

hot beverages

coffee

espresso	5
long black	5
americano	5.5
macchiato short / long	5/5.5
flat white	5.5/6
cappuccino	5.5/6
latte	5.5/6
mochaccino	6.5
vienna	5.5
chai latte sweet / spicy	6.5
turmeric latte	6.5
matcha latte	6.5
hot chocolate – regular	6.5
hot white chocolate	6.5

coffee desserts

affogato	15
frangelico affogato	22.9
liqueur special coffee	22.9

tea

for one	5.9
for two	7.5
special blend breakfast / earl grey / grapefruit & bitter lemon / peppermint / chamomile / papaya sencha green tea / sweet sunday	

lemon ginger & honey hot shot

extras

extra shot / decaf / pouring cream / whipped cream / soy milk / almond milk / coconut milk / oat milk / vanilla / hazelnut / caramel / white chocolate / peppermint

cold beverages

iced drinks

coffee / mocha / chocolate / white chocolate / chai / tumeric / matcha

fruit smoothies

berry / tropical / banana / juicy mango

milk shakes

vanilla / caramel / hazelnut / chocolate / strawberry

kombucha

raspberry lemonade / cherry plum / ginger lemon

arepa

mental clarity drink

iced tea

lemon / peach / mango

bundaberg

ginger beer / lemon lime & bitters

antipodes

1 litre sparkling

500ml sparkling / still mineral water

premium fruit juices

orange / pineapple / tomato / apple / cranberry

carbonated drinks

coke / fanta / coke zero / lemonade / tonic / soda water / ginger ale / lemon & paeroa

6

1

9.8

9.8

10.5

9.5

9.5

6.5

7.5

10.5

7.5

6

6

menu

breads

selection of breads

dukkah - pistachio, almonds, spices / balsamic reduction / avocado oil **18.9**

garlic baguette

garlic, herb butter / mozzarella **14.5**

soup

soup of the day

wait staff will advise / ciabatta **22.5**

urbano chowder

coconut lime seafood chowder / ciabatta **25.9**

entrée

prawns

prawns / chorizo / garlic / olives / chilli flakes / olive oil / parsley / ciabatta **28.9**

scallops

scallops / pan seared / apples and quinoa salad / crispy black pudding / balsamic pearls / butternut puree / micro greens **29.5**

pork belly

8 hours slow cooked pork belly / soy honey glaze / charred bok choy / quail egg / pickled red onion / fried garlic **27.9**

dumplings

chicken and vegetables / pan fried / asian slaw / black bean chilli sauce / spring onions / crispy shallots **24.9**

urbano salad

baby spinach and gourmet salad mix / grapes / blue cheese / baby beets / roasted kumara / candied almonds / cider vinegar and orange dressing **25.9**

- free-range dukkah crusted chicken tenderloins **+9.5**

- marinated prawn **+9.5**

- grilled marinated haloumi **+9.5**

- smoked salmon **+9.5**

Pâté

our own chicken liver pâté / port wine jelly / apple and apricot mostarda / fig and walnut toast **25.9**

cracklings

home-made / puffed / crispy / new zealand pork skin / urbano spiced vinegar **21.9**

vegetables spring rolls

onion / garlic / ginger / green cabbage / carrots / vermicelli / tofu / kumara / salad mix / house made spiced vinegar or sweet chilli sauce **24.9**

mains

chicken 42.5
free-range chicken breast / garlic mushroom, herbs, and cheese stuffing /
dukkha crumbed / horseradish mashed potato / carrot puree / broccoli /
petite beetroot / country gravy

pork 43.5
bacon wrapped tenderloin / green onion stuffing / glazed baby carrots /
broccoli / apples and quinoa salad / cumberland sauce

lamb 51.9
new zealand lamb rump / pumpkin hummus / roasted spiced kumura,
cauliflower, carrots and chickpeas / baby beetroot / smoked feta cheese /
chermoula

fish poa
wait staff will advise

scotch fillet 50.9
premier rib eye of new zealand beef / compressed potato / garlic mushrooms /
charred onion petals / creamed spinach / beetroot puree / carrots /
blue cheese sauce

urbano burger
beetroot-horopito relish / camembert / guacamole / lettuce /
smoked tomato / chilli jam / aioli / chilli kelp fries
- pulled pork 30.5
- free-range dukkah crusted chicken tenderloins 31.9
- wagyu beef pattie 33.9

vegetarian 31.9
vegan curry / pumpkin / chickpea / cauliflower / spinach / tomatoes /
garam masala / coconut cream / roasted cashew / yoghurt / coriander /
rice / naan bread
- free-range dukkah crusted chicken tenderloins +9.5
- marinated prawns +9.5
- grilled marinated haloumi +9.5
- smoked salmon +9.5

pasta of the day poa
wait staff will advise / garlic bread

sides

agria potato 14.9
beef tallow / confit / roasted / garlic and herb infused

medley of garden vegetables 14.9
steamed / chickpeas / chermoula

fries 13.9
aioli / tomato sauce

garden salad 14.9
gourmet salad mix / spiced chickpeas / grapes / crisp julienne garden
salad vegetables / tomato / cucumber / cider vinegar and orange dressing

desserts

crème brulee 23.9
vanilla / pistachio pebbles / biscotti / whipped cream

chocolate mud cake 23.9
berry compote / vanilla ice-cream / chocolate dust / whipped cream /
balsamic pearls

banana spring rolls 24.5
coconut ice-cream / jackfruit crisp/ butterscotch sauce /
whipped cream / chocolate soil

sundae 21.9
vanilla ice-cream / kawa-kawa lemon curd or berry compote /
honey roasted almonds / crushed meringue / whipped cream

or 22.9
coconut ice-cream / passionfruit syrup / jackfruit / roasted coconut flakes

Dessert of the Day 24.5
(wait staff will advise)

frangelico affogato 23.9
vanilla ice-cream / espresso / frangelico / biscotti

cheese
selection of blue / mature cheddar / soft cheese / cracker selection /
apple and apricot mostarda
- for one 28.5
- for two 37.9
- for a crowd 48.9

little person's menu

pizza 18.5
bacon / pineapple / cheese
fries **or** salad option

fresh tempura fish 18.9
fries **or** salad option

crumbed chicken tenderloins 18.5
fries **or** salad option

beef nachos 22.5
beef mince / melted cheese / sour cream

loaded fries 26.9
8 hour slow cooked pork shoulder / fries / barbecue sauce / pickled red onions /
jalapeno lime / mozzarella / black beans and tomato salsa

little person's desserts

banana spring rolls 14.5
vanilla ice-cream / jackfruit / butterscotch sauce / whipped cream

sundae 13.9
vanilla ice-cream / chocolate, caramel, passionfruit
or strawberry topping