



URBAN RESTAURANT & WINE BAR 'FAVOURITES' GROUP MENU
80.0 PP
All dishes to share. Minimum 10 Guests

CHOOSE THREE (3) TAPAS / SMALL PLATES FROM THE FOLLOWING:

Mozzarella on bruschetta

Diced tomato, onion & olive oil
Torn buffalo mozzarella, balsamic (v/veg*/gf*)

Chicken liver parfait

House-made rich parfait, charred fig
Cornichons, croutons (gf*)

Crispy baby squid

Lime & pepper seasoning
Lime aioli (gf/df)

Spiced cauliflower

Twice cooked cauliflower florets
Tahini, toasted almonds (veg/gf)

Saffron arancini

House-made, rolled rice balls
Salsa verde aioli (v/gf)

Tuscan meatballs

Pork & beef meatballs
Tomato sugo (gf)

Fig & goats cheese vol-au-vent

Fig marmalade
Puff pastry (v)

Chorizo & patatas bravas skewers

Spanish sausage, fried potato
Spicy tomato sauce (gf)

Grilled haloumi

Watermelon
Mint (veg/gf)

Mushroom & truffle arancini

House-made, rolled rice balls
Black garlic aioli (v/gf)

CHOOSE TWO (2) PASTA FROM THE FOLLOWING:

Bucatini alla marinara

Hollow, spaghetti style pasta, prawns, squid, mussels
Fish, cherry tomato, lemon butter, pangrattato (df*)

Pappardelle lamb ragù

Flat ribbon shaped pasta, 6 hour braised lamb
Tomato, parsley, parmesan (df*)

Maccheroni con verdure verdi

Short, tube pasta, broccoli, brussels sprouts, spinach
Pecorino, miso, dried chilli, pangrattato

Pici con maiale, funghi e porro

Thick spaghetti style pasta, pork shoulder
Mushroom, leek, cream, walnuts (df*)

Tagliatelle alla bolognese

Pork & beef ragu, soffrito
Tomato, parmesan

Mezzi rigatoni arrabiata

Small tube pasta, seasonal veg ragu
chilli, tomato, parmesan (veg*)

Traditional Lasagne

Layered pork & beef ragu,
bechamel, parmesan

Pumpkin & Spinach lasagna

Layered pumpkin, spinach & veg ragu
Bechamel, parmesan (v)

Risotto Primavera

Season veg, white wine
Veg stock, parmesan (veg*/v)

Mushroom & truffle risotto

Wild mushroom ragu, black truffle oil
Parmesan (veg*/gf)

CHOOSE TWO (2) MAINS FROM THE FOLLOWING:

Market fish

Cherry tomato, caperberries, crispy kale
Lemon beurre blanc (gf/df*)

Charred pork cutlet

Miso carrot puree, chats, cos
Sage & onion butter (gf)

Crispy skin duck breast

Parsnip puree, parsnip crisps, broccolini
Balsamic & cherry reduction (gf)

Rump Cap MS2 (+5PP)

Potato gratin, garlic tossed green beans
Red wine jus (gf/df)

Spiced lamb rump

Purple carrot puree, cucumber salad
Za'atar yogurt (gf*)

Twice cooked pumpkin

Cashew creamed corn, charred cos
Spiced chickpea cous cous (veg)

Milanese osso bucco

Soft Polenta
rich sauce (gf)

Chicken fabada

Spanish style chicken & bean stew
Mash postato (gf)

CHOOSE ONE (1) DESSERT FROM THE FOLLOWING:

White chocolate Cannoli

White chocolate
Macadamia

Sicilian Cannoli

Dark chocolate
Candied citrus peel

Strawberry pana cotta

Chocolate soil
Biscotti (gf*)



URBAN RESTAURANT & WINE BAR 'PREMIUM' GROUP MENU
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CHOOSE FOUR (4) TAPAS / SMALL PLATES FROM THE FOLLOWING:

Mozzarella on bruschetta

Diced tomato, onion & olive oil
Torn buffalo mozzarella, balsamic (v/veg*/gf*)

Chicken liver parfait

House-made rich parfait, charred fig
Cornichons, croutons (gf*)

Crispy baby squid

Lime & pepper seasoning
Lime aioli (gf/df)

Spiced cauliflower

Twice cooked cauliflower florets
Tahini, toasted almonds (veg/gf)

Saffron arancini

House-made, rolled rice balls
Salsa verde aioli (v/gf)

Lamb Koftas

Spiced lamb,
Beetroot labna (gf)

Portuguese Prawns

Chargrilled with garlic, cumin
Paprika aioli (gf/df)

Burrata

Heirloom Tomato, house-made pesto
Crouton (v/gf*)

Tuscan meatballs

Pork & beef meatballs
Tomato sugo (gf)

Fig & goats cheese vol-au-vent

Fig marmalade
Puff pastry (v)

Chorizo & patatas bravas skewers

Spanish sausage, fried potato
Spicy tomato sauce (gf)

Grilled haloumi

Watermelon
Mint (veg/gf)

Mushroom & truffle arancini

House-made, rolled rice balls
Black garlic aioli (v/gf)

Polish Pierogi

Potato & cheese stuffed Polish style dumpling
Caramelised onion puree, crispy bacon (v*)

Blue Swimmer Crab vol-a-vent

Garlic cream
Saffron

Beef Carpaccio

Thinly sliced raw beef fillet, crispy capers Black
garlic aioli, parmesan, rocket (gf/df*)

CHOOSE TWO (2) PASTA FROM THE FOLLOWING:

Bucatini alla marinara

Hollow, spaghetti style pasta, prawns, squid, mussels
Fish, cherry tomato, lemon butter, pangrattato (df*)

Pappardelle lamb ragu

Flat ribbon shaped pasta, 6 hour braised lamb
Tomato, parsley, parmesan (df*)

Maccheroni con verdure verdi

Short, tube pasta, broccoli, brussels sprouts, spinach
Pecorino, miso, dried chilli, pangrattato

Pici con maiale, funghi e porro

Thick spaghetti style pasta, pork shoulder
Mushroom, leek, cream, walnuts (df*)

Tagliatelle alla bolognese

Pork & beef ragu, soffrito
Tomato, parmesan

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Mezzi rigatoni arrabiata

Small tube pasta, seasonal veg ragu
chilli, tomato, parmesan (veg*)

Traditional lasagne

Layered pork & beef ragu,
bechamel, parmesan

Pumpkin & spinach lasagna

Layered pumpkin, spinach & veg ragu
Bechamel, parmesan (v)

Risotto Primavera

Season veg, white wine
Veg stock, parmesan (veg*/v)

Tagliatelle con gamberi & pesto

Prawn, creamy house-made pesto
Zucchini, pangrattato

Bucatini alle vongole e bottarga

Hollow, spaghetti style pasta, clams
pangrattato

PTO FOR MAINS & DESSERT



urban
Restaurant & Wine Bar

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Lemon beurre blanc (gf/df*)

Charred pork cutlet

Miso carrot puree, chats, cos
Sage & onion butter (gf)

Rump Cap MS2

Potato gratin, garlic tossed green beans
Red wine jus (gf/df)

Sirloin MS2

Crushed chats, garlic tossed green beans
Red wine jus (gf/df)

Wagyu striploin MBS4-5 (+10PP)

Potato gratin, asparagus
Café de Paris, red wine jus (gf/df*)

Spiced lamb rump

Purple carrot puree, cucumber salad
Za'atar yogurt (gf*)

Twice cooked pumpkin

Cashew creamed corn, charred cos
Spiced chickpea cous cous (veg)

Milanese osso bucco

Soft polenta
rich sauce (gf)

Crispy skin duck breast

Parship puree, parship crisps, broccolini
Balsamic & cherry reduction (gf)

Chicken fabada

Spanish style chicken & bean stew
Mash postato (gf)

CHOOSE ONE (2) DESSERT FROM THE FOLLOWING:

White chocolate cannoli

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Candied citrus peel

Strawberry pana cotta

Chocolate soil
Biscotti (gf*)

Belgian chocolate mousse

Mixed berry coulis
Choc & walnut crumb (gf)

Tiramisu

Savoardi biscuit soaked in espresso
Whipped mascarpone, coffee liqueur

Crème Catalana

Set citrus custard
Sugar crust (gf)