

SPARKLING & ROSÉ	RED
<p>LA GIOIOSA PROSECCO 200ml 10 TREVISO ITA fruity with hints of golden apple & acacia flowers</p> <p>VEUVE TAILHAN BRUT NV 9/35 LOIRE VALLEY FRA produced exclusively from white grape varieties – refreshingly crisp and dry</p> <p>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</p> <p>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</p>	<p>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</p> <p>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</p> <p>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</p> <p>BREMERTON TEMPRANILLO/GRACIANO 10/42 LANGHORNE CREEK SA berry, roses and spices frame the palate in a medium bodied juicy wine</p> <p>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</p>
WHITE	SPIRITS
<p>CHAIN OF FIRE SAUV. BLANC SEMILLON 7/30 WESTERN AUSTRALIA the perfect balance of dry and sweet, with subtle citrus and tropical fruit notes</p> <p>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</p> <p>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</p> <p>WILDFLOWER CHARDONNAY 9/36 MARGARET RIVER WA distinctively Western Australian – white peach accents offer a bright, mid-weight finish to this gently oaked chardonnay</p> <p>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</p>	<p>Bombay Sapphire gin, Johnnie Walker Red Label, Jim Beam bourbon, Jameson's Irish whiskey, Baileys Irish cream, Stolichnaya vodka, Bundaberg rum, Bacardi rum 8</p> <p>Jack Daniels, Cointreau, Tia Maria, Frangelico, Kahlua, Galway Pipe port 9</p> <p>Hennessy Cognac VS, Glenfiddich 12 yo 9.5</p>
BEER	SOFT DRINKS
<p>James Boags Premium Lager 9</p> <p>Young Henry's Newtowner Pale Ale 9.5</p> <p>Stone & Wood Pacific Ale 9.5</p> <p>Stella Artois, Corona Extra 9.5</p> <p>Coopers Premium Light 8</p> <p>Pressmans Original Apple Cider 9</p> <p>Sommersby Pear Cider 9</p>	<p>Coco Cola, Coke No Sugar, Sprite, Lift, pink lemonade, Fanta, ginger ale 4.5</p> <p>orange, orange & mango, cloudy apple juice 4</p> <p>Bundaberg ginger beer 5</p> <p>lemon, lime & bitters 5</p> <p>San Pellegrino sparkling water 5</p>

ROOM SERVICE

BREAKFAST

LUNCH

BREAKFAST WEEKDAYS 6:30AM – 10:30AM, WEEKENDS 7:00AM – 11:00AM	
BRASSERIE TOAST (g*) 7 your choice of: sourdough, New York rye, multigrain, fruit loaf or gluten free, served with your choice of spreads	SIDES
FRUIT SALAD (v,gf) 12 honey cinnamon yoghurt	
WINTER PORRIDGE (v, gf) 15 apple, fresh berries, honey, sweet yoghurt, coulis	
AÇAÍ SMOOTHIE BOWL (v,df,gf) 16 açai berries blended with banana and coconut water, topped with berries, seasonal fruits, shredded coconut, gluten free muesli	DRINKS
BREAKFAST BURGER (g*) 14 bacon, egg, hash brown, avocado, rocket, tomato relish on a grilled brioche bun	
BACON & EGG ROLL (g*) 9 egg over easy, streaky bacon, brioche bun	
EGGS BENNY 17 toasted English muffin, wilted spinach, ham, hollandaise sauce add smoked salmon + 3	COFFEE by GENOVESE Reg 4.2 / Lrg 4.7 THE WAY YOU LIKE IT Bonsoy, almond, oat, lactose free + 0.5 extra shot, decaf, syrup + 0.5
AVO NICE DAY (v) 18 smashed avocado, cherry bocconcini, roast garlic mushrooms, wilted spinach, heirloom tomato, two poached eggs on New York rye	CHAI LATE Reg 4.2 / Lrg 4.7 dirty chai + 0.5
EGGS & TOAST (v,g*) 12 2 eggs scrambled, poached or fried with your choice of Brasserie toast	T2 TEA 4.2 English breakfast, earl grey, peppermint, jasmine green, chamomile, chai, lemongrass & ginger, French earl grey, Melbourne breakfast
HAM & CHEESE OMELETTE (g*) 18 served with field mushroom, spinach, tomatoes and sourdough toast	HOT CHOCOLATE Reg 4.2 / Lrg 4.7 add whipped cream + 0.5
THREE STACK PANCAKE (v) 18 burnt banana, maple yoghurt, fresh berries, roasted walnuts	VEGAN COCOA Reg 4.9 / Lrg 5.4 on oat, soy or almond
URBAN BIG BREKKY 23 two eggs your way, hash browns, chipolata, mushrooms, bacon, spinach, tomato, house made baked beans, sourdough toast	BOTTLED JUICE 4 orange, cloudy apple, orange & mango
	SO SMOOTHIE 7 mixed berries; banana; passionfruit & mango; green add protein shot + 2
	AÇAÍ SMOOTHIE (ve) 8 blended açai berry, coconut water, banana
	ICED COFFEE OR CHOCOLATE 6.5
	MILKSHAKES 6.5 chocolate, vanilla, caramel, strawberry, coffee
	FRESH JUICES 8 orange or apple, carrot & ginger

WEEKDAYS 11:30AM – 2:30PM, WEEKENDS 12:00PM – 2:00PM	
MIXED OLIVES 7.5 with semi-dried tomato, grissini & lavosh	FISH N' CHIPS (df,g*) 24 Urban house made beer battered fish of the day served with shoestring fries, garden salad and house made tartare sauce.
GARLIC LOAF 7	
SOUP OF THE DAY 14 with half garlic loaf	
SALT & PEPPER SQUID 14 rocket, diced tomato salsa, chipotle mayo	MIXED SOFT-SHELL TACOS 18 pulled lamb, shredded cos, roasted capsicum, chipotle aioli salt & pepper squid, rocket, tomato salsa, aioli
MEZZE PLATTER TO SHARE 24 mixed olives, chorizo, shaved ham, grilled halloumi, pickled veg, toasted sourdough served with two dips	URBAN BACON BURGER 24 Angus beef patty, streaky bacon, sliced beetroot, cheddar, lettuce, tomato, red onion, BBQ sauce and aioli, served with shoestring fries
CAESAR SALAD 16 cos lettuce, bacon, croutons, anchovies, shaved parmesan, soft boiled egg, house made dressing add poached chicken or smoked salmon + 4	VEG PAPPARDELLE (v,df*) 22 heirloom tomatoes, olives, bocconcini, baby spinach, basil, parmesan cheese add poached chicken + 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	REUBEN SANDWICH 20 corned beef, Swiss cheese, sauerkraut, chipotle aioli, New York rye bread, sweet potato fries
WARM THAI BEEF SALAD (gf) 16 Thai marinated beef strips, mixed lettuce, cherry tomatoes, cucumber, onion, mint, coriander, Thai basil, bean shoots and peanuts.	MUSHROOM RISOTTO (ve*,df*) 23 trio of mushrooms, baby spinach, roasted pumpkin, parmesan cheese & pine nuts
BUTTER CHICKEN CURRY (g*) 25 chef's special recipe with rice pilaf, naan, raita, chutney & papadum	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

gf gluten free g* gluten free option v vegetarian ve vegan df dairy free df* dairy free option

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DIAL 4 TO PLACE YOUR ORDER. A \$5 SURCHARGE APPLIES TO ALL ROOM SERVICE ORDERS.
TAKEAWAY CABINET WITH SAVOURY & SWEET ITEMS AVAILABLE 24 HOURS IN LOBBY

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DINNER

EVERYDAY 5:30PM – 9:00PM	
ENTREES	MAINS
GARLIC LOAF 7	CHORIZO & PRAWN SPAGHETTI (df) 25 grilled prawns, chorizo, chilli, baby spinach, Napoli sauce
TOMATO BRUSCHETTA 13 on Brasserie sourdough	VEG PAPPARDELLE (v,df) 22 heirloom tomatoes, olives, bocconcini, baby spinach, basil, parmesan cheese add poached chicken + 4
SOUP OF THE DAY 14 with half garlic loaf	GRILLED SALMON FILLET (gf, df) 34 cauliflower puree, steamed broccolini, wilted heirloom tomato, crushed lemon kipfler potatoes
SALT & PEPPER SQUID 14 roquette, diced tomato salsa, chipotle mayo	LAMB CUTLETS (gf) 38 garlic & rosemary mashed potatoes, sauteed greens, roast tomatoes, red wine jus
CHILLI GARLIC PRAWNS 16 pan seared prawns, chilli, lemon and garlic, served with sourdough croute & petit salad	PORK SPARE RIBS (gf, df) 32 house marinated BBQ pork ribs, steamed rice, garden vegetables
LIGHTS	250g SIRLOIN FILLET (gf,df) 36 rosemary mash, broccolini, roast tomatoes, braised baby onions, red wine jus
CAESAR SALAD 16 cos lettuce, bacon, croutons, anchovies, shaved parmesan, soft boiled egg, Caesar dressing add poached chicken or smoked salmon + 4	SIDES
QUINOA & PUMPKIN SALAD (gf, df, v) 17 quinoa, roasted pumpkin, avocado, black beans, heirloom tomatoes, fresh spinach, roasted walnuts add poached chicken + 4	SHOESTRING FRIES 7
MAINS	MASHED POTATO 7
BUTTER CHICKEN CURRY (g*) 25 chef's special recipe with rice pilaf, naan, raita, chutney and pappadum	WINTER GREENS W ALMONDS (v*gf) 10
URBAN BACON BURGER 24 Angus beef patty, streaky bacon, sliced beetroot, cheddar, lettuce, tomato, red onion, bbq sauce and aioli, served with shoestring fries	GARDEN SALAD 8
FISH & CHIPS (df,g*) 24 Urban house made beer battered fish of the day served with shoestring fries, garden salad and tartare sauce	ROQUETTE, PEAR & PARMESAN SALAD 8
CHICKEN SCHNITZEL (df) 24 shoestring fries, aioli, winter greens Parmigiana + 4	SEASONAL STEAMED VEGETABLES 9
MUSHROOM RISOTTO (v*,df*) 23 trio of mushrooms, baby spinach, roasted pumpkin, parmesan cheese & pine nuts	WEDGES OR SWEET POTATO FRIES, WITH SOUR CREAM, SWEET CHILLI 10
	DESSERTS
	TRIO OF SORBET 10 mixed berries, mango, lemon, fresh berries
	PAVLOVA ROLL 14 passionfruit mousse filling, meringue, kiwi, strawberries, mixed berry sorbet
	STICKY DATE PUDDING 12 butterscotch sauce, berries & ice cream
	CHEESE PLATTER 16 brie, cheddar & blue cheese with berries, grapes & crackers

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LITTLE ONES

BREAKFAST	
Scrambled or fried egg on toast	8
Hash brown & beef sausages, tomato sauce	8
Pancakes with banana and maple	9
WEEKDAYS 6:30AM – 10:30AM WEEKENDS & PUBLIC HOLIDAYS 7AM-11AM	
LUNCH & DINNER	
KIDS FISH & CHIPS	12
BEEF SAUSAGES & CHIPS	12
HAM, CHEESE & TOMATO SANDWICH, CHIPS	12
MINI STEAK, MASH POTATO, GREEN BEANS, GRAVY	14
WEEKDAYS 11:30AM – 2:30PM WEEKEND 12:00PM – 2:00PM DINNER 5:30PM – 9:00PM	
DESSERTS	
3 SCOOPS VANILLA ICE CREAM, CARAMEL SAUCE, STRAWBERRY OR CHOCOLATE SAUCE	6
FRUIT SALAD WITH VANILLA ICE CREAM	6

OVERNIGHT

EVERYDAY 9:00PM – 6:00AM	
CHEF'S SECRET BUTTER CHICKEN (gf) rice pilaf	20
CHICKEN SCHNITZEL chips and salad	20
SPINACH & RICOTTA RAVIOLI napolitana sauce, shaved parmesan	20