brownie - blueberry coulis, white chocolate ice-cream (gf)	18.5
Basque cheesecake - strawberry compote, lemon caramel (gf)	17.5
Brioche bread & butter pudding - citrus custard, sultanas, butterscotch, dulce de leche ice-cream	18.5
Affogato with liqueur - vanilla bean ice-cream, espresso, choice liqueur (gf)	21.5

URBAN ETHOS

At Urban Restaurant & Wine Bar, we believe great food starts with great ingredients and honest cooking.

**That's why we make as much of our menu as possible from scratch;
including our breads, pasta, sauces and desserts.**

**We are also committed to supporting local suppliers and using Australian produce wherever possible,
working with producers who share our focus on
quality, freshness, sustainability and craftsmanship.**

SEAFOOD

Shanes Seafood - Carey Bay, NSW

Trusted by the Hunter region for decades, Shane's Seafood sources fresh premium seafood daily from Australian fishermen, markets and fish farms.

We proudly use seafood sourced exclusively from Australian waters.

BUTCHER

Sellers Meat Co - Merewether, NSW

A respected local butcher sourcing ethically raised beef from the Hunter Valley alongside premium pork, lamb and poultry from trusted NSW producers. Their dedication to quality produce and traditional service helps us showcase the best local meats on our menu.

FRUIT & VEG

Select Fresh, NSW

Supplying fresh seasonal fruit and vegetables with a focus on quality, consistency and locally grown Australian produce wherever possible. Their strong relationships with growers help us keep our menu seasonal and ingredient-driven.

OLIVE OIL

Pukara Estate - Hunter Valley, NSW

Family-owned and based in the Hunter Valley, Pukara Estate produces premium Australian olive oils known for their freshness, balance and quality. Their commitment to regional produce and artisan methods makes them a natural fit for our kitchen.

ICE-CREAM

Ballimore Farms Creamery - Hunter Valley, NSW

Small-batch artisan ice cream made in the Hunter Valley using quality local dairy and traditional methods. Their focus on natural ingredients and rich flavour complements our handcrafted dessert offerings.