

CHARCUTERIE BOARDS

chosen by urban team

The classic (feeds 2) - 2 cheese, 2 meats, baguette, lavosh, olives, cornichons & 1 jam	68.0
The continental (feeds 3/4) - 3 cheese, 3 meats, baguette, lavosh, olives, cornichons & 2 jams	95.0
The table (feeds 5/6) - 4 cheese, 4 meats, baguette, lavosh, olives, cornichons & 3 jams	119.0

TAPAS

to share or not share

House-made focaccia - confit garlic, rosemary, local olive oil, aged balsamic (veg)	4.5ea
Sizzling prawns - garlic & chilli, lemon, butter, parsley (gf/df*)	27.5
Pierogi (4pc) - potato & cheese stuffed dumpling, caramelised onion puree, crispy bacon (v*)	26.0
Burrata - house-made tomato & chilli jam, pistachio & pecorino crumb (v/gf)	27.0
Beef carpaccio - crispy capers, white truffle oil, Grana Padano, rocket, lemon (gf/df*)	29.0

PASTA

made fresh. in-house

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

MAINS

larger share plates

Market fish - crushed chats, cauliflower puree, crispy kale, sage & lemon butter (gf)	M.P
Marinated pork cutlet - Spanish spices, miso carrot puree, purple cabbage slaw, salsa verde (gf)	41.5
Confit duck leg - sweet potato mash, bacon & kale, cherry jus (gf/df*)	40.5
Classique steak frites - 300 gram Hunter Valley sirloin, fries, green beans, peppercorn sauce (gf)	58.0

SIDES

bulk it up

Buttered greens - charred zucchini, green beans, parsley butter (veg*/gf)	13.0
Truffle & parmesan fries - white 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
Mesclun salad - crisp leaves, house dressing (veg/gf)	11.0

*Toasted baguette 5.5 / gluten free toast 5.5 **Gluten free & vegan pasta option +3.5

DESSERT

something sweet

Tiramisu - Savoiardi biscuit, espresso, whipped mascarpone, coffee liqueur & coffee crumb	17.0
Belgian chocolate mousse - white chocolate anglais, raspberry coulis, choc & hazelnut soil (gf)	17.0
Basque cheesecake - strawberry & vanilla, candied lemon (gf)	17.0
Brioche bread & butter pudding - citrus custard, sultanas, butterscotch	17.0
Affogato with liqueur - vanilla bean ice-cream, espresso, choice liqueur (gf)	21.5