

ENTREES

GARLIC LOAF	7
TOMATO BRUSCHETTA on Brasserie sourdough	13
SOUP OF THE DAY with half garlic loaf	14
SALT & PEPPER SQUID roquette, diced tomato salsa, chipotle mayo	14
CHILLI GARLIC PRAWNS pan seared prawns, chilli, lemon and garlic, served with sourdough croute & petit salad	16

LIGHTS

CAESAR SALAD cos lettuce, bacon, croutons, anchovies, shaved parmesan, soft boiled egg, Caesar dressing add poached chicken or smoked salmon	16 + 4
QUINOA & PUMPKIN SALAD (gf, df, v) quinoa, roasted pumpkin, avocado, black beans, heirloom tomatoes, fresh spinach, roasted walnuts add poached chicken	17 + 4

MAINS

BUTTER CHICKEN CURRY (g*) chef's special recipe with rice pilaf, naan, raita, chutney and pappadum	25
URBAN BACON BURGER Angus beef patty, streaky bacon, sliced beetroot, cheddar, lettuce, tomato, red onion, bbq sauce and aioli, served with shoestring fries	24
FISH & CHIPS (df,g*) Urban house made beer battered fish of the day served with shoestring fries, garden salad and tartare sauce	24
CHICKEN SCHNITZEL (df) shoestring fries, aioli, winter greens Parmigiana	24 + 4
MUSHROOM RISOTTO (v*,df*) trio of mushrooms, baby spinach, roasted pumpkin, parmesan cheese & pine nuts	23

MAINS

CHORIZO & PRAWN SPAGHETTI (df) grilled prawns, chorizo, chilli, baby spinach, Napoli sauce	25
VEG PAPPARDELLE (v,df) heirloom tomatoes, olives, bocconcini, baby spinach, basil, parmesan cheese add poached chicken	22 + 4
GRILLED SALMON FILLET (gf, df) cauliflower puree, steamed broccolini, wilted heirloom tomato, crushed lemon kipfler potatoes	34
LAMB CUTLETS (gf) garlic & rosemary mashed potatoes, sauteed greens, roast tomatoes, red wine jus	38
PORK SPARE RIBS (gf, df) house marinated BBQ pork ribs, steamed rice, garden vegetables	32
250g SIRLOIN FILLET (gf,df) rosemary mash, broccolini, roast tomatoes, braised baby onions, red wine jus	36

SIDES

SHOESTRING FRIES	7
MASHED POTATO	7
WINTER GREENS W ALMONDS (v*gf)	10
GARDEN SALAD	8
ROQUETTE, PEAR & PARMESAN SALAD	8
SEASONAL STEAMED VEGETABLES	9
WEDGES OR SWEET POTATO FRIES, WITH SOUR CREAM, SWEET CHILLI	10

DESSERTS

TRIO OF SORBET mixed berries, mango, lemon, fresh berries	10
PAVLOVA ROLL passionfruit mousse filling, meringue, kiwi, strawberries, mixed berry sorbet	14
STICKY DATE PUDDING butterscotch sauce, berries & ice cream	12
CHEESE PLATTER brie, cheddar & blue cheese with berries, grapes & crackers	16

SPARKLING

LA GIOIOSA PROSECCO 200ml 10
TREVISO ITA
fruity with hints of golden apple & acacia flowers

VEUVE TAILHAN BRUT NV 9/35
LOIRE VALLEY FRA
produced exclusively from white grape varieties – refreshingly crisp and dry

PIPER-HEIDSIECK CUVÉE BRUT NV 75
REIMS FRA
notes of almond and fresh hazelnut; it is lively, subtle and light, with the pure flavour of fresh pear and apple and a delicate hint of citrus fruits

WHITE

CHAIN OF FIRE SAUV. BLANC SEMILLON 7/30
WESTERN AUSTRALIA
the perfect balance of dry and sweet, with subtle citrus and tropical fruit notes

GIESEN SMALL BATCH SAUVIGNON BLANC 9.5/40
MARLBOROUGH NZ
intense aromas of guava and passionfruit flow from the perfumed bouquet; these fragrances make way for a dense and layered palate filled with flavours of flint, herbs and subtle savoury characters

FRAMINGHAM NOBODY'S HERO PINOT GRIS 9.5/40
MARLBOROUGH NZ
aromas of red apple, pears, and spice – flavours of baked apple, pear and nectarine; generous and lively on the palate with a persistent finish

WILDFLOWER CHARDONNAY 9/36
MARGARET RIVER WA
distinctively Western Australian – white peach accents offer a bright, mid-weight finish to this gently oaked chardonnay

PHILLIP SHAW 'THE ARCHITECT' CHARDONNAY 10.5/44
ORANGE NSW
fresh palate with layers of stone fruit, savoury characteristics & creamy nuances with bright citrus acidity

ROSÉ

MARQUIS DE PENNAUTIER 9/40
LANGUEDOC FRA
a pretty shade of rose petals; round and lively on the palate with a raspberry and blackcurrant tip

RED

CIRCA SHIRAZ 7/30
SE AUSTRALIA
all the hallmarks of the varietal: vibrant red fruits, dark plum and cinnamon mixed spice with underlying soft tannins

PIKES 'STONE CUTTERS' SHIRAZ 10/42
CLARE VALLEY SA
the medium bodied palate is fruit driven, with layers of juicy black cherry and blueberry, and a touch of spice and delicate oak; soft, savoury tannins kick in at the end, adding length and structure

ROBERT OATLEY SIGNATURE PINOT NOIR 10/42
YARRA VALLEY VIC
red fruit aromas of raspberries and strawberries coupled with some rose and earthiness; the lush and medium bodied palate impresses you with its flavours of sweet fruit, fine tannins, balanced acidity and a satisfying finale

BREMERTON TEMPRANILLO/GRACIANO 10/42
LANGHORNE CREEK SA
berry, roses and spices frame the palate in a medium bodied juicy wine

PEDESTAL CABERNET SAUVIGNON 9.5/40
MARGARET RIVER WA
leafy cassis and blackcurrant meld with ripe raspberry and crushed black pepper, with hints of liquorice and anise

SPIRITS

Bombay Sapphire gin, Jonnie Walker Red Label, Jim Beam bourbon, Jameson's Irish whiskey, Baileys Irish cream, Stolichnaya vodka, Bundaberg rum, Bacardi rum 8

Jack Daniels, Cointreau, Tia Maria, Frangelico, Kahlua, Galway Pipe port 9

Hennessy Cognac VS, Glenfiddich 12 yo 9.5

SOFT DRINKS

Coco Cola, Coke No Sugar, Sprite, Lift, pink lemonade, Fanta, ginger ale 4.5

orange, orange & mango, cloudy apple juice 4

Bundaberg ginger beer 5

lemon, lime & bitters 5

San Pellegrino sparkling water 5