

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 & 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, 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