

entrée

soup of the day	8.00
garlic bread	10.00
tuna & chilli bruschetta (*gf)	12.00
peking duck spring rolls with chilli plum sauce	14.00
satay chicken skewers	14.00
with mango & fennel salad	
salt & pepper calamari	14.00

share platters

SURE café platter (*df, *gf)	28.00
seared scallops, salt & pepper squid, grilled prawns, chorizo, satay chicken skewers on a bed of salad	
URBAN mezze platter (*gf)	28.00
mixed olives, chorizo, shaved ham, grilled haloumi, pickled vegetables with toasted sourdough and dips	

salads

corn & quinoa salad (*gf, *v)	14.00
grilled corn and quinoa tossed with mango, tomatoes, herbs, avocado and feta	
caesar salad (*v)	14.00
cos lettuce, bacon, crouton, anchovies, shaved parmesan, soft boiled egg and caesar dressing	
add chicken or salmon + \$4.00	
mango rice salad (*v)	16.00
wild rice with chopped mango, roasted peanuts, basil, shallots and shaved fennel	
thai beef salad	16.00
thai marinated beef strips, mixed lettuce, cherry tomatoes, cucumber, onion, mint, coriander, thai basil, bean shoots and peanuts	

Mains

fish & chips	24.00
beer battered basa fillet with shoestring fries and garden salad	
URBAN beef & bacon burger	24.00
angus beef patty, streaky bacon, sliced beetroot, cheddar, lettuce, tomato, red onion, BBQ sauce and aioli	
prawn & chorizo spaghetti (*df, *gf)	25.00
with chilli, baby spinach and napolitana sauce	
potato gnocchi (*v)	25.00
with roast vegetables and napolitana sauce	
mushroom pappardelle (*v)	25.00
with heirloom tomatoes, wild mushroom and basil pesto	
vegetarian curry (*df, *gf, *v)	26.00
with basmati rice, pappadum, mango chutney, raita and naan	
butter chicken (*gf)	25.00
with basmati rice, pappadum, mango chutney, raita and naan	
pork loin chops (*gf)	26.00
with creamy mushroom green peppercorn sauce served with mash and sautéed green beans	

sirloin steak (*df, *gf)	30.00
new york cut served with mash, green beans, roast tomato and creamy mushroom sauce	
salmon fillet (*df, *gf)	32.00
huon valley salmon on a bed of crushed kipfler potato, broccolini and mango salsa	
lamb shanks (*df, *gf)	34.00
slow cooked with red curry and served with pilaf rice and steamed broccolini	

desserts

trio of sorbet	10.00
mixed berries, mango, lemon, fresh berries	
pavlova roll	14.00
passionfruit mousse filling, meringue, kiwi, strawberries, mixed berry sorbet	
sticky date pudding	12.00
butterscotch sauce, berries & ice cream	
cheese platter	16.00
brie, cheddar & blue cheese with berries, grapes & crackers	

sparkling / champagne / rose

veuve talihan brut nv (fra)	9 / 35
<i>produced exclusively from white grape varieties – refreshingly crisp and dry</i>	
piper-heidsieck cuvee brut nv (fra)	75
<i>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</i>	
marquis de pennautier (fra)	9 / 40
<i>a pretty shade of rose petals; round and lively on the palate with a raspberry and blackcurrant tip</i>	

white

chain of fire semillon sauvignon blanc (wa)	7 / 30
<i>the perfect balance of dry and sweet, with subtle citrus and tropical fruit notes</i>	
giesen small batch sauvignon blanc (nz)	9.50 / 40
<i>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</i>	
framingham ‘nobody’s hero’ pinot gris (nz)	9.50 / 40
<i>aromas of red apple, pears, and spice – flavours of baked apple, pear and nectarine; generous and lively on the palate with a persistent finish</i>	

wildflower chardonnay (wa)	9 / 36
<i>distinctively western australian – white peach accents offer a bright, mid-weight finish to this gently oaked chardonnay</i>	

red

circa shiraz (sa)	7 / 30
<i>all the hallmarks of the varietal: vibrant red fruits, dark plum and cinnamon mixed spice with underlying soft tannins</i>	
bremerton tempranillo graciano (sa)	10 / 42
<i>berry, roses and spices frame the palate in a medium bodied juicy wine</i>	
pedestal cabernet sauvignon (wa)	9.50 / 40
<i>leafy cassis and blackcurrant meld with ripe raspberry and crushed black pepper, with hints of liquorice and anise</i>	
robert oatley signature pinot noir (vic)	10 / 42
<i>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</i>	

spirits

<i>Hennessy Cognac VS, Glenfiddich 12 yo</i>	9.50
<i>Bombay Sapphire gin, Johnnie Walker Red Label</i>	8.00
<i>Jim Beam bourbon, Jameson’s Irish whiskey, Baileys Irish cream, Stolichnaya vodka, Bundaberg rum, Bacardi rum</i>	
<i>Jack Daniels, Cointreau, Tia Maria, Frangelico,</i>	9.00
<i>Kahlua, Galway Pipe port</i>	
<i>Hennessy Cognac VS, Glenfiddich 12 yo</i>	9.50

beers

<i>james boags premium lager</i>	9.00
<i>young henrys ‘newtowner’ pale ale</i>	9.50
<i>stone & wood pacific ale</i>	9.50
<i>asahi (jpn), corona (mex)</i>	9.50
<i>coopers premium light</i>	8.00
<i>pressmans apple cider</i>	9.00
<i>sommersby pear cider</i>	9.00

non-alcoholic

COFFEE by GENOVESE	R 4.50	L 5.00
<i>Bonsoy, almond, oat, lactose-free</i>		+ 0.50
<i>extra shot, decaf, flavoured syrup</i>		+ 0.50
<i>chai powder / dirty chai</i>		+ 0.50
TEA by T2	R 4.50	L 5.00
<i>english breakfast, early grey, peppermint, china jasmine, chamomile, lemongrass & ginger, chai</i>		
hot chocolate	R 4.50	L 5.00
vegan cocoa	R 4.80	L 5.00

cold drinks

fresh juice	6.00
<i>orange, apple carrot & ginger, watermelon</i>	
acai smoothie	8.00
<i>blended acai berry, coconut water and banana</i>	
berry smoothie	8.00
<i>mixed berries, banana, passionfruit and mango</i>	
banana smoothie	8.00
<i>banana, honey and cinnamon</i>	
flavoured milkshakes	8.00
<i>chocolate, strawberry, caramel</i>	
bottled juice by KERI	4.00
<i>orange, orange & mango, apple</i>	
soft drinks	5.00
<i>coke, coke no sugar, sprite, lift, fanta, soda water, tonic water, ginger ale, bundaberg ginger beer, lemon lime bitters, san pellegrino sparkling water</i>	