

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 rillette Smoked ocean trout, crème fraiche & dill Crostini & 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



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

Italian style, air dried beef

Jamón Serrano

12.0

Famous Spanish cured pork from the Iberian Peninsula

San Daniele Prosciutto

10.5

Italian, salt cured pork from the region of Friuli

Lonza

9.5

Peppercorn & juniper berry cured pork loin

Salami: Inferno

11.5

Spicy & smoked sausage

Saucisson Basque

12.5

Garlic & black peppercorn salami

Salami: Sopressa

9.5

Italian style fermented, but mild salami

Salami: Wild Boar & Truffle

19.5

Rich wild boar & fresh black truffle salami

Salami: Navarro

11.0

Spanish style paprika & saffron pork salami

CHEESE PER 40GR

French Brie - Cow

9.5

Mon Peré, soft & creamy, hints of mushroom, pasteurized

Hunter Valley Brie - Cow

11.5

Hunter Valley cheese factory, grape ash, pasteurized

French Double Cream - Cow

13.0

Fromager d'affinois, mild & silky smooth, pasteurized

French Triple Cream - Cow

15.0

Brillat-Savarin, soft, rich & complex, un-pasteurized

Hunter Valley Cheddar - Cow

9.5

Hunter Valley cheese factory, 5 YO, sharp, pasteurized

Spanish Manchego - Sheep

10.5

3 MO aged, nutty & grassy notes, pasteurized

French Comté - Cow

14.0

Fort aged 12 MO, raw milk, sweet & nutty, un-pasteurized

English Cheddar - Cow

14.5

Westcombe, crumbly & sharp, un-pasteurized

Irish Blue - Cow

10.5

Cashel, creamy & mild, pasteurized

English Blue - Cow

11.0

Cropwell Bishop Stilton, crumbly & rich, pasteurized

French Blue - Cow

13.5

Fourme d'Ambert, tangy & powerful, un-pasteurized

CONDIMENTS

Sourdough

5.0

Baked fresh daily

Lavosh

7.5

Crispy flat bread with poppy seed

Gluten free wafers

8.0

Flat rice crackers

White anchovies

9.5

Mixed olives

6.0

Alto brand mixed sized olives

Cornichons

3.5

Pickled green chilli's

4.5

La Boqueria, green chillies in vinegar

Olive Oil

4.0

Aged Balsamic

4.0

3 year old balsamic vinegar from Modena

Quince

4.5

Jam

5.0

See team for options

Honey

4.5

Local premium honey