

# URBANO

ORGANIC COFFEE TRADERS



## MEZEDES (STARTER)

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<b>OLIVE MISTE</b> .....	9
<i>Medley of assorted olives heated with garlic, chilli, herbs, olive oil and lemon rind</i>	
<b>CAPRESE STACK</b> .....	18
<i>Buffalo mozzarella stacked w basil, tomatoes, avocado on rocket, s/w balsamic fig glaze, organic ex virgin olive oil &amp; black pepper</i>	
<b>CRISPY TEMPURA BABY ZUCCHINI FLOWERS</b> .....	22
<i>Stuffed w Ricotta, parmesan, Mint and mild chilli s/w lemon aioli</i>	
<b>BRUSCHETA MAGNA GRECIA</b> .....	16
<i>Ripe tomatoes, wood fire smoked peppers, feta, oregano, drizzled w cold press organic extra virgin olive oil</i>	
<b>MEZE GRECO</b> .....	22
<i>A selection of hot and cold mezze, Greek dips olives, haloumi, calamari, pickled veggies and more s/w grilled pita bread</i>	
<b>HALOUMI PEPPERED FIGS SAGANAKI</b> .....	18
<i>Grilled Haloumi cheese s/w peppered figs and honey balsamic glaze</i>	
<b>SALT &amp; PEPPER GREEK STYLE CALAMARI</b> .....	19
<i>Tender calamari in garlic, cracked pepper, sea salt, &amp; parsley s/w roquette, lemon &amp; lemon zest aioli</i>	
<b>SAGANAKI PRAWNS</b> .....	23
<i>Ocean king prawns, garlic, red onion, capsicum, olives, cherry tomatoes, fresh herbs, goat's feta cheese s/w grilled pita bread</i>	
<b>GREEK DIPS TRIO</b> .....	14
<i>3 Greek dips s/w warm pita bread</i>	
<b>POTATO CHIPS EL GRECO</b> .....	14
<i>Super crunchy potato chips topped with crumbled feta, ex virgin olive oil, sea salt, and oregano</i>	
<b>SUPER CRUNCH POTATO CHIPS</b> .....	9
<b>WARM GRILLED PITA BREAD</b> .....	5
<i>Drizzled with extra virgin olive oil, oregano</i>	

## SALADS

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<b>ROASTED BEETROOT SALAD</b> .....	20
<i>Wood fired roasted beetroot s/w baby Spinach, rocket, snow pea, goats' feta, hazelnuts and hazelnut dressing</i>	
<b>GREEK SALAD</b> .....	17
<i>Cherry and Roma tomatoes, capsicum, red onion, cucumber, olives &amp; feta w olive oil lemon dressing</i>	
<b>ROCKET SALAD</b> .....	15
<i>Rocket with avocado, parmesan cheese shavings, pear, pomegranate &amp; balsamic dressing</i>	
****Extras with your salad****	
<b>GRILLED HALOUMI CHEESE</b> .....	7
<b>CHAR GRILLED CHICKEN TENDERLOINS</b> .....	7
<b>GRILLED CALAMARI</b> .....	7
<b>SMOKED SALMON</b> .....	7
<b>MARKET FRESH GRILLED SALMON</b> .....	10

## SEAFOOD

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<b>BARRAMUNDI FISH &amp; CHIPS</b> .....	28
<i>Tempura wild caught barramundi fillets, served with homemade tartar sauce, chips and salad</i>	
<b>GREEK STYLE SALT &amp; PEPPER CALAMARI</b> .....	28
<i>Tender calamari in garlic, sea salt, cracked pepper and parsley s/w lemon zest aioli, salad and chips</i>	
<b>WILD CAUGHT BARRAMUNDI MEUNIÈRE</b> .....	34
<i>Grilled wild caught barramundi fillet s/w mash potato, sauté spinach &amp; lemon meunière sauce</i>	
<b>CRISPY SKIN SALMON</b> .....	34
<i>Market fresh salmon, s/w tarragon infused kipfler potatoes, green beans, roasted cherry tomatoes &amp; citrus dressing</i>	
<b>GRILLED MIX SEAFOOD PLATTER</b> .....	42
<i>Market fresh ocean prawns, scallops on the shell, tender calamari, mussels, barramundi fillet and tempura soft shell crab s/w chips, tartar aioli &amp; lemon wedges,</i>	

# PASTA

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<b>URBANO HOME MADE GNOCCHI DI PATATE</b> .....	29
<i>Gorgonzola Cream Sauce with roasted walnuts &amp; pears served with crispy prosciutto and shaved Grana Padano</i>	
<b>PENNE ALLA POMODORO</b> .....	22
<i>Penne with our Napolitano sauce</i>	
<b>PENNE ALLA BOLOGNESE</b> .....	23
<i>Penne with our rich Angus beef ragout</i>	
<b>LINGUINE PROVENCIALE</b> .....	23
<i>Mushrooms, ex virgin olive oil, chillies, thyme, garlic, cherry tomatoes, baby spinach, olives, mint and feta</i>	
<b>PENNE DIAVOLA</b> .....	24
<i>Mushroom, chilli, garlic, basil &amp; tomato cream sauce</i>	
<b>PENNE BOSCAIOLA</b> .....	24
<i>Double smoked ham, mushroom, shallots with cream sauce</i>	
<b>SPAGHETTI SICILIANA</b> .....	25
<i>Eggplant, garlic, chilli, basil &amp; tomato sauce</i>	
<b>SPAGHETTI AGLIO OLIO CON PEPERONCINO SALVIA A GAMBERI</b> .....	29
<i>Ocean fresh king prawns cooked in extra virgin olive oil, cherry tomatoes, baby spinach, olive, garlic &amp; chilli</i>	
<b>SPAGHETTI PESCATORA</b> .....	34
<i>Ocean fresh king prawns, barramundi fillet, calamari, scallops &amp; mussels w chilli, cherry tomatoes, garlic &amp; shallots in tomato salse</i>	
<b>KAVOURO-MAKARONADA</b> .....	34
<i>Spaghetti with Sea fresh crabmeat, basil, chilli, garlic, parsley, cherry tomatoes, shallots &amp; ex virgin olive oil</i>	
<b>URBANO SLOW BRAISED BEEF RAGU WITH PAPPARDELLE</b> .....	28
<i>Slow cooked angus beef in tomato based sauce flavoured with a classic Italian soffritto (onion, garlic, celery and carrots), red wine and fragrant herbs (thyme, rosemary and sage) s/w pappadelle</i>	

# WOOD FIRED SLOW ROASTS

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<b>FLINDERS ISLAND - SALT GRASS FED - LAMB KLEFTIKO</b> .....	34
<i>Slow roasted lamb rump s/w potato mash and red wine rosemary jus</i>	
<b>STICKY HONEY PORK BELLY</b> .....	32
<i>Slow roasted w spices and honey s/w mash, sautéed spinach, green apple compote and honey jus</i>	

# CHAR-GRILLED MEATS

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<b>FLINDERS ISLAND SALT GRASS FED- LAMB RUMP SOUVLAKI (Greek style Skewers)</b> ..	32
<i>Char grilled lamb skewers x 3, s/w chips, Greek salad, tzatziki and grilled pita bread</i>	
<b>FLINDERS ISLAND SALT GRASS FED - LAMB CUTLETS</b> .....	34
<i>Marinated Greek style char grilled lamb cutlets x 4, s/w chips, Greek salad and tzatziki</i>	
<b>FREE RANGE CHICKEN TENDERLOINS SOUVLAKI (Greek style Skewers)</b> .....	29
<i>Char grilled chicken skewers x 4 s/w chips, Greek salad, tzatziki and grilled pita bread</i>	
<b>VITELLO AL FUNGHI E CARCIOFI</b> .....	30
<i>Pan seared veal with mushrooms, artichoke hearts &amp; red wine demi glaze s/w mash and steamed seasonal veggies</i>	
<b>MIXED CHAR GRILLED MEATS PLATER</b> .....	39
<i>Free range chicken, lamb rump souvlaki, lamb cutlet, rib eye fillets strips &amp; chorizo s/w chips, tzatziki &amp; pita bread</i>	

# STEAKS

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Our specialty steaks menu is handpicked by the best meat buyers in the country. The meat is recognized for its quality by beef connoisseurs from around the world. The majority of the best meat Australia produces is exported and we have acquired these export quality meats for your enjoyment.

<b>EYE FILLET TENDERLOIN- (Greenham Tasmanian Cape Grim natural beef) 250 gm</b> ..	38
<i>Pasture fed, HGP free. With fertile soil and abundant rainfall, Tasmania grows rich, succulent pastures on which livestock thrive. The Cape grim meteorological Air station has been measured as having the cleanest air in the world.</i>	
<b>RIB EYE FILLET- (Greenham Tasmanian Cape Grim beef) 300 gm</b> .....	39
<i>Pasture fed, Yearling 18-24 months of age max. (1st prize best steak, royal Easter show)</i>	
<b>NEW YORK STRIP STEAK 300gm</b> .....	42
<i>AACO Wagyu Darling downs - QLD Kobe cuisine F1, 300 day + grain fed. AACO Wagyu Darling downs are sought after globally by Master Chefs and Restaurateurs in their pursuit of excellence.</i>	

✱✱All our steaks served with our super crunchy potato chips and your choice of  
(Garden salad /Steamed seasonal veggies) & (Mushroom sauce /Red wine demi glaze)✱✱