

TAPAS / SMALL PLATES

House-made focaccia Confit garlic & rosemary Local olive oil & aged balsamic (veg)	4.0 Ea	Polenta chips Thick cut and crispy, house spice mix Herb tahini (veg/gf)	14.5
Crispy baby squid & fish bites Lightly fried, lime & pepper seasoning Lime aioli (gf/df)	25.0	Gavalax (4pc) House cured salmon, Scandinavian mustard sauce Shaved fennel & crostini (gf*)	20.5
Pierogi (4pc) Potato & cheese stuffed Polish dumpling, Caramelised onion puree, crispy bacon (v*)	23.5	Sizzling prawns (5pc) Tossed in confit garlic & chilli Lemon, butter & parsley (gf/df*)	26.0
Burrata Fresh cheese with confit cherry tomato & basil Aged balsamic, pistachio & pecorino crumb (v/gf)	25.0	Beef carpaccio Thinly sliced raw beef fillet, crispy capers, black truffle oil, Grana Padano, rocket & lemon (gf/df*)	27.5

**Toasted baguette 5.0 / gluten free toast 5.0

IN-HOUSE MADE FRESH PASTA		MAIN SIZE	
Bucatini with gorgonzola Italian blue cheese, green olives Sundried tomato, chilli, pangrattato (v)	30.5	Market fish Crushed chats, cauliflower puree Crispy kale, sage & lemon butter (gf)	M.P
Penne with porcini mushroom ragu Porcini mushroom, black truffle, garlic, white wine Cream, crispy enoki (v/veg*)	32.5	Roasted cauliflower Romesco sauce, dressed rocket Caper salsa, shaved almonds (gf/veg)	28.0
Pappardelle with lamb ragu 6-hour braised lamb shoulder, rich tomato sugo Grana Padano (df*)	37.0	Marinated pork cutlet Spanish spices, miso carrot puree Purple cabbage slaw, salsa verde (gf)	39.0
Tagliatelle Spagnola (Spanish) Marinated prawns tossed, spicy sobrasada Cherry tomato, spinach, Jamon crumb (df)	38.5	Crispy skin duck breast Potato rosti, dutch carrot Cherry jus (gf/df*)	42.0
Angel hair with blue swimmer crab Shark bay crab, zucchini, chilli, garlic, lemon Butter, white wine & parsley, pangrattato	42.0	Classique steak frites 300 gram sirloin, fries, green beans Peppercorn sauce (gf)	55.0
***Gluten free & vegan pasta option +3.5			
SIDES		SWEETS	
Mesclun salad Crisp leaves House dressing (veg/gf)	10.5	Tiramisu Savoardi soaked in espresso, Mascarpone Coffee liqueur, coffee caramel crumb	16.0
Buttered greens Zucchini & green beans Parsley butter (veg*/gf)	12.5	'Pina Colada' granita Rum & coconut granita, compressed pineapple & Mint, toasted coconut (veg/gf)	16.0
Smashed chats Twice cooked, confit garlic Rosemary salt (veg/gf)	12.5	Belgian chocolate mousse Raspberry coulis, choc & hazelnut soil Fresh berries (gf)	16.0
Rocket & walnut salad Rocket, pear, candied walnuts, parmesan Aged balsamic vinegar (v/veg*/gf/df*)	13.5	Basque cheesecake PX sherry vinegar strawberries Candied lemon	16.0
Truffle & parmesan fries La Tourangelle black truffle oil, Grated parmesan (v/veg*/gf/df*)	14.5	Affogato with liqueur Vanilla bean ice-cream, espresso choice liqueur (gf)	20.5

HOUSE SELECTION CHARCUTERIE & CHEESE BOARDS

CHOSEN BY URBAN TEAM

House selection A 65.0

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

House selection B 90.5

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

House selection C 115.0

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

BUILD YOUR OWN CHARCUTERIE & CHEESE BOARD

CHARCUTERIE PER 40GR

Black Angus bresaola Italian style, air dried beef	15.0	Salami: Sopressa Italian style fermented, but mild salami	9.5
Jamón Serrano Famous Spanish cured pork from the Iberian Peninsula	12.0	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
Saucisson Basque Garlic & black peppercorn salami	12.5		

CHEESE PER 40GR

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			
BLUE	Irish Blue - Cow Cashel, creamy & mild, pasteurized	10.5	English Blue - Cow Cropwell Bishop Stilton, crumbly & rich, pasteurized	11.0	BLUE
	Italian Blue - Cow Gorgonzola Dolce, mild, sweet & creamy, pasteurized	13.5			

CONDIMENTS

Baguette Baked 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