

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

extra shot / soy milk / vanilla / hazelnut / caramel / white chocolate / wild peppermint	0.6
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cold beverages

iced drinks

coffee / mocha / chocolate / white chocolate	5.6
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fruit smoothies

berry / tropical / banana	5.6
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thick shakes

vanilla / caramel / hazelnut / peppermint	5.6
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allganics organic iced tea

peach and black tea	4.6
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frank sparkling

tangy blood orange / ruby red grapefruit	5
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allganics organic sparkling fruit juice

apple, cranberry and pomegranate / apple, pineapple and passionfruit	5
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bundaberg

ginger beer / lemon lime and bitters	5
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antipodes

sparkling / still mineral water	6.5
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fresh juices

orange / feijoa / pineapple / tomato / apple / cranberry	4.9
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carbonated drinks

coke / diet coke / coke zero / lemonade / tonic / soda water / ginger ale / lemon and paeroa	4
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breads

Selection of Breads

dukkah / balsamic reduction / avocado oil	8.9
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Garlic Baguette

garlic / herb butter and mozzarella	4.9
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soup

Soup of the Day

wait staff will advise / ciabatta	15.5
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Urbano Chowder

coconut lime seafood chowder / ciabatta	19.9
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entrées

Prawns

pan seared marinated prawns / asian slaw / chorizo crumb / guacamole / smoked paprika aioli / salmon roe / black pearls	24.5
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Mac N' Cheese

fried crumbed macaroni, cheese and bacon / smoked cheddar stuffing / celeriac slaw / caramelised onion / spicy roasted red pepper purée	18.9
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Scallops

pan seared / black pudding / apple and grapefruit salad / spiced carrot gel / balsamic caviar	24.5
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Pork Cheeks

confit / smoked / celeriac remoulade / poached pears / mustard leaves / pork sauce	21
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Caesar Salad

cos lettuce / soft poached free range egg / shaved parmesan / croutons / bacon / anchovies / caesar dressing / parmesan crisp	18.5
- marinated prawns	+ 4.9
- smoked chicken	+ 4.9

Pâté

our own chicken liver pâté / port wine jelly / apple and apricot mostarda / ciabatta crisp	18.5
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Mushrooms

braised forest mushrooms / baby spinach / cherry tomatoes / balsamic syrup / crispy garlic / roasted walnuts / truffle oil / himalayan pink salt / crispy filo basket	19.5
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Sweetbreads

crumbed / sauerkraut / mustard cream / parsnip fluid / caramelised onion / micro herbs / sriracha pearls	19.5
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mains

Chicken free range chicken breast / dukkah crusted / chorizo and white bean stuffing / spiced pumpkin purée / mushroom cream sauce / broccoli, pine nut and currant salad	34.9
Pork bacon wrapped tenderloin / pork crackling / poached pears / kumara mash / black pudding / glazed carrots / mustard leaves	36.9
Lamb new zealand lamb tenderloin / med rare / ras el hanout / garbanzo purée / rocket, baby vegetables, lentil and date salad / mint pebbles / tamarind jus	42.9
Eye Fillet prime bacon wrapped eye fillet / truffle mashed potato / roasted baby vegetables / crispy onions / soubise sauce / jus / blue cheese cubes	43.9
Scotch Fillet premier rib-eye of beef / spicy urbano rub / beef tea / jacket potato / bacon / sour cream / roasted tomatoes / iceberg, apple and walnut salad / miso jus	39.5
Fish wait staff will advise	POA
Duck confit leg / braised cabbage / sarladaise potato / ponzu jelly / green peppercorn sauce / caramelised apples / salted pistachio brittle	41.5
Venison cervena loin / venison salami / truffle mashed potato / chocolate-chilli oil / kale / butternut and baby beetroot salad / smoked feta / crispy onions / pine nut and pistachio crumb	43.9
Gourmet Burger chef's own beef pattie / guacamole / beetroot / lettuce / smoked tomato / camembert / chilli jam / aioli / chilli kelp fries	25.5
Urbano Chicken Burger free range tenderloins / dukkah crusted / cranberry / camembert / guacamole / lettuce / smoked tomato / chilli jam / aioli / chilli kelp fries	25.5
Vegetarian winter moussaka / butternut purée / spiced chickpea and baby vegetable salad / smoked feta / white balsamic and orange dressing / spicy sweet pepper gel	27.9

sides

Sarladaise Potato duck fat / garlic and parsley	7.5
Medley of Garden Vegetables gratinated cheese sauce	8.9
Steak Fries aioli / tomato sauce	6.5
Crispy Garden Salad salad mix / spiced chickpea / julienne garden vegetables / tomato / cucumber / white balsamic and orange dressing	7
Wild Rocket Salad wild rocket / shaved fennel / candied spiced pecan / mandarin segments / red apple / smoked feta / maple and shallot dressing	7.9

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

desserts

Crème Brulee spiced pumpkin / plum jelly / pistachio pebbles / whipped cream / biscotti	16.5
Lemon Meringue Cheesecake lemongrass-pistachio dust / fresh and caramelised apples / whipped cream	16.5
Kumara and Pecan Tart salted caramel ice cream / whipped cream / molasses powder / black pearls	15.9
Banana Fritters shredded coconut / coconut ice cream / butterscotch sauce / whipped cream / apple and kiwifruit salsa / chocolate soil	14.9
Mud Cake warm / passion fruit ice cream / berry compote / whipped cream	14.9
Sundae vanilla ice cream / berry compote / almond rocks / crushed meringue / whipped cream	13.5
Urbano Tasting Plate [ideal for sharing] chocolate truffles / spiced crème brulee / kumara and pecan tart / pear and apple crumble / mint ice cream / whipped cream	22.5
Frangelico Affogato vanilla ice cream / espresso / frangelico / biscotti	15.5
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 bacon / pineapple / cheese fries or salad option	11.5
Fresh Tempura Fish fries or salad option	12.5
Crumbed Chicken Tenderloins fries or salad option	11.5
Beef Nachos chilli jam / melted cheese / sour cream	12.5

desserts

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

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