

## LUNCH WEEKDAYS 11:30AM – 2:00PM

**MIXED OLIVES** 7.5  
semi-dried tomato, dip, grissini & lavosh

**GARLIC LOAF** 7

**SOUP OF THE DAY** 14  
with half garlic loaf

**SALT & PEPPER SQUID** 14  
roquette, diced tomato salsa, chipotle mayo

**MEZZE PLATTER TO SHARE** 24  
mixed olives, chorizo, shaved ham, grilled halloumi, pickled veg, toasted sourdough served with two dips

**CAESAR SALAD** 16  
cos lettuce, bacon, croutons, anchovies, shaved parmesan, soft boiled egg, house made dressing  
**add poached chicken or smoked salmon** + 4

**QUINOA & PUMPKIN SALAD** (gf, df, v) 17  
quinoa, roasted pumpkin, avocado, black beans, heirloom tomatoes, fresh spinach, roasted walnuts  
**add poached chicken or halloumi** + 4

**WARM THAI BEEF SALAD** (gf) 16  
Thai marinated beef strips, mixed lettuce, cherry tomatoes, cucumber, onion, mint, coriander, Thai basil, bean shoots and peanuts.

**BUTTER CHICKEN CURRY** (g\*) 25  
chef's special recipe with rice pilaf, naan, raita, chutney & papadum

**FISH & CHIPS** (df,g\*) 24  
Urban house made beer battered fish of the day served with shoestring fries, garden salad and house made tartare sauce.

**MIXED SOFT-SHELL TACOS** 18  
pulled lamb, shredded cos, roasted capsicum, chipotle aioli  
salt & pepper squid, roquette, tomato salsa, aioli

**URBAN BACON BURGER** 24  
Angus beef patty, streaky bacon, sliced beetroot, cheddar, lettuce, tomato, red onion, BBQ sauce and aioli, served with shoestring fries

**VEG PAPPARDELLE** (v,df\*) 22  
heirloom tomatoes, olives, bocconcini, baby spinach, basil, parmesan cheese  
**add poached chicken** + 4

**REUBEN SANDWICH** 20  
corned beef, Swiss cheese, sauerkraut, chipotle aioli, New York rye bread, sweet potato fries

**MUSHROOM RISOTTO** (ve\*,df\*) 23  
trio of mushrooms, baby spinach, roasted pumpkin, parmesan cheese & pine nuts

### SIDES

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

**SPARKLING****LA GIOIOSA PROSECCO 200ml** 10

TREVISO ITA

fruity with hints of golden apple &amp; 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**

ORANGE NSW

10.5/44

fresh palate with layers of stone fruit, savoury characteristics &amp; 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, Liff, 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