

<p>House-made focaccia (min 2) 4.0 Confit garlic, rosemary Olive oil and aged balsamic (veg/df) each</p> <p>Thick cut polenta chips (6pc) 14.5 House spice mix Herbed tahini (veg/gf)</p> <p>Twice cooked cauliflower 19.0 Rojo tahini Toasted almonds (veg/gf)</p> <p>Sizzling gamberi (5pc) 25.0 Prawns tossed in garlic, chilli, lemon & parsley Served on hot skillet (gf/df)</p> <p>Beef carpaccio 27.0 Thinly sliced beef eye fillet, crispy capers Black garlic aioli, rocket & Grana Padano (gf/df*)</p>	<p>Patatas bravas 14.5 Crispy fried potato, spicy tomato sauce Paprika aioli (v/veg*/gf)</p> <p>Chicken liver pâté 18.5 Blood orange, cornichon puree Quince reduction (gf)</p> <p>Pierogi (4pc) 23.5 Potato & cheese stuffed Polish style dumpling Caramelised onion puree, crispy bacon (v*)</p> <p>Burrata 26.0 Panzanella salad, confit tomato House-made pesto (v/gf*)</p> <p>*Vegan cauliflower main option available 35.0 **Extra toasted sour dough 5.0 / gluten free toast 5.0</p>
IN-HOUSE MADE FRESH PASTA	MAIN SIZE
<p>Bucatini with gorgonzola 30.5 Hollow, spaghetti style pasta, Italian blue cheese Green olive, sundried tomato, chilli, pangrattato (v)</p> <p>Maccheroni primavera 32.0 Short, tube pasta, pancetta, pecorino, spring greens Pea puree, dried charcuterie crumb (v*/veg*)</p> <p>Pappardelle with Italian sausage ragu 36.0 Flat ribbon shaped pasta, pork & fennel sausage Rich tomato sugo, Grana Padano (df*)</p> <p>Tagliatelle alla pescatora 38.5 Flat, spaghetti style pasta, prawns, squid, mussels, fish Cherry tomato, garlic, chilli, lemon butter, pangrattato</p> <p>**Gluten free & vegan pasta option +2.5</p>	<p>Market fish M.P Crushed chats, charred radicchio, crispy kale Creamed tomato & caper sauce (gf)</p> <p>Harissa chicken Maryland fillet 37.0 Braised butterbeans, corn puree, charred asparagus Toasted almond, parsley oil (gf)</p> <p>Twice cooked pork belly 42.0 Miso carrot puree, confit cabbage Orange & butter hazelnuts (gf)</p> <p>Classique steak frites 52.0 300 gram MBS2+ Kilcoy sirloin, shoestring fries Red wine jus & café de Paris (gf/df*)</p>
SIDES	SWEETS
<p>Glazed spiced carrots 11.5 Cumin, coriander seed, garlic, paprika Maple syrup (veg/gf)</p> <p>Green beans 12.5 Garlic butter & parsley Shaved almonds (v/veg*/gf)</p> <p>Rocket & parmesan salad 13.5 Rocket, pear, candied walnuts, parmesan Balsamic vinegar (v/veg*/gf/df*)</p> <p>Panzanella salad 13.5 Sourdough crouton, cherry tom, cucumber Spanish onion, Dijon vinaigrette & balsamic (veg/gf*)</p> <p>Truffle & parmesan fries 14.5 La Tourangelle black truffle oil, Grated parmesan (v/veg*/gf/df*)</p>	<p>Seasonal panna cotta 14.5 Ask for todays Aperol spritz granita (gf)</p> <p>Chocolate & amaretti semifreddo 16.0 Salted caramel, choc soil Fresh berries</p> <p>Tiramisu 16.0 Savoiardi biscuit soaked in espresso Whipped mascarpone, coffee liqueur</p> <p>Crema catalana 16.0 Citrus custard, caramelised sugar Candied lemon (gf)</p> <p>Affogato with liqueur 20.5 Vanilla bean ice-cream, espresso choice liqueur (gf)</p> <p>*See drinks list for large range of Dessert wine & amaro</p>



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

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

CHEESE PER 40GR

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

CONDIMENTS

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