

## CHARCUTERIE BOARDS

*chosen by urban team*

|   |       |
|---|-------|
| <b>The classic</b> (feeds 2) - 1 hard & 1 soft cheese, 1 cured meat & 1 salami<br>baguette, lavosh, olives, comichons & 1 jam               | 65.0  |
| <b>The continental</b> (feeds 3/4) - 1 hard, 1 soft & 1 blue cheese, 1 cured meat & 2 salami<br>baguette, lavosh olives, comichons & 2 jams | 90.5  |
| <b>The table</b> (feeds 5/6) - 2 hard, 1 soft & 1 blue cheese, 2 cured meats & 2 salami<br>baguette, lavosh, olives, comichons & 3 jams     | 115.0 |

## TAPAS

*to share or not share*

|   |       |
|---|-------|
| <b>House-made focaccia</b> - confit garlic, rosemary, local olive oil, aged balsamic (veg)          | 4.0ea |
| <b>Sizzling prawns</b> - garlic & chilli, lemon, butter, parsley (gf/df*)                           | 26.0  |
| <b>Crispy baby squid &amp; fish bites</b> - lime & pepper seasoning, lime aioli (gf/df)             | 25.0  |
| <b>Salmon gravlax</b> - Scandinavian mustard sauce, fennel & crostini (gf*)                         | 21.5  |
| <b>Pierogi (4pc)</b> - potato & cheese stuffed dumpling, caramelised onion puree, crispy bacon (v*) | 24.5  |
| <b>Burrata</b> - cherry tomato, basil, pistachio & pecorino crumb (v/gf)                            | 25.5  |
| <b>Beef carpaccio</b> - crispy capers, white truffle oil, Grana Padano, rocket, lemon (gf/df*)      | 27.5  |

## PASTA

*made fresh. in-house*

|   |      |
|---|------|
| <b>Tagliatelle Spagnola</b> - marinated prawns, spicy sobrasada, cherry tomato, spinach, Jamon crumb (df)       | 39.5 |
| <b>Penne with porcini mushroom</b> - porcini ragu, miso, garlic, cream, truffle, crispy enoki (v/veg*)          | 34.5 |
| <b>Pappardelle with lamb ragu</b> - 4 hour braised lamb shoulder, rich tomato sugo, Grana Padano (df*)          | 37.0 |
| <b>Angel hair with blue swimmer crab</b> - Shark bay crab, zucchini, chilli, garlic, lemon, butter, pangrattato | 42.0 |

## MAINS

*larger share plates*

|   |      |
|---|------|
| <b>Market fish</b> - crushed chats, cauliflower puree, crispy kale, sage & lemon butter (gf)              | M.P  |
| <b>Marinated pork cutlet</b> - Spanish spices, miso carrot puree, purple cabbage slaw, salsa verde (gf)   | 39.0 |
| <b>Crispy skin duck breast</b> - potato rosti, Dutch carrot, cherry jus (gf/df*)                          | 45.0 |
| <b>Classique steak frites</b> - 300 gram Hunter Valley sirloin, fries, green beans, peppercorn sauce (gf) | 55.0 |
| <b>Roasted cauliflower</b> - romesco, dressed rocket, caper salsa, shaved almonds (gf/veg)                | 28.0 |

## SIDES

*bulk it up*

|  |      |
|--|------|
| <b>Buttered greens</b> - charred zucchini, green beans, parsley butter (veg*/gf)                         | 12.5 |
| <b>Truffle &amp; parmesan fries</b> - white truffle oil, grated parmesan (v/veg*/gf/df*)                 | 14.5 |
| <b>Smashed chats</b> - confit garlic, rosemary salt (veg/gf)   | 12.5 |
| <b>Rocket &amp; walnut salad</b> - rocket, pear, candied walnuts, parmesan, aged balsamic v/veg*/gf/df*) | 13.5 |
| <b>Mesclun salad</b> - crisp leaves, house dressing (veg/gf)   | 10.5 |

\*Toasted baguette 5.0 / gluten free toast 5.0 \*\*Gluten free & vegan pasta option +3.5