

Bread board	10.5	Portuguese style prawns (6pc)	24.0
House baked bread & Vo's sourdough Premium Spanish olive oil, aged balsamic (veg)		Chargrilled with garlic, cumin, paprika Lime aioli (gf/df)	
Mozzarella on bruschetta (2pc)	17.0	Pierogi (4pc)	24.5
Diced tomato, onion & olive oil Torn buffalo mozzarella, balsamic (v/veg*/gf*)		Potato & cheese stuffed Polish style dumpling Caramelised onion puree, crispy bacon (v*)	
Chicken liver parfait	22.0	Spiced cauliflower	18.5
Rich house-made pâté, charred fig Cornichons, croutons (gf*)		Twice cooked cauliflower florets Tahini, toasted almonds (veg/gf)	
Beef carpaccio	23.5	Crispy baby squid	22.5
Thinly sliced raw beef fillet, crispy capers Black garlic aioli, parmesan, rocket (gf/df)		Rice flour, lime & pepper seasoning Paprika aioli (gf/df)	

*Gluten free bread option +\$3.5

IN-HOUSE MADE FRESH PASTA	MAIN SIZE
Pici con maiale, funghi e porro 34.5 Thick spaghetti style pasta, pork tenderloin Mushroom, leek, cream, walnuts, parmesan	Market fish M.P. Chats, cherry tomato, crispy kale, caperberry Romesco (gf/df*)
Pappardelle lamb ragù 35.5 Flat ribbon shaped pasta, 6 hour braised lamb Tomato, parsley, parmesan (df*)	Sumac & Za'atar pumpkin 33.5 Cashew creamed corn, cous cous & chickpea salad Charred cos, shaved almonds (veg)
Bucatini alla marinara 36.5 Hollow, spaghetti style pasta, prawns, squid, mussels Fish, cherry tomato, lemon butter, pangrattato (df*)	Crispy skin duck breast 39.5 Parsnip puree, parsnip crisps, broccolini Balsamic & cherry reduction (gf)
Maccheroni con verdure verdi 33.5 Short, tube pasta, broccoli, brussels sprouts, spinach Pecorino, miso, dried chilli, pangrattato	300G sirloin (MS2) 48.5 Potato gratin, garlic tossed green beans Red wine jus (gf/df)
*Gluten free pasta option +2.5	
SIDES	SWEETS
Green beans 12.5 Sautéed, garlic butter shaved almonds (v/veg*/gf/df*)	Tiramisu 14.0 Savoardi biscuit soaked in espresso Whipped mascarpone, coffee liqueur
Truffle & parmesan fries 14.5 La Tourangelle black truffle oil, grated parmesan (v/veg*/gf/df*)	Strawberry pana cotta 14.0 Biscuit crumb Biscotti (gf*)
Glazed Dutch carrots 12.5 Spiced baby carrots, honey glazed (veg/gf)	Belgian chocolate mousse 14.0 Mixed berry coulis Choc & walnut crumb (gf)
Potatoes au Gratin 12.5 Baked thinly sliced cooked potato (gf/df)	Affogato with liqueur 19.5 Vanilla bean ice-cream, espresso choice liqueur (gf)
Rocket & Parmesan salad 13.5 Rocket, pear, candied walnuts, parmesan Balsamic vinegar (v/veg*/gf/df*)	
	*See drinks list for large range of Dessert wine, amaro & liqueur



HOUSE SELECTION CHARCUTERIE & CHEESE BOARDS

CHOSEN BY URBAN TEAM

House selection A

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

House selection B

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

House selection C

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

BUILD YOUR OWN CHARCUTERIE & CHEESE BOARD

CHARCUTERIE

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

CHEESE

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

CONDIMENTS

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