

URBANO

ORGANIC COFFEE TRADERS

MEZEDES (STARTER)

OLIVE MISTE 🌿	14
Heated w/ garlic, chilli, herbs, olive oil & lemon rind	
POTATO CHIPS EL GRECO 🌿	14
Super crunchy potato chips topped with crumbled feta, ex virgin olive oil, sea salt, & oregano	
HALOUMI PEPPERED FIGS SAGANAKI 🌿	21
Grilled - served /w peppered figs & honey balsamic glaze	
SALT & PEPPER GREEK STYLE CALAMARI	19
Garlic, cracked pepper, sea salt, & parsley. Side garlic aioli	
SOUTHERN FRIED TENDERLOINS	21
Juicy Southern style spicy fried chicken tenders w/ chilli aioli	
SAGANAKI PRAWNS	26
Ocean king prawns, garlic, red onion, capsicum, olives, cherry tomatoes, goats feta, fresh herbs & grilled pita bread	
FISHERMANS PLATE	26
Char-grilled ocean fresh green prawns, plump Tasmanian scallops in the shell & tender grilled calamari w/ chilli garlic aioli	

WARM GRILLED PITA BREAD 🌿	6
Drizzled with extra virgin olive oil & a pinch of oregano	
GARLIC BREAD 🌿	9
Our wood fired home baked baguette toasted with garlic and parsley butter	
GREEK DIPS TRIO	17
House made tzatziki, hummus & taramasalata w/ warm pita bread	
MEZE GRECO (TO SHARE)	26
A selection of hot & cold mezze. Greek dips, olives, haloumi, calamari, chorizo, pickled veggies & grilled pita bread	

SIDES \$10

-CHIPS	-GARDEN SALAD
-MASH	-STEAMED VEGGIES

BURGERS & WRAPS ALL SERVED WITH CHIPS

CHICKEN TENDERLOIN BURGER	21
Free range chicken char grilled on turkish bread, iceberg lettuce, roma tomatoes, avocado, cheese & chilli jam	
SOUTHERN FRIED CHICKEN BURGER	22
Coated & crumbed Chicken tenderloins deep-fried & served on a toasted milk bun w/ house honey mustard slaw	
ANGUS BEEF BURGER	21
100% Angus beef patty on a toasted brioche roll, caramelised onions, iceberg lettuce, tomato, & homemade BBQ sauce (Add Bacon +\$3)	
GREEK STREET FOOD LAMB GYROS	24
Slow roasted lamb rump wrapped in a warm grilled pita bread with house tzatziki, tomato, red onion & rocket	
CHICKEN GYROS	21
Free range chicken tenderloins char-grilled, wrapped in a warm grilled pita bread, avocado, mixed leaves & pesto aioli	

GREEK SALAD 🌿	19
Cherry & Roma tomatoes, capsicum, red onion, cucumber, olives & feta w/ olive oil infused lemon dressing	
ROCKET SALAD 🌿	19
Rocket with avocado, shaved parmesan, pear, pomegranate & a balsamic glaze dressing	
ROASTED BEETROOT SALAD 🌿	23
Woodfired roasted beetroot s/w baby spinach, rocket, snow pea, goats feta, roasted hazelnuts & a zesty hazelnut dressing	

SALAD EXTRAS \$7

GRILLED HALOUMI CHEESE
CHAR-GRILLED CHICKEN TENDERLOINS
GRILLED CALAMARI
SMOKED SALMON
FRESH GRILLED SALMON \$11

SEAFOOD

BARRAMUNDI FISH & CHIPS	29
Deep-fried tempura coated wild caught barramundi fillets, with homemade tartar sauce, chips & salad	
GREEK STYLE SALT & PEPPER CALAMARI	28
Tender calamari in garlic, sea salt, cracked pepper and parsley s/w lemon zest aioli, chips & salad	
WILD CAUGHT BARRAMUNDI MEUNIERE	34
Grilled wild caught barramundi fillet s/w mash potato, sautéed spinach & lemon meunière sauce	
CRISPY SKIN SALMON	36
Market fresh salmon, s/w tarragon infused kipfler potatoes, broccoli, roasted cherry tomatoes finished w/ a citrus dressing	
GRILLED MIX SEAFOOD PLATTER	49
Market fresh ocean prawns, scallops, tender calamari, mussels, barramundi fillet & tempura soft shell crab, w chips, tartar & lemon wedges	

1.5% surcharge for card payments
10% public holiday surcharge

MEATS & STEAKS

FREE RANGE CHICKEN TENDERLOINS SOUVLAKI <i>Char-grilled chicken skewers (x4) served /w chips, Greek salad, house tzatziki and grilled pita bread</i>	31
FLINDERS ISLAND SALT GRASS FED- LAMB RUMP SOUVLAKI <i>Char-grilled lamb skewers (x3) served /w chips, Greek salad, house tzatziki and grilled pita bread</i>	35
FLINDERS ISLAND SALT GRASS FED - LAMB CUTLETS <i>Marinated Greek style char grilled lamb cutlets (x3) served w/ chips, Greek salad and house tzatziki</i>	39
RIB EYE FILLET- (Greenham Tasmanian Cape Grim beef) 300 gm <i>Served with our super crunchy potato chips and your choice of:</i> <i>Garden salad // steamed veggies & mushroom sauce // red wine demi glaze</i>	45
MIXED CHAR GRILLED MEATS PLATTER <i>Free range chicken (x2), lamb rump souvlaki (x2), lamb cutlet (x1) & chorizo w/ chips, tzatziki & pita bread</i>	49











FROM THE WOOD-FIRED OVEN ALL SERVED WITH SIDE SALAD

TRADITIONAL GREEK MOUSSAKA <i>Baked layers of roasted potatoes, zucchini, eggplant, our delicious Angus beef ragu & topped w/ bechamel sauce</i>	29
LASAGNE AL FORNO <i>Our homemade lasagne using our woodfired oven. Topped with Grana Padano parmesan cheese</i>	29
FLINDERS ISLAND - SALT GRASS FED - LAMB KLEFTIKO <i>Slow roasted lamb rump s/w potato mash & red wine rosemary jus</i>	39
FLINDERS ISLAND - SALT GRASS FED - LAMB LEMONATO <i>Baby lamb shoulder slow roasted with garlic, oregano, lemon & fresh herbs. Served w/ lemon baked potatoes</i>	39

PASTA



GLUTEN FREE TAGLIATELLE option available for all pasta dishes +\$5

PENNE ALLA POMODORO  <i>Penne with our Napolitano sauce</i>	23
PENNE ALLA BOLOGNESE <i>Penne with our rich Angus beef mince</i>	24
LINGUINE PROVENCIALE  <i>Mushrooms, olive oil, chilli, thyme, garlic, cherry tomatoes, baby spinach, olives, mint & feta</i>	24
PENNE DIAVOLA   <i>Mushroom, chilli, garlic, basil & tomato cream sauce</i>	24
PENNE BOSCAIOLA <i>Double smoked ham, mushroom & shallots in a cream & parmesan sauce</i>	25
HOME-MADE GNOCCHI DI PATATE <i>Gorgonzola infused cream based sauce w/ roasted walnuts, fresh pear & shaved Grana Pandano</i> <i>(OPTIONAL: Napolitano sauce)</i>	26
HOME-MADE GNOCCHI WITH ROASTED PUMPKIN <i>Cooked in a burnt sage butter sauce and topped w/ shaved Grana Pandano</i>	26
SPAGHETTI SICILIANA  <i>Eggplant, garlic, chilli, basil & tomato sauce</i>	25
PUMPKIN RAVIOLI & BURNT SAGE BUTTER  <i>Pumpkin stuffed ravioli cooked in burnt sage butter sauce</i>	28
SPINACH & RICOTTA RAVIOLI NAPOLITANA  <i>Spinach & ricotta stuffed ravioli cooked in napolitano sauce</i>	28
CHICKEN & MUSHROOM RISOTTO <i>Chicken tenderloins, mushrooms, garlic, herbs & white wine</i>	29
URBANO SLOW BRAISED BEEF RAGU WITH PAPPARDELLE <i>Slow cooked Angus beef in tomato sauce, flavoured w/ a classic Italian soffritto, red wine & fragrant herbs</i>	32
SPAGHETTI GAMBERI  <i>Ocean fresh king prawns cooked in extra virgin olive oil, cherry tomatoes, baby spinach, olive, garlic & chilli</i>	37
SPAGHETTI PESCATORA  <i>Ocean fresh king prawns, barramundi fillet, calamari, scallops & mussels w/ chilli, cherry tomatoes, garlic & shallots in tomato sauce</i>	37
KAVOURO-MAKARONADA  <small>(CRAB MEAT SPAGHETTI)</small> <i>Spaghetti with Sea fresh crabmeat, basil, chilli, garlic, parsley, cherry tomatoes, shallots & ex virgin olive oil</i>	39
SEAFOOD RISOTTO  <i>Fresh cooked risotto in tomato sauce w/ chilli, ocean fresh green prawns, scallops, mussels & calamari</i>	37