

At Sure Café we are committed to sustainability & supporting local farmers. *Our award-winning Executive Chef Neel* has worked hard to create a menu based on the Indigenous flavours of Australia with a modern twist.

STARTERS...

GARLIC BAGUETTE (V)	9.00
CHEF'S SOUP OF THE DAY (V) (G*)	15.00
<i>Freshly baked bread roll, butter</i>	
GRILLED BRUSCETTA (V)	13.00
<i>Fresh diced tomato, chilli, basil, buffalo mozzarella, salsa mix</i>	
CAESAR SALAD (G*)	16.00
<i>Crispy cos lettuce, anchovies, prosciutto, parmesan cheese, soft boiled egg, focaccia croutons</i>	
<i>Add chicken</i>	6.00
<i>Add smoked salmon</i>	6.00
MAIN SIZE CAESAR SALAD w/ CHICKEN (G*)	26.00
YELLOWFIN TUNA NIOCISE	22.00
<i>Kipfler potatoes, soft boiled egg, olive tapenade, pea tendrils, white anchovies, heirloom tomatoes & aioli</i>	
CHEF'S SUMMER SALAD OF THE DAY (V)	16.00
<i>Selection of seasonal summer vegetables & dressing</i>	

MAINS...

GRAIN FEED BEEF SCOTCH FILLET (G)	36.00
<i>Pommes au gratin, honey carrot puree, glazed greens & beef jus</i>	
FUSH & CHUPS (G*)	28.00
<i>Tempura beer battered flat head fillet w/ shoestring fries, garden salad, tartare sauce & lemon cheek</i>	
LOVE LINGUINE (V)	27.00
<i>Medley heirloom tomatoes, olives, roquette, basil, buffalo mozzarella & Grana Padano</i>	
<i>Add chicken</i>	6.00
FAMOUS BUTTER CHICKEN	29.00
<i>Coriander pilaf, yoghurt raita, mango pickle, nann bread & pappadam</i>	
THE AUSSIE BURGER	29.00
<i>Ground Angus beef slider, beetroot relish, aged cheddar cheese, streaky bacon, fried egg, salad, shoestring fries, & garlic aioli</i>	

We would like to wish all our guests a Merry Christmas and all the best for a Happy New Year!

SWEET TREATS...

STICKY DATE PUDDING	16.00
<i>Vanilla bean ice cream & butterscotch sauce</i>	
TRIO OF SORBET (G)	14.00
<i>Fresh berries</i>	
DECONSTRUCTED PAVLOVA	16.00
<i>Fresh cream, berries, passion fruit coulis, vanilla bean ice cream</i>	
AUSTRALIAN CHEESE PLATE	18.00
<i>Brie, blue vein, aged cheddar, lavosh biscuits, dry fruit & nuts</i>	

Hotel Urban donates a portion of every dessert sold to the Humpty Dumpty Foundation.

SIDES

SEASONED POTATO WEDGES (V)	11.00
<i>w/ sour cream & sweet chili sauce</i>	
BACON & CHEESE POTATO WEDGES	15.00
<i>w/ sour cream & sweet chili sauce</i>	
SEASONAL STEAMED VEGETABLES	9.00
FRESH GARDEN SALAD (GF)	9.00
SHOESTRING FRIES (V)	9.00
ROQUETTE, PEAR, SHAVED PARMESAN SALAD ...	11.00



SPARKLING...

Taltarni T Series Brut Chardonnay Pinot Noir, Pyrenees VIC...9.00/35.00

White peach & strawberry flavours with a hint of citrus

Craigmoor Sparkling Rose, Mudgee NSW...8.00/30.00

Fresh, floral aromas derived from crisp strawberry flavours

DESSERT WINE...

Beach Hut Pink Moscato...7.00/30.00

Luscious summer fruit sweetness with a hint of spritz and a crisp, refreshing finish

WHITE WINE...

Beach Hut Semillon Sauvignon Blanc, South East Australia 7.00/30.00
Zesty citrus & passionfruit flavours with a crisp, fresh finish

Pikorua Sauvignon Blanc, Marlborough NZ8.00/30.00
Refreshingly crisp, tropical fruits with a touch of gooseberry & light herbal notes

Copia Pinot Grigio, WA8.00/38.00
Pear & apple juice flavours with a herbal undertone

Robert Oatley Signature Chardonnay, Margaret River WA9.00/48.00
A bright, mid-weight, white peach-accented, gently oaked wine

Pedestal Chardonnay, Margaret River WA9.00/48.00
Aromas of lemon, peaches & tropical fruits give way to pure, clean flavours on the palate

Ad Hoc 'Wallflower' Riesling, Great Southern WA9.00/42.00
A fragrant bouquet with lemon peel flavours

BEER...

Asahi Draught, Japan 300ml / 400ml..... 8.00/ 10.00

Beer of the Month 8.50

James Boag Premium, Tasmania 8.00
A smooth, subtle lager, a perfect balance between hop and malt. It has a fruity front palate, followed by its distinctly crisp, dry finish

James Boag Premium Light, Tasmania 7.00
A smooth and pleasant bitterness, like its full-strength brother, that provides an easy-drinking and refreshing change

Asahi Black, Japan 9.50
A surprisingly rich and smooth flavour with a crisp, refreshing finish

Heineken, Holland 9.50

Cornona, Mexico 9.50

James Squire Pale Ale, NSW 8.50
Refreshing character and a fruity nose with hints of passionfruit, grapefruit and citrus

CIDER...

Apple Thief Apple Cider 9.00
Mild upfront, sweet and crisp golden finish!

Apple Thief Pear Cider 9.00

RED WINE...

Beach Hut Shiraz, South East Australia 7.00/30.00
Lively, fresh plum & red berries with a hint of spice

The Dark Horse Cabernet Sauvignon, Coonawarra SA 9.00/40.00
A voluptuous fruit forward palate of dark cherries & mint with dusty chocolate tannins.

Wild Oats Cabernet Merlot, Mudgee NSW 10.00/42.00
Generous blackcurrent & mulberry red fruit characters, smooth tannins & gentle French oak influence

Pocketwatch Pinot Noir, VIC 10.00/42.00
Displaying bright red cherry & raspberry fruits, gentle earthy forest floor complexity & only the lightest touch of oak.

Robert Oatley Signature Shiraz, McLaren Vale SA 11.00/48.00
Full-flavoured! Black berries, dried leaves & fine gravelly tannins

Robert Oatley Cabernet Sauvignon, Margaret River WA 11.00/48.00
Soft, fleshy-textured Shiraz displaying blueberries & spice, supple tannins & a stylish French influence

SPIRITS...

Johnnie Walker Red Label Whisky, Jamesons Irish Whiskey, Jim Beam Bourbon, Stolichnaya Vodka, Bombay Sapphire Gin, Bundaberg Rum, Bacardi Rum, Baileys 8.00

Jack Daniels Bourbon, Cointreau, Tia Maria, Frangelico, Kahlua, Galway Pipe Port, Hendricks Gin 9.00

Hennessy Cognac VS, Glenfiddich Whisky 12yr ... 9.50

SOFT DRINKS...

Cool Ridge Spring Water 600ml 4.00

San Pellegrino Sparkling Water 500 ml..... 5.00

Juices - Orange, Pineapple, Cloudy Apple 4.00

Pepsi or Pepsi Max 4.00

Lemonade or Raspberry Lemonade 4.00

Solo 4.00

Ginger Ale 4.00

Bundaberg Ginger Beer 5.00

Lemon, Lime & Bitters 5.00