



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

TO START

Urban select deli board

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

TAPAS

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*)

PASTA

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*)

MAIN

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*)

DESSERT

Pina Colada' granita

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



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

TO START

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

TAPAS

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*)

PASTA

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*)

MAIN

Classique steak frites

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

Market fish

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

DESSERT

Belgian chocolate mousse

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

Basque cheesecake

PX sherry vinegar strawberries
Candied lemon
