

TAPAS / SMALL PLATES

House-made focaccia Confit garlic & rosemary Local olive oil & aged balsamic (veg)	4.0 Ea	Polenta chips Thick cut and crispy, house spice mix Herb tahini (veg)	14.5
Crispy baby squid & fish bites Lightly fried with gluten free flour Lime aioli (gf/df)	25.0	Ocean trout rilette Smoked ocean trout, crème fraiche & dill Crostiti & trout pearls (gf*)	20.5
Pierogi (4pc) Potato & cheese stuffed Polish dumpling, Caramelised onion puree, crispy bacon (v*)	23.5	Sizzling prawns (5pc) Tossed in confit garlic & chilli Lemon & parsley (gf/df)	26.0
Burrata Fresh cheese with confit cherry tomato & basil Aged balsamic, pistachio & pecorino crumb (v/gf)	25.0	Beef carpaccio Thinly sliced raw beef fillet, crispy capers Black truffle oil, Grana Padano, rocket & lemon	27.5

**Toasted baguette 5.0 / gluten free toast 5.0

IN-HOUSE MADE FRESH PASTA		MAIN SIZE	
Bucatini with gorgonzola Italian blue cheese, green olive Sundried tomato, chilli, pangrattato (v)	30.5	Market fish Crushed chats, cauliflower puree Crispy kale, sage & lemon butter (gf)	M.P
Penne with truffled mushroom ragu Wild mushroom, black truffle, garlic, white wine & Cream, crispy enoki (v/veg*)	32.5	Roasted cauliflower Romesco sauce, dressed rocket Caper salsa, shaved almonds (gf/veg)	28.0
Pappardelle with lamb ragu 6-hour braised lamb shoulder, rich tomato sugo Grana Padano (df*)	36.0	Marinated pork cutlet Spanish spices, miso carrot puree Purple cabbage slaw, salsa verde (gf)	39.0
Tagliatelle Spagnola (Spanish) Marinated prawns tossed, spicy sobrasada Cherry tomato, spinach, Jamon crumb (df)	38.5	Crispy skin duck breast Potato rosti, charred zucchini Cherry jus (gf/df*)	42.0
Spaghetti with blue swimmer crab Picked crab, garlic & lemon butter, chilli White wine & parsley, pangrattato	41.0	Classique steak frites 300 gram sirloin, fries, green beans Peppercorn sauce (gf)	55.0
***Gluten free & vegan pasta option +3.5			
SIDES		SWEETS	
Mesclun salad Crisp leaves House dressing (veg/gf)	12.5	Tiramisu Savoiardi soaked in espresso, Mascarpone Coffee liqueur, coffee caramel shards	16.0
Buttered greens Zucchini & green beans Parsley butter (veg*/gf)	12.5	'Pina Colada' granita Rum & coconut granita, compressed pineapple & Mint, toasted coconut (veg/gf)	16.0
Smashed chats Twice cooked, confit garlic Rosemary salt (veg/gf)	12.5	Belgian chocolate mousse Raspberry coulis, choc & hazelnut soil Fresh berries (gf)	16.0
Rocket & walnut salad Rocket, pear, candied walnuts, parmesan Aged balsamic vinegar (v/veg*/gf/df*)	13.5	Basque cheesecake PX sherry vinegar strawberries Candied lemon (gf)	16.0
Truffle & parmesan fries Picked crab, garlic & lemon butter, chilli White wine & parsley, pangrattato (veg*/gf)	14.5	Affogato with liqueur Vanilla bean ice-cream, espresso choice liqueur (gf)	20.5

HOUSE SELECTION CHARCUTERIE & CHEESE BOARDS

CHOSEN BY URBAN TEAM

House selection A 65.0

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

House selection B 90.5

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

House selection C 115.0

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

BUILD YOUR OWN CHARCUTERIE & CHEESE BOARD

CHARCUTERIE PER 40GR

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

CHEESE PER 40GR

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

CONDIMENTS

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