

House-made focaccia (min 2) 4.0 Confit garlic, rosemary Olive oil and aged balsamic (veg/df) each	'Paella' arancini (2pc) 12.0 Chorizo, manchego, saffron, crispy rice balls Salsa verde aioli (gf)
Thick cut polenta chips (6pc) 14.5 House spice mix Herbed tahini (veg/gf)	Patatas bravas 14.5 Crispy fried potato, spicy tomato sauce Paprika aioli (v/veg*/gf)
Twice cooked cauliflower 19.0 Rojo tahini Toasted almonds (veg/gf)	Chicken liver pâté 18.5 Blood orange, cornichon puree Quince reduction (gf)
Sizzling gamberi (5pc) 25.0 Prawns tossed in garlic, chilli, lemon & parsley Served on hot skillet (gf/df)	Pierogi (4pc) 23.5 Potato & cheese stuffed Polish style dumpling Caramelised onion puree, crispy bacon (v*)
Beef carpaccio 27.0 Thinly sliced beef eye fillet, crispy capers Black garlic aioli, rocket & Grana Padano (gf/df*)	Burrata 26.0 Panzanella salad, confit tomato House-made pesto (v/gf*)
**Toasted sour dough 5.0 / gluten free toast 5.0	
IN-HOUSE MADE FRESH PASTA	MAIN SIZE
Bucatini with gorgonzola 30.5 Hollow, spaghetti style pasta, Italian blue cheese Green olive, sundried tomato, chilli, pangrattato (v)	Market fish M.P Crushed chats, charred radicchio, crispy kale Creamed tomato & caper sauce (gf)
Maccheroni primavera 32.0 Short, tube pasta, pancetta, pecorino, spring greens Pea puree, dried charcuterie crumb (v*/veg*)	Harissa chicken Maryland 37.0 Braised butterbeans, corn puree, charred asparagus Toasted almond, parsley oil (gf)
Pappardelle with Italian sausage ragu 36.0 Flat ribbon shaped pasta, pork & fennel sausage Rich tomato sugo, Grana Padano (df*)	Marinated pork cutlet 42.0 Spanish spices, miso carrot puree, sautéed cabbage, orange & butter hazelnuts (gf)
Tagliatelle alla pescatora 38.5 Flat, spaghetti style pasta, prawns, squid, fish, Cherry tomato, garlic, chilli, lemon butter, pangrattato	Classique steak frites 52.0 300 gram MBS2+ sirloin, shoestring fries Red wine jus & café de Paris (gf/df*)
**Gluten free & vegan pasta option +2.5	
*Vegan cauliflower main option available 35.0	
SIDES	SWEETS
Glazed spiced carrots 11.5 Cumin, coriander seed, garlic, paprika Maple syrup (veg/gf)	Seasonal panna cotta 14.5 Ask for todays Aperol spritz granita (gf)
Green beans 12.5 Garlic butter & parsley Shaved almonds (v/veg*/gf)	Chocolate & amaretti semifreddo 16.0 Salted caramel, raspberry coulis, choc soil Fresh berries
Rocket & parmesan salad 13.5 Rocket, pear, candied walnuts, parmesan Balsamic vinegar (v/veg*/gf/df*)	Tiramisu 16.0 Savoiardi biscuit soaked in espresso Whipped mascarpone, coffee liqueur
Panzanella salad 13.5 Sourdough crouton, cherry tom, cucumber Spanish onion, Dijon vinaigrette & balsamic (veg/gf*)	Crema catalana 16.0 Citrus custard, caramelised sugar Candied lemon (gf)
Truffle & parmesan fries 14.5 La Tourangelle black truffle oil, Grated parmesan (v/veg*/gf/df*)	Affogato with liqueur 20.5 Vanilla bean ice-cream, espresso choice liqueur (gf)

HOUSE SELECTION CHARCUTERIE & CHEESE BOARDS

CHOSEN BY URBAN TEAM

House selection A 65.0

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

House selection B 90.0

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

House selection C 115.0

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 PER 40GR

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

CHEESE PER 40GR

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

CONDIMENTS

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