

<b>Bread board</b> 10.5 House baked bread & Vo's sourdough Premium Spanish olive oil, aged balsamic (veg)	<b>Portuguese style prawns (6pc)</b> 25.0 Chargrilled with garlic, cumin Paprika (gf/df)
<b>Mozzarella on bruschetta (2pc)</b> 18.0 Diced tomato, onion & olive oil Torn buffalo mozzarella, balsamic (v/veg*/gf*)	<b>Pierogi (4pc)</b> 26.5 Potato & cheese stuffed Polish style dumpling Caramelised onion puree, crispy bacon (v*)
<b>Chicken liver parfait</b> 23.5 House-made rich parfait. charred fig Cornichons, croutons (gf*)	<b>Crispy baby squid</b> 24.0 Lime & pepper seasoning Lime aioli (gf/df)
<b>Beef carpaccio</b> 26.5 Thinly sliced raw beef fillet, crispy capers Black garlic aioli, parmesan, rocket (gf/df*)	<b>Spiced cauliflower</b> 20.5 Twice cooked cauliflower florets Tahini, toasted almonds (veg/gf)

\*Gluten free bread option +\$3.5

\*Vegan main option available \$34.0

## IN-HOUSE MADE FRESH PASTA

## MAIN SIZE

<b>Pici con maiale, funghi e porro</b> 35.5 Thick spaghetti style pasta, pork shoulder Mushroom, leek, cream, walnuts (df*)	<b>Market fish</b> M.P. Chats, cherry tomato, crispy kale, caperberry Romesco (gf/df*)
<b>Pappardelle lamb ragù</b> 35.5 Flat ribbon shaped pasta, 6 hour braised lamb Tomato, parsley, parmesan (df*)	<b>Charred pork cutlet</b> 39.5 Miso carrot puree, chats, cos Sage & onion butter (gf)
<b>Bucatini alla marinara</b> 37.5 Hollow, spaghetti style pasta, prawns, squid, mussels Fish, cherry tomato, lemon butter, pangrattato (df*)	<b>Crispy skin duck breast</b> 40.5 Parsnip puree, parsnip crisps, broccolini Balsamic & cherry reduction (gf)
<b>Maccheroni con verdure verdi</b> 34.5 Short, tube pasta, broccoli, brussels sprouts, spinach Pecorino, miso, dried chilli, pangrattato	<b>300G sirloin (MS2)</b> 49.5 Potato gratin, garlic tossed green beans Red wine jus (gf/df)

\*Gluten free pasta option +2.5

## SIDES

## SWEETS

<b>Green beans</b> 12.5 Sautéed, garlic butter Shaved almonds (v/veg*/gf/df*)	<b>Cannoli (1pc)</b> 9.0 Mango, macadamia White chocolate
<b>Truffle &amp; parmesan fries</b> 14.5 La Tourangelle black truffle oil, Grated parmesan (v/veg*/gf/df*)	<b>Strawberry pana cotta</b> 14.5 Chocolate soil Biscotti (gf*)
<b>Glazed carrots</b> 12.5 Spiced baby carrots, maple glazed (veg/gf)	<b>Belgian chocolate mousse</b> 14.5 Mixed berry coulis Choc & walnut crumb (gf)
<b>Potatoes au Gratin</b> 13.5 Baked thinly sliced cooked potato Butter, parsley (gf)	<b>Tiramisu</b> 15.0 Savoiardi biscuit soaked in espresso Whipped mascarpone, coffee liqueur
<b>Rocket &amp; Parmesan salad</b> 13.5 Rocket, pear, candied walnuts, parmesan Balsamic vinegar (v/veg*/gf/df*)	<b>Affogato with liqueur</b> 20.5 Vanilla bean ice-cream, espresso choice liqueur (gf)

\*See drinks list for large range of Dessert wine &amp; amaro



**HOUSE SELECTION CHARCUTERIE & CHEESE BOARDS**

CHOSEN BY URBAN TEAM

**House selection A 65.0**

1 hard & 1 soft cheese, 1 cured meat & 1 salami, sourdough, lavosh, olives, cornichons & 1 jam

**House selection B 90.0**

1 hard, 1 soft & 1 blue cheese, 1 cured meat & 2 salami, sourdough, lavosh, olives, cornichons & 2 jams

**House selection C 115.0**

2 hard, 1 soft & 1 blue cheese, 2 cured meats & 2 salami, sourdough, lavosh, olives, cornichons, white anchovies  
3 jams

**BUILD YOUR OWN CHARCUTERIE & CHEESE BOARD**

CHARCUTERIE PER 40GR

<b>Black Angus bresaola</b> Italian style, air dried beef	15.0	<b>Saucisson Basque</b> Garlic & black peppercorn salami	12.5
<b>Jamón Serrano</b> Famous Spanish cured pork from the Iberian Peninsula	12.0	<b>Salami: Sopressa</b> Italian style fermented, but mild salami	9.5
<b>San Daniele Prosciutto</b> Italian, salt cured pork from the region of Friulli	10.5	<b>Salami: Wild Boar &amp; Truffle</b> Rich wild boar & fresh black truffle salami	19.5
<b>Lonza</b> Peppercorn & juniper berry cured pork loin	9.5	<b>Salami: Navarro</b> Spanish stye paprika & saffron pork salami	11.0
<b>Chorizo Picante</b> Spicy Spanish style dried sausage	11.5		

CHEESE PER 40GR

SOFT	<b>French Brie - Cow</b> Mon Péré, soft & creamy, hints of mushroom, pasteurized	9.5	<b>Hunter Valley Brie - Cow</b> Hunter Valley cheese factory, grape ash, pasteurized	11.5	SOFT
	<b>French Double Cream - Cow</b> Fromager d'affinois, mild & silky smooth, pasteurized	13.0	<b>French Triple Cream - Cow</b> Brillat-Savarin, soft, rich & complex, un-pasteurized	15.0	
HARD	<b>Hunter Valley Cheddar - Cow</b> Hunter Valley cheese factory, 5 YO, sharp, pasteurized	9.5	<b>Spanish Manchego - Sheep</b> 3 MO aged, nutty & grassy notes, pasteurized	10.5	HARD
	<b>French Comté - Cow</b> Fort aged 12 MO, raw milk, sweet & nutty, un-pasteurized	14.0	<b>English Cheddar - Cow</b> Montgomery, meaty, nutty & crumbly, un-pasteurized	14.5	
BLUE	<b>Irish Blue - Cow</b> Cashel, creamy & mild, pasteurized	10.5	<b>English Stilton - Cow</b> Cropwell Bishop, savory with honey notes, crumbly Un-pasteurized	11.0	BLUE
	<b>French Roquefort - Sheep</b> Papillon, rich, & tangy, creamy, un-pasteurized	13.5			

CONDIMENTS

<b>Sourdough</b> Vo' Bakery, delivered fresh daily	5.0	<b>Lavosh</b> Crispy flat bread with poppy seed	7.5
<b>Gluten free wafers</b> Flat rice crackers	8.0	<b>White anchovies</b> Italian, marinated anchovies by Flott	9.5
<b>Mixed olives</b> Alto brand mixed sized olives	6.0	<b>Cornichons</b> French style pickled baby cucumbers	3.5
<b>Pickled green chilli's</b> La Boqueria, green chillies in vinegar	4.5	<b>Olive Oil</b> Premium Greek olive oil	4.0
<b>Aged Balsamic</b> 3 year old balsamic vinegar from Modena	4.0	<b>Quince</b> Spanish quince paste, perfect for blue cheese	4.5
<b>Jam</b> See team for options	5.0	<b>Honey</b> Local premium honey	4.5