

SNACKS

Hunter valley mixed olives - Pukara estate premium olives (veg/gf)	7.5
House-made focaccia (2pc) - confit garlic, rosemary, local olive oil, aged balsamic (veg)	9.0
Charcuterie board - boar & truffle salami, Navarro salami, Jamon, Manchego, comichons, guindilllas (gf)	26.0
International cheese board - French double brie, English cheddar, Italian blue, flatbread, house-made jam	31.0
*Toasted baguette 5.5 / gluten free toast 5.5	

TAPAS

Sizzling prawns (4pc) - garlic & chilli, lemon, butter, parsley (gf/df*)	23.5
Pierogi (4pc) - potato & cheese stuffed dumpling, caramelised onion puree, crispy bacon (v*)	26.0
Baked Tomino - Piedmonte soft cheese, leek compote, Pukara lemon oil (v/gf)	25.0
Beef carpaccio - beef fillet, crispy capers, Pukara truffle oil, Grana Padano, rocket, lemon (gf/df*)	29.0

PASTA

Penne with porcini mushroom - porcini ragu, miso, garlic, cream, truffle, crispy enoki (v/veg*)	36.5
Pappardelle with lamb ragu - 4 hour braised lamb shoulder, rich tomato sugo, Grana Padano (df*)	39.0
Angel hair with blue swimmer crab - Shark bay crab, zucchini, chilli, garlic, lemon, butter, pangrattato	44.5
Gluten free & vegan pasta option 3.5	

MAINS

Market fish - crushed chats, cauliflower puree, crispy kale, sage & lemon butter (gf)	M.P
Twice cooked eggplant - romesco, baby cauliflower, miso, crispy shallots, wasabi (gf/veg)	33.5
Marinated pork cutlet - Spanish spices, miso carrot puree, purple cabbage slaw, salsa verde (gf)	41.5
Confit duck leg - sweet potato mash, pancetta, cavalo nero, cherry jus (gf/df*)	40.5
Classique steak frites - 300 gram Hunter Valley sirloin (ms2+), fries, green beans, peppercorn sauce (gf)	58.0

SIDES

Buttered greens - charred zucchini, green beans, parsley butter (veg*/gf)	13.0
Truffle & parmesan fries - Pukara truffle oil, grated parmesan (v/veg*/gf/df*)	15.5
Smashed chats - confit garlic, rosemary salt (veg/gf)	13.0
Rocket & walnut salad - rocket, pear, candied walnuts, parmesan, aged balsamic v/veg*/gf/df*)	14.5

DESSERT

Tiramisu - Savoiardi biscuit, espresso, whipped mascarpone, coffee liqueur & coffee crumb	17.0
Warm chocolate brownie - blueberry coulis, Chantilly cream, choc & hazelnut soil (gf)	17.0
Basque cheesecake - strawberry compote, lemon caramel (gf)	17.0
Brioche bread & butter pudding - citrus custard, sultanas, butterscotch, dulce de leche icecream	17.0
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.