



**urban**  
Restaurant & Wine Bar

**URBAN'S FAVORITES GROUP MENU - 70.0PP**  
**ADD 3 HOUR BEVERAGE PACKAGE + 50.0PP**  
**MIN 9 GUESTS - ALL DISHES TO SHARE**

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TO START

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**Urban select deli board**

Mon Peré French brie, 3 month aged Manchego  
Sopressa salami, olives, cornichons  
House made focaccia with olive oil & balsamic

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TAPAS

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**Polenta chips**

Thick cut and crispy, house spice mix  
Herb tahini (veg/gf)

**Pierogi**

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

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PASTA

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**Bucatini with gorgonzola**

Italian blue cheese, green olive  
Sundried tomato, chilli, pangrattato (v)

**Pappardelle with lamb ragu**

-hour braised lamb shoulder, rich tomato sugo  
Grana Padano (df\*)

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MAIN

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**Marinated pork cutlet**

Spanish spices, miso carrot puree  
Purple cabbage slaw, salsa verde (gf)

**Market fish**

Crushed chats, cauliflower puree  
Crispy kale, sage & lemon butter (gf)

**Truffle & parmesan fries**

La Tourangelle black truffle oil,  
Grated parmesan (v/veg\*/gf/df\*)

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DESSERT

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**Pina Colada' granita**

Rum & coconut granita, compressed pineapple  
& Mint, toasted coconut (veg/gf)

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**URBAN'S PREMIUM GROUP MENU - 90.0PP**  
**ADD 3 HOUR IMPORTED BEVERAGE PACKAGE + 70.0PP**  
**MIN 9 GUESTS - ALL DISHES TO SHARE**

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TO START

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**Urban premium deli board**

Brillat-Savarin triple cream brie, 3 month aged manchego, wild boar & truffle salami  
Olives, cornichons, house made focaccia with olive oil & aged balsamic

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TAPAS

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**Burrata**

Fresh cheese with confit cherry tomato & basil  
Aged balsamic, pistachio & pecorino crumb (v/gf)

**Crispy baby squid & fish bites**

Lightly fried, lime & pepper seasoning  
Lime aioli (gf/df)

**Pierogi**

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

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PASTA

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**Tagliatelle Spagnola (Spanish)**

Marinated prawns tossed, spicy sobrasada  
Cherry tomato, spinach, Jamon crumb (df)

**Pappardelle with lamb ragu**

-hour braised lamb shoulder, rich tomato sugo  
Grana Padano (df\*)

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MAIN

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**Classique steak frites**

300 gram sirloin, fries, green beans  
Peppercorn sauce (gf)

**Market fish**

Crushed chats, cauliflower puree  
Crispy kale, sage & lemon butter (gf)

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DESSERT

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**Belgian chocolate mousse**

Raspberry coulis, choc & hazelnut soil  
Fresh berries (gf)

**Basque cheesecake**

PX sherry vinegar strawberries  
Candied lemon

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