

entrée

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

share platters

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

Mains

fish & chips beer battered basa fillet with shoestring fries and garden salad	24.00
URBAN beef & bacon burger angus beef patty, streaky bacon, sliced beetroot, cheddar, lettuce, tomato, red onion, BBQ sauce and aioli	24.00
pulled pork burger house marinated pulled pork, shredded cos and apple slaw, BBQ sauce and garlic aioli with american cheddar and shoestring fries	24.00
steak sandwich minute steak with rocket, caramlised onion, Dijon mustard, american cheddar, tomato & tomato relish, red onion, BBQ sauce and aioli	24.00
chicken schnitzel crumbed chicken breast schnitzel served with shoestring fries and garden salad parmigiana topping + \$4.00	24.00
mushroom pappardelle (*v) with heirloom tomatoes, wild mushroom	25.00
potato gnocchi (*v) with roast vegetables and napolitana sauce	25.00

salads

corn & quinoa salad (*gf, *v) grilled corn and quinoa tossed with mango, tomatoes, herbs, avocado and feta	14.00
caesar salad cos lettuce, bacon, crouton, anchovies, shaved parmesan, soft boiled egg and caesar dressing add chicken or salmon + \$4.00	14.00
nicoise salad (*gf) seared yellowfin tuna, red royale potato, cherry tomato, green beans, anchovies with soft boiled egg and aioli	16.00
thai beef salad (*df, *gf) thai marinated beef strips, mixed lettuce, cherry tomatoes, cucumber, onion, mint, coriander, thai basil, bean shoots and peanuts	16.00

vegetarian curry (*df, *gf, *v) with basmati rice, pappadum, mango chutney, raita and naan	26.00
butter chicken (*gf) with basmati rice, pappadum, mango chutney, raita and naan	25.00
corn fritters house made corn fritters with avocado and black bean and bruschetta salsa, rocket and sour cream	18.00
mixed tacos pulled pork with lettuce, apple slaw & BBQ sauce, chicken & mayo grilled corn & quinoa, spinach and avocado	duo 16.00 trio 24.00

desserts

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

sparkling / champagne / rose

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

white

- chain of fire semillon sauvignon blanc (wa)** 7 / 30
the perfect balance of dry and sweet, with subtle citrus and tropical fruit notes
- giesen small batch sauvignon blanc (nz)** 9.50 / 40
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 (nz)** 9.50 / 40
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 (wa)** 9 / 36
distinctively western australian – white peach accents offer a bright, mid-weight finish to this gently oaked chardonnay

red

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

spirits

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

beers

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

non-alcoholic

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

cold drinks

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