

U R B A N

Deli and Bar

FAVOURITES GROUP MENU - \$75.0 PP (EVERYTHING TO SHARE)

ON ARRIVAL

URBAN FAVOURITES DELI BOARD -

WILL STUDD LE DAUPHIN, HUNTER VALLEY CHEESE FACTORY '5 YO' CHEDDAR
LEVONI SAN DANIELE PROSCIUTTO, LA BOQUERIA SALAMI NAVARRO
OLIVES, CORNICHONS, SOURDOUGH

SMALL PLATES

BURRATA DI BUFALO - CAPSICUM & EGGPLANT BRAISE, PISTACHIO CRUMB, EVOO (V / GF)

PIEROGI - POLISH STYLE DUMPLING, POTATO, RICOTTA, CAMELISED ONION, PROSCIUTTO

FRITTO MISTO - FRIED SEAFOOD MEDLEY, LEMON & LIME AIOLI (GF)

LARGE PLATES

LAMB BACKSTRAP - SICILIAN CAPONATA, PINE NUTS, SAUTEED CHICORY, RAISINS (GF)

EGGPLANT PARMIGIANA - FIOR DI LATTE MOZZARELLA, TOMATO SUGO, GRANA PADANO, BASIL (V / GF)

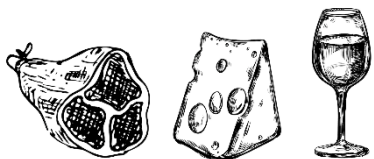
SIDE PLATES

POTATO WEDGES - CHEF SPICE RUB, TZATZIKI (GF)

ZUCCHINE RIPASSATE - ZUCCHINI, GARLIC, EVOO (VE / GF)

SWEET PLATE

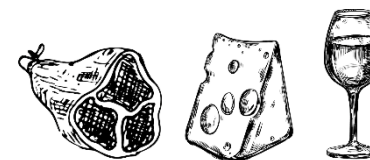
CHOCOLATE ECLAIRE - CREME PÂTISSIER, DARK CHOCOLATE



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.

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PREMIUM GROUP MENU - \$95.0 PP (EVERYTHING TO SHARE)

ON ARRIVAL

PREMIUM CHARCUTERIE BOARDS -

WILL STUD BRILLAT-SAVARIN, WILL STUD FORT AGED COMPTE
LA BOQUERIA WILD BOAR & TRUFFLE SALAMI, HUNGERFORD MEATS WAGYU BRESAOLA
CORNICHONS, OLIVES, SOURDOUGH, BACCO LEAVES FLATBREAD
OYSTERS - RED WINE VINAIGRETTE

SMALL PLATES

BURRATA DI BUFALO - CAPSICUM & EGGPLANT BRAISE, PISTACHIO CRUMB, EVOO (V / GF)
PIEROGI - POLISH STYLE DUMPLING, POTATO, RICOTTA, CARAMELISED ONION, PROSCIUTTO
FRITTO MISTO - FRIED SEAFOOD MEDLEY, LEMON & LIME AIOLI (GF)
OCTOPUS SALAD - GARLIC, CELERY, CIDER VINEGAR, SARDINIAN FLATBREAD, EVOO (GF*)

LARGE PLATES

EGGPLANT PARMIGIANA - FIOR DI LATTE, TOMATO SUGO, GRANA PADANO, BASIL (V / GF)
RARE TUNA - SALAD OF CHERRY TOMATO, CAPERS, OLIVES, BRONZE FENNEL, ZUCCHINI (GF)
BEEF STRIPLOIN MS5 (300G) - POTATO WEDGES, CHILLI SAUTÉED BROCCOLI, RED WINE JUS (GF)

SIDE PLATES

POTATO WEDGES - CHEF SPICE RUB, TZATZIKI (GF)
ZUCCHINE RIPASSATE - ZUCCHINI, GARLIC, EVOO (VE / GF)

SWEET PLATES

TRADITIONAL ITALIAN TIRAMISU - MASCARPONE, COFFEE, SAVOIARDI
CHOCOLATE ECLAIRE (2PC) - CREME PÂTISSIER, DARK CHOCOLATE

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