



U R B A N

Deli and Bar

TAPAS / SMALL PLATES

BREAD BOARD - PREMIUM OLIVE OIL, AGED BALSAMIC (VEG)	8.5
BURRATA BRUSCHETTA - HERITAGE TOMATO, GARLIC, BASIL, BALSAMIC GLAZE (V/VEG*/GF*)	17.0
CHICKEN LIVER PÂTÉ - CLARIFIED BUTTER, TOASTED SOURDOUGH (GF*)	18.5
PORTUGUESE STYLE PRAWNS (6PC) - GARLIC, CUMIN, PAPRIKA, CHILLI, CORIANDER (GF/DF)	22.5
YELLOW FIN TUNA TARTARE - ANCHOVY & CAPER DRESSING, PICKLED ONION, ROCKET (GF/DF)	22.5
PIEROGI (4PC) - POTATO & CHEESE DUMPLING, CARMELISED ONION, CRISPY BACON (V*)	23.0

IN-HOUSE MADE FRESH PASTA

MACCHERONI ARRABBIATA - TOMATO, CHILLI, GARLIC, OLIVES, PARMESAN (V/VEG*/DF*)	28.0
PAPPARDELLE LAMB RAGÚ - 6 HOUR BRAISED LAMB, TOMATO, BASIL, PARMESAN (DF*)	33.5
TAGLIATELLE PRAWN & PESTO - MARINATED PRAWNS, ZUCCHINI, CREAMY PESTO, PANGRATTATO	34.5
<i>*ALL FRESH PASTA FINISHED WITH PREMIUM OLIVE OIL</i>	
<i>**GLUTEN FREE MACCHERONI OPTION \$4.0</i>	

MAIN SIZE

RISOTTO OF THE DAY - ASK FOR TODAYS OPTION (GF)	M.P
MARKET FISH - CHATS, CHERRY TOMATO, SPANISH ONION, CAVOLO NERO, TARTARE (GF/DF)	M.P
RATATOUILLE - EGGPLANT, TOMATO, CAPSICUM, CRISPY POLETA (VEG/GF/DF)	27.5
CHICKEN & CHORIZO FABADA - SPANISH STYLE BEAN STEW, SEASONAL VEG, TOAST (GF*/DF)	34.0
300G SIRLOIN (MS2+) - CHATS, BROCCOLINI, RED WINE JUS (GF/DF)	45.0

SIDES

CAVOLO NERO - CHILLI, GARLIC (VEG/GF/DF)	12.5
BRUSSEL SPROUTS & BACON - OLIVE OIL (VEG*/GF/DF)	12.5
SHOESTRING FRIES - ROSEMARY SALT, GRANA PADANO (V/VEG*/GF/DF*)	12.5
CONFIT GARLIC CHATS - BUTTER, PARSLEY (V/VEG*/GF/DF*)	12.5
ROCKET SALAD - PEAR, PARMESAN, CANDIED WALNUTS (V/VEG*/GF/DF*)	13.5

SWEETS

TIRAMISU - MASCARPONE, SAVOIARDI, COFFEE LIQUEUR	14.5
CREMA CATALANA - CITRUS CUSTARD, CARMELISED SUGAR (GF)	16.0
BELGIAN CHOCOLATE MOUSSE - SPRING BERRY COULIS, CHOC & WALNUT CRUMB (GF)	16.0
AFFOGATO WITH LIQUEUR - VANILLA BEAN ICE-CREAM, ESPRESSO, CHOICE LIQUEUR (GF)	19.0

BUILD YOUR OWN BOARD

PRICE PER 50 GRAMS* OR OTHERWISE STATED



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CHARCUTERIE

PROSCIUTTO DI SAN DANIELE 18MTH (IT)	10.5
BLACK ANGUS BRESAOLA	15.0
LONZA (PORK LOIN)	9.5
CAPOCOLLO	9.5
TRIPLE SMOKED HAM	7.0
MORTADELLA PICCOLO	7.0
SAUCISSON BASQUE	12.5
SALAMI SOPRESSA	9.5
SALAMI NAVARRO	10.0
SALAMI INFERNO (SPICY)	9.0
SALAMI WILD BOAR & TRUFFLE	17.5

CHEESE

SOFT

H.V.C.F. GRAPE VINE ASH BRIE - COW	11.5
LE DAUPHIN DOUBLE CRÈME (FR) - COW	12.5
WILL STUDD BRILLAT-SAVARIN (FR) - COW	14.5

HARD

MERCO MANCHEGO 3MO (ES)- SHEEP	9.5
H.V.C.F. BROKENBACK 5YO CHEDDAR - COW	10.5
WILL STUDD FORT-AGED COMTÉ (FR)- COW	12.5
WESTCOMBE CHEDDAR (UK)- COW	13.5

BLUE

CASHEL BLUE (IE)- SHEEP	9.5
CROPWELL BISHOP STILTON (UK)- COW	11.0
PAPILLON ROQUEFORT A.O.P (FR)- SHEEP	13.5

CONDIMENTS

VO'S SOURDOUGH (NSW)	5.0
SIMON JOHNSON FLATBREADS	7.5
URBAN PANTRY GLUTEN FREE WAFERS	8.0
FLOTT WHITE ANCHOVIES (IT)	9.5
ALTO MISTO OLIVES (SA)	4.5
CORNICHONS (FR)	3.5
PICKLED GREEN CHILLIS (NSW)	3.5
PREMIUM OLIVE OIL (NSW)	3.0
EMILY FOODS QUINCE PASTE (ES)	4.0
LYNWOOD RASPBERRY & RHUBARB (NSW)	4.5
LYNWOOD ONION MARMALADE (NSW)	4.5
PREMIUM HONEY (NSW)	3.0

HOUSE SELECTIONS

CHOSEN BY URBAN TEAM

HOUSE SELECTION A

60.0

1 HARD & 1 SOFT CHEESE, 1 CURED MEAT & 1 SALAMI, SOURDOUGH, FLAT BREAD OLIVES, CORNICHONS & 1 JAM

HOUSE SELECTION B

85.0

1 HARD & 1 SOFT & 1 BLUE CHEESE 1 CURED MEAT & 2 SALAMI, SOURDOUGH FLAT BREAD, OLIVES, CORNICHONS & 2 JAMS

HOUSE SELECTION C

110.0

2 HARD & 1 SOFT & 1 BLUE, 2 CURED MEAT & 2 SALAMI, SOURDOUGH, FLAT BREAD, OLIVES WHITE ANCHOVIES, CORNICHONS & 3 JAMS

** Gluten free pasta is made from gluten free flour however it is produced on a machine that also is used to make non-gluten free pasta. Whilst all care is given we cannot guarantee our pasta is 100% gluten free and therefore not celiac friendly.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Visa and mastercard incur 0.9% surcharge. American express incur 1.9% surcharge.