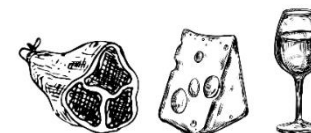


U R B A N

Deli and Bar



SMALL SHARES

BREAD BOARD - PREMIUM OLIVE OIL, CARAMELISED BALSAMIC	8.5
SALMON RILETTE - CREAM CHEESE, SOURDOUGH, CUCUMBER BATTON (GF*)	18.5
BURRATA - HERITAGE CHERRY TOMATO, BASIL PESTO, PARMESAN CRUMB (V/GF*)	23.0
CRISPY BABY SQUID - LIME & PEPPER SEASONING, LIME AIOLI (GF/DF)	24.0
BEEF CARPACCIO - LEMON EMULSION, FRIED CAPERS, GRANA PADANO, ROCKET (GF/DF*)	26.5

IN-HOUSE MADE FRESH PASTA

MACCHERONI MUSHROOM RAGÚ - BUSH MUSHROOM, TRUFFLED CREAM, GRATED PARMESAN (V)	30.5
PAPPARDELLE LAMB RAGÚ - TOMATO SUGO, BASIL, GRATED PARMESAN (DF*)	32.5
BUCATINI ALLA MARINARA - PRAWNS, SQUID, MARKET FISH, CHILLI, TOMATO SUGO (DF)	33.5
PICI ALLA SPAGNOLA - PRAWNS, LA BOQUERIA CHORIZO, TUSCAN CABBAGE, CHERRY TOM (DF)	34.5

**GLUTEN FREE MACCHERONI OPTION \$4

MAIN SIZE

MARKET FISH - CONFIT GARLIC CHATS, CRUSHED PEAS, LIME AIOLI (GF)	M/P
ROASTED BEETROOT - CRISPY POLENTA, GREEN GODDESS, MAPLE GLAZED PEPITAS (VEG/GF/DF)	27.0
CHULETAS LAMB RUMP - BABY BEETS, PIQUILLO PEPPER, LIME SALSA, GOAT CHEESE DRESSING (GF/DF*)	39.0
400G SCOTCH FILLET MS5+ - CONFIT CHATS, CHARRED BROCCOLINI, RED WINE JUS (GF/DF)	65.0

SIDES

TUSCAN CABBAGE - CHILLI, GARLIC (VEG/GF/DF)	12.5
SHOESTRING FRIES - ROSEMARY SALT, GRANA PADANO (V/VEG*/GF/DF*)	12.5
ROCKET SALAD - PEAR, PARMESAN, CANDIED WALNUTS (V/VEG*/GF/DF*)	13.5

SWEETS

TIRAMISU - MASCARPONE, SAVOIARDI	14.5
CHEESECAKE VERRINE - CREAM CHEESE, ROASTED HAZELNUT & BERRIES (GF)	16.0
CANNOLI (2PC) - TRADITIONAL SICILIAN & CREME PATISSIER	16.0
AFFOGATO WITH LIQUEUR - VANILLA BEAN ICE-CREAM, ESPRESSO, CHOICE LIQUEUR	19.0

** 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.

BUILD YOUR OWN BOARD

Price per 50 grams* or otherwise stated



CHARCUTERIE

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

CONDIMENTS

VO'S SOURDOUGH (NSW)	5.0
SIMON JOHNSON FLATBREADS (NSW)	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	3.5
MOLINO DE LA ARSENIA OLIVE OIL (ES)	3.0
EMILY FOODS QUINCE PASTE (ES)	4.0
LYNWOOD STRAWBERRY & PINOT JAM (NSW)	4.5
LYNWOOD ONION MARMALADE (NSW)	4.5
HONEY (NSW)	3.0

H.V.C.F = Hunter Valley Cheese Factory

House selections are chosen by management and change weekly

* (+ - 3 grams)

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 I.G.P (FR) - COW	14.5

HARD

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

BLUE

CASHEL IRISH BLUE (IE) - COW	9.0
PAPILLON ROQUEFORT A.O.P (FR) - SHEEP	13.5
CROPWELL BISHOP STILTON (UK) - COW	11.0

OTHER

BLACKALL GOLD WASHED-RIND (AUS) - COW	11.5
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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

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