

menu

hot beverages

coffee	
espresso	4
long black	4
americano	4.5
macchiato short / long	4.5 / 4.8
flat white	4.5
cappuccino	4.5
latte	4.8
mochaccino	5.5
vienna	4.6
chai latte	5.1
hot chocolate - regular	5.6
hot white chocolate	5.6
coffee desserts	
affogato	6.5
frangelico affogato	15.5
liqueur special coffee	13.9
tea	
for one	4.6
for two	5.6
special blend breakfast / earl grey / grapefruit and bitter lemon / peppermint / chamomile / papaya sencha green tea / sweet sunday	
lemon, ginger and honey hot shot	3.6
extras	0.6
extra shot / soy milk / vanilla / hazelnut / caramel / white chocolate / wild peppermint	
cold beverages	
iced drinks	5.6
coffee / mocha / chocolate / white chocolate	
fruit smoothies	5.6
berry / tropical / banana	
thick shakes	5.6
vanilla / caramel / hazelnut / peppermint	
allganics organic iced tea	4.6
peach and black tea	
frank sparkling	5
tangy blood orange / ruby red grapefruit	
allganics organic sparkling fruit juice	5
apple, cranberry and pomegranate / apple, pineapple and passionfruit	
bundaberg	5
ginger beer / lemon lime and bitters	
antipodes	6.5
sparkling / still mineral water	
fresh juices	4.9
orange / feijoa / pineapple / tomato / apple / cranberry	
carbonated drinks	4
coke / diet coke / coke zero / lemonade / tonic / soda water / ginger ale / lemon and paeroa	

breads

Selection of Breads	8.9
dukkah / balsamic reduction / avocado oil	
Garlic Baguette	4.9
garlic / herb and parmesan butter	
soup	
Soup of the Day	15.5
wait staff will advise / ciabatta	
Urbano Chowder	19.9
coconut lime seafood chowder / ciabatta	

entrées

Prawns	24.5
pan seared marinated prawns / tropical salsa / chorizo crumb / iceberg lettuce / basil sorbet / guacamole / smoked paprika aioli / salmon roe / balsamic pearls	
Mac N' Cheese	18.9
fried crumbed macaroni, cheese and bacon / smoked cheddar stuffing / red cabbage slaw / caramelised onion / spicy roasted red pepper puree / basil pesto	
Scallops	24.5
pan seared / black pudding / corn succotash / fire roasted pepper coulis / balsamic caviar / spiced caramelised popcorn	
Pork Belly	21
confit / pressed / beer gel / crushed green peas / pickled green paw paw and watercress salad / toasted almonds	
Caesar Salad	17.9
cos lettuce / soft poached free range egg / shaved parmesan / croutons / bacon / anchovies / caesar dressing / parmesan crisp	
- marinated prawns	+ 4.9
- smoked chicken	+ 4.9
Pâté	18.5
our own chicken liver pâté / port wine jelly / apple and apricot mostarda / ciabatta crisp	
Mushrooms	19.5
marinated field mushrooms / rocket / cherry tomatoes / balsamic syrup / crispy garlic / roasted walnuts / truffle oil / himalayan pink salt	
Crab Cake	24
crumbed / sumac and mint aioli / grilled baby corn spears / pickled cucumber and roasted pepper salad / sriracha gel	

mains

Chicken	34.9
free range chicken breast / dukkah crusted / cream cheese, apricot and walnut stuffing / olive oil, lemon and chive mashed potato / strawberry tomato, smoked feta and mizuna salad / spiced peach puree	
Pork	36.9
bacon wrapped tenderloin / gingered kumara mash / fig and plum chutney / black pudding / passionfruit sauce / grilled baby vegetables / crushed chicharron	
Lamb	42.9
new zealand lamb tenderloin / ras el hanout / creamy saffron risotto cake / ratatouille / baby vegetables and pea salad / mint pebbles / roasted garlic infused lamb jus	
Eye Fillet	43.9
prime bacon wrapped eye fillet / anna potatoes / roasted baby vegetables / red wine-blackberry sauce	
Scotch Fillet	39.5
premier rib-eye of beef / spicy urbano rub / gorgonzola cream / green beans, capsicum, portobello mushroom and rocket salad / horseradish mashed potato / sriracha gel	
Fish	POA
wait staff will advise	
Duck	41.5
confit leg / sarladaise potatoes / sugar snap peas and micro green salad / ginger curry vinaigrette / salted pistachio brittle / sour cherry sauce	
Prawns	43.9
A la plancha / romesco / roasted summer baby vegetables / saffron, chorizo risotto / chorizo crumbs	
Gourmet Burger	25.5
chef's own beef pattie / guacamole / beetroot / lettuce / smoked tomato / camembert / chilli jam / aioli / chilli kelp fries	
Urbano Chicken Burger	25.5
free range tenderloins / dukkah crusted / cranberry / camembert / guacamole / lettuce / smoked tomato / chilli jam / aioli / chilli kelp fries	
Vegetarian	27.9
mediterranean filo parcels / spiced chickpea and baby vegetable salad / white balsamic and orange dressing / smoked cherry tomato jelly / olive and black sesame tapenade	
sides	
Potato Confit	7.5
duck fat / garlic and rosemary	
Medley of Garden Vegetables	7.9
with chilli and herb crumb	
Steak Fries	6.5
aioli / tomato sauce	
Crispy Garden Salad	7
mesclun / spiced chickpea / julienne garden vegetables / tomato / cucumber / white balsamic and orange dressing	
Wild Rocket Salad	7.9
spiced pecan / mango / smoked feta / rock melon / maple and shallot dressing	

| gluten-free options available |
| please advise wait staff of any allergies |

desserts

Crème Brulee	16.5
white chocolate / raspberry / pistachio pebbles / whipped cream / biscotti	
Peach and Strawberry Crumble	15.9
balsamic ice cream / whipped cream / molasses powder / black pearls	
Banana Fritters	14.9
shredded coconut / coconut ice cream / butterscotch sauce / whipped cream / tropical salsa / chocolate soil	
Mud Cake	14.9
warm / basil sorbet / berry compote / whipped cream	
Lemon Meringue Cheesecake	16.5
lemongrass-pistachio dust / basil syrup / whipped cream	
Sundae	13.5
vanilla ice cream / berry compote / almond rocks / meringue stick / whipped cream	
Urbano Tasting Plate [ideal for sharing]	21.9
chocolate truffles / espresso crème brulee / peach and strawberry crumble / basil sorbet / whipped cream	
Frangelico Affogato	15.5
vanilla ice cream / espresso / frangelico / biscotti	
Cheese	
selection of blue / mature cheddar / soft cheese / cracker selection / apple and apricot mostarda	
- for one	15.9
- for two	26.5
- for a crowd	32.5

little person's menu

Pizza	11.5
bacon / pineapple / cheese fries or salad option	
Fresh Tempura Fish	12.5
fries or salad option	
Crumbed Chicken Tenderloins	11.5
fries or salad option	
Beef Nachos	12.5
chilli jam / melted cheese / sour cream	

desserts

Banana Fritters	7.9
shredded coconut / coconut ice cream / butterscotch sauce / whipped cream	
Sundae	7.9
vanilla ice cream / chocolate, caramel, passionfruit or strawberry topping	

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