BREAKFAST

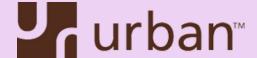
6:30AM - 11AM MONDAY - FRIDAY 7AM - 11AM WEEKENDS & PUBLIC HOLIDAYS

chocolate, strawberry, caramel or vanilla

4.5 / 5

4.5 / 5

TES	SIMPLE BACON fried egg, crispy bacon, hash brown, cheddar, tomato relish, aioli milk bun or wrap	16	QUICK AND EASY	CLASSIC B&E ROLL fried egg, crispy bacon, homemade bbq sauce on milk bun EGGS ON SOURDOUGH eggs your way on sourdough (v)	12
	SCRAMBLED CHILLI EGG scrambled eggs, roasted capsicum, grilled chorizo, cherry tomatoes, parmesan and chilli oil on sourdough	21		GRANOLA honey baked granola, house made berry compote and yoghurt topped with seasonal fruit (gf) (V)	18
EAKFAST FAVOURIT	EGGS BENNY poached eggs, baby spinach, crispy bacon or grilled ham with hollandaise smoked salmon +3	21	EXTRAS	extra egg, extra toast bacon, avocado, tomatoes, chorizo haloumi, hashbrowns, mushrooms smoked salmon	4 5 6 7
BREAK	AVO ON TOAST beetroot hummus with dukkah, avocado, cherry tomatoes, feta, poached egg and lemon on sourdough (v)	18		COFFEE just how you like it MILK ALTERNATIVES soy, almond, oat, lactose-free extra shot, decaf or flavoured syrup	4.5 / 0.5 0.5
	eggs as you like, bacon, hashbrown, grilled tomato, chorizo, mushrooms and baked beans on sourdough	27	BEVERAGE	HOT CHOCOLATE OR CHAI T2 TEA SOFT DRINK NECTAR COLD PRESS JUICES	4.5 <i>f</i> 5
	PORRIDGE traditional creamy porridge made on almond milk, maple fried banana, mixed berries and almond flakes (V) (df)	18		THE BIG 0 - orange GREEN WITH ENVY - apple, celery, spinach, kale, lemon, cucumber, parsley EAGLE EYE - carrot, apple, orange, pineapple, lemon, turmeric MIXED BERRY & BANANA SMOOTHIE MILKSHAKE	9



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PRICES ARE SUBJECT TO A 10% SURCHARGE ON PUBLIC HOLIDAYS (gf) gluten free (v) vegetarian (V) vegan (df) dairy free

LUNCH

11:30AM - 2PM MONDAY - FRIDAY

	PASTA OF THE DAY check our specials board for today's delicious flavour	25	
	CHILLI PORK spicy marinated pork belly, fried egg, sliced cucumber steamed rice (df)	25	ELING FRESH
	BUTTER CHICKEN chefs special butter chicken, chutney, raita, basmati rice, pappadum and naan	27	FEELI
	BEER BATTERED BARRAMUNDI house chips, lemon, salad, tartare sauce	29	
•	BEEF BURGER Angus beef, tomato, lettuce, bacon, cheese, beetroot, red onion, tomato, aioli, bbq sauce house chips	26	
	SCHNITZEL BURGER crispy chicken schnitzel, lettuce, tomato, cheese and mayonnaise on milk bun with house chips	28	RAS
	BULGOGI BEEF traditional Korean style marinated grilled beef with capsicum, onions, steamy rice and a fried egg (df)	25	EXT

FEELING FRESH	HARVEST BOWL mixed leaves, baked pumpkin, cous cous, cherry tomatoes, cucumber, olives, feta, walnuts and house dressing (V) GARDEN SALAD mixed leaves, cherry tomatoes, cucumber, onion, avocado, house dressing (V) TRADITIONAL CEASAR cos lettuce, crispy bacon, toasted croutons, anchovies, boiled egg and parmesan ADD ONS chicken or haloumi +6 smoked salmon +7 chilli pork +10 bulgogi beef +10 coconut prawns (4) +10	20	
	GARLIC BREAD	10	
RAS	HOUSE CHIPS	10	
EXTR	PORK & CHIVE DUMPLINGS (8) steamed, soy sauce	18	
	MUSHROOM & PEA ARANCINI (8) (v)	18	



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CLOSED FOR LUNCH ON WEEKENDS AND PUBLIC HOLIDAYS (gf) gluten free (v) vegetarian (V) vegan (df) dairy free

DINNER

5:30PM - 8:30PM MONDAY - SUNDAY

LIGHT BITE	GARLIC BREAD	10	THE MAIN EVENT	BRAISED LAMB SHANK creamy mash, steamed vegetables, red wine jus	37
	HOUSE CHIPS	10		BEER BATTERED BARRAMUNDI house chips, salad, lemon, tartare sauce	29
	MUSHROOM & PEA ARANCINI (8) (v)	18		URBAN STEAK 300g striploin, steamed vegetables, roasted truss tomato, house chips, pepper sauce	37
	CHICKEN SATAY SKEWERS (4) cucumber salad, satay sauce	19		CRAB LINGUINE chilli, garlic, parsley, parmesan	29
	GRILLED PRAWNS (7) chilli and garlic	21		TERIYAKI SALMON bok choy, mashed potato, steamed vegetables, grain rice	32
	PORK & CHIVE DUMPLINGS (8) steamed, soy sauce	18		ANGUS BEEF BURGER Angus beef, tomato, lettuce, bacon, cheese, beetroot, red onion, tomato,	26
	COCONUT CRUSTED PRAWNS (7) mango salsa	19		aioli, bbq sauce, house chips ROAST PORK steamed vegetables, mashed potato, gravy, crackling	32
FEELING FRESH	HARVEST BOWL mixed leaves, baked pumpkin, cous cous, cherry tomatoes, cucumber, olives, feta, walnuts and house dressing (V)			CHICKEN PARMIGIANA house chips, salad, gravy	29
		20		BUTTER CHICKEN chefs special butter chicken, chutney, raita, basmati rice, pappadum and naan	27
	TRADITIONAL CEASAR cos lettuce, crispy bacon, toasted croutons, anchovy, boiled egg and parmesan	21	SWEET	CHEESECAKE berry compote, ice cream	15
	ADD ONS chicken or haloumi +6 smoked salmon +7 chilli pork +10 bulgogi beef +10 coconut prawns (4) +10		SOMETHING	STICKYDATE PUDDING butterscotch sauce, icecream	15



More than a hotel

CLOSED FOR DINNER ON PUBLIC HOLIDAYS (gf) gluten free (v) vegetarian (V) vegan (df) dairy free

BEVERAGE MENU

EER / CIDER	JAMES BOAGS PREMIUM	10		CHAIN OF FIRE	
	ASAHI	11		SAUVIGNON BLANC SEMILLOIN SOUTH AUSTRALIA	9 / 34
	CORONA	11			
	FURPHY	11	WHITE	PIKORUA SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	11 / 39
2	APPLE CIDER	9			
	PREMIUM LIGHT	9		ARA SINGLE ESTATE PINOT GRIS MARLBOROUGH, NEW ZEALAND	
				WILDFLOWER CHARDONNAY	
	JOHNNIE WALKER RED	10			11 / 42
	JIM BEAM BOURBON	10			
	STOLICHNAYA VODKA	10			
Ξ	BUNDABERG RUM	10		MARQUIS DE PENNAUTIER ROSE FRANCE	
SPIRIT	HENDRICKS GIN	11			11 / 42
	JACK DANIELS	11		ROBERT OATLEY SIGNATURE PINOT NOIR VICTORIA	
	HENNESSY COGNAC VS	12			12 / 46
	GLENFIDDICH 12Y0	12	RED		
SPARKLE	LA GIOIOSA TREVISO PROSECCO	24		PEDESTAL CABERNET SAUVIGNON WESTERN AUSTRALIA	14 / 49
	VEUVE TAILHAN BLANC DE BLANCS FRANCE	10 / 39		CIRCA 1858 SHIRAZ NEW SOUTH WALES	11 / 39

