urban
Restaurant & Wine Bar

SNACKS & SMALL PLATES

Marinated Italian olives - mixed olives, lightly spiced (veg/gf) 9.0

House-made focaccia (2pc) - confit garlic, rosemary, novello EVOO, aged balsamic (veg) 10.0

Beef carpaccio - crispy capers, truffle oil, Grana Padano, watercress, lemon (gf/df*) 23.0

Pierogi (2pc) - potato & cheese stuffed dumpling, caramelised onion puree, crispy bacon (v*) 19.0

Crispy cauliflower - lemon tahini, pickled onion (veg/gf) 18.0

Garlic prawns (4pc) - Karumba prawns, confit garlic, lemon butter (**A**/gf) 26.0

Charcuterie board - boar & fennal salami, Navarro salami, Jamon, Manchego, cornichons, guindilllas (gf) 29.0

Urban cheese selection - French brie, 24 month English cheddar, Gorgonzola dolce, flatbread, jam (gf*) 33.0

*Toasted baguette 5.5 / gluten free toast 5.5

PASTA & RISOTTO

Risotto - peas, asparagus, lemon, mascarpone, sunchoke (v/veg*/gf) 38.0

Pappardelle - 6 hour braised lamb shoulder, rich tomato, garlic crouton (df*) 41.0

Angel hair - Shark bay crab, zucchini, chilli, garlic, butter, bottarga pangrattato (**A**/df*) 45.0

Gluten free & vegan pasta option 4.5

MAINS

Market fish - potato fondant, spinach purée, sauce vin blanc (**A**/gf) MP.0

Grilled pork cutlet - cannellini bean purée, sauteed cavolo nero, salsa verde (gf) 41.0

Classique steak frites - 200 gram Hunter Valley sirloin (ms2+), fries, peppercorn sauce (gf/df*) 45.0

SIDES

Green beans - confit garlic & dill butter (v/veg*/gf) 14.0

Duck fat potato - roasted chat potato, parsley (gf/df) 14.0

Shoestring fries - rosemary salt, black garlic aioli (v/veg*/gf) 14.0

Spinach & cucumber salad - maple glazed pepitas, Dijon dressing (veg/gf) 14.0

DESSERT

Tiramisu - Savoiardi biscuit, espresso, whipped mascarpone, coffee liqueur & coffee crumb 18.0

Warm chocolate brownie - blueberry coulis, white chocolate ice-cream (gf) 19.0

Basque cheesecake - PX cream, candied walnuts (gf) 19.0

Affogato with liqueur - white chocolate ice-cream, espresso, choice liqueur (gf) 22.0

Kid's menu available

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Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.
Whilst all reasonable efforts are taken to accommodate guest dietary needs,
we cannot guarantee that our food will be allergen free.
Sundays incur 10% Surcharge, Public holidays incur 15% Surcharge