

URBANO

ORGANIC COFFEE TRADERS



MEZEDES (STARTER)

- OLIVE MISTE** 15
Heated w/ garlic, chilli, herbs, olive oil & lemon rind
- POTATO CHIPS EL GRECO** 15
Super crunchy potato chips topped with crumbled feta, ex virgin olive oil, sea salt, & oregano
- HALOUMI PEPPERED FIGS SAGANAKI** 22
Grilled - served /w peppered figs & honey balsamic glaze
- SALT & PEPPER GREEK STYLE CALAMARI** 20
Garlic, cracked pepper, sea salt, & parsley. Side garlic aioli
- SOUTHERN FRIED TENDERLOINS** 23
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

BREADS

- WARM GRILLED PITA BREAD** 7
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** 19
House made tzatziki, hummus & taramasalata w/ warm pita bread
- MEZE GRECO (TO SHARE)** 27
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

- CHICKEN TENDERLOIN BURGER** 23
Free range chicken char grilled on turkish bread, iceberg lettuce, roma tomatoes, avocado, cheese & chilli jam
- SOUTHERN FRIED CHICKEN BURGER** 24
Coated & crumbed Chicken tenderloins deep-fried & served on a toasted milk bun w/ house honey mustard slaw
- ANGUS BEEF BURGER** 24
100% Angus beef patty on a toasted brioche roll, cheese, 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** 23
Free range chicken tenderloins char-grilled, wrapped in a warm grilled pita bread, avocado, mixed leaves & pesto aioli
SERVED WITH CHIPS

SALADS

- GREEK SALAD** 21
Cherry & Roma tomatoes, capsicum, red onion, cucumber, olives & feta w/ olive oil infused lemon dressing
- ROCKET SALAD** 21
Rocket with avocado, shaved parmesan, pear, pomegranate & a balsamic glaze dressing
- ROASTED BEETROOT SALAD** 24
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 \$12

SEAFOOD

- BARRAMUNDI FISH & CHIPS** 30
Deep-fried tempura coated wild caught barramundi fillets, with homemade tartar sauce, chips & salad
- GREEK STYLE SALT & PEPPER CALAMARI** 30
Tender calamari in garlic, sea salt, cracked pepper and parsley s/w lemon zest aioli, chips & salad
- WILD CAUGHT BARRAMUNDI MEUNIERE** 36
Grilled wild caught barramundi fillet s/w mash potato, sautéed spinach & lemon meunière sauce
- CRISPY SKIN SALMON** 37
Market fresh salmon, s/w tarragon infused kipfler potatoes, broccoli, roasted cherry tomatoes finished w/ a citrus dressing
- GRILLED MIX SEAFOOD PLATTER** 52
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
15% public holiday surcharge
no split payments please

MEATS & STEAKS

CHICKEN TENDERLOINS SOUVLAKI 	33
<i>Char-grilled chicken skewers (x4) served /w chips, Greek salad, house tzatziki and grilled pita bread</i>	
FLINDERS ISLAND SALT GRASS FED- LAMB RUMP SOUVLAKI	37
<i>Char-grilled lamb skewers (x3) served /w chips, Greek salad, house tzatziki and grilled pita bread</i>	
RIB EYE FILLET- (Greenham Tasmanian Cape Grim beef) 300 gm	46
<i>Served with our super crunchy potato chips and your choice of: Garden salad // steamed veggies & mushroom sauce // red wine demi glaze</i>	
MIXED CHAR GRILLED MEATS PLATTER	52
<i>Free range chicken (x2), lamb rump souvlaki (x2), rump steak (x1) & chorizo w/ chips, tzatziki & pita bread</i>	

FROM THE WOOD-FIRED OVEN

TRADITIONAL GREEK MOUSSAKA	31
<i>Baked layers of roasted potatoes, zucchini, eggplant, our delicious Angus beef ragu & topped w/ bechamel sauce</i>	
LASAGNE AL FORNO 	31
<i>Our homemade lasagne using our woodfired oven. Topped with Grana Padano parmesan cheese</i>	
FLINDERS ISLAND - SALT GRASS FED - LAMB KLEFTIKO 	39
<i>Slow roasted lamb rump s/w potato mash & red wine rosemary jus</i>	
FLINDERS ISLAND - SALT GRASS FED - LAMB LEMONATO	39
<i>Baby lamb shoulder slow roasted with garlic, oregano, lemon & fresh herbs. Served w/ lemon baked potatoes</i>	

SERVED WITH SIDE SALAD

PASTA



GLUTEN FREE option for pasta +\$5

PENNE ALLA POMODORO 	23
<i>Penne with our Napolitano sauce</i>	
PENNE ALLA BOLOGNESE	25
<i>Penne with our rich Angus beef mince</i>	
LINGUINE PROVENCIALE 	25
<i>Mushrooms, olive oil, chilli, thyme, garlic, cherry tomatoes, baby spinach, olives, mint & feta</i>	
PENNE DIAVOLA   	24
<i>Mushroom, chilli, garlic, basil & tomato cream sauce</i>	
PENNE BOSCAIOLA	26
<i>Double smoked ham, mushroom & shallots in a cream & parmesan sauce</i>	
HOME-MADE GNOCCHI DI PATATE	28
<i>Gorgonzola infused cream based sauce w/ roasted walnuts, fresh pear & shaved Grana Pandano (OPTIONAL: Napolitano sauce)</i>	
HOME-MADE GNOCCHI WITH ROASTED PUMPKIN 	28
<i>Cooked in a burnt sage butter sauce and topped w/ shaved Grana Pandano</i>	
SPAGHETTI SICILIANA 	25
<i>Eggplant, garlic, chilli, basil & tomato sauce</i>	
PUMPKIN RAVIOLI & BURNT SAGE BUTTER 	28
<i>Pumpkin stuffed ravioli cooked in burnt sage butter sauce</i>	
SPINACH & RICOTTA RAVIOLI NAPOLITANA 	28
<i>Spinach & ricotta stuffed ravioli cooked in napolitano sauce</i>	
CHICKEN & MUSHROOM RISOTTO	29
<i>Chicken tenderloins, mushrooms, garlic, herbs & white wine</i>	
URBANO SLOW BRAISED BEEF RAGU WITH PAPPARDELLE 	32
<i>Slow cooked Angus beef in tomato salse, flavoured w/ a classic Italian soffritto, red wine & fragrant herbs</i>	
SPAGHETTI GAMBERI 	37
<i>Ocean fresh king prawns cooked in extra virgin olive oil, cherry tomatoes, baby spinach, olive, garlic & chilli</i>	
SPAGHETTI PESCATORA 	38
<i>Ocean fresh king prawns, barramundi fillet, calamari, scallops & mussels w/ chilli, cherry tomatoes, garlic & shallots in tomato salse</i>	
KAVOURO-MAKARONADA (CRAB MEAT SPAGHETTI)  	39
<i>Spaghetti with Sea fresh crabmeat, basil, chilli, garlic, parsley, cherry tomatoes, shallots & ex virgin olive oil</i>	
SEAFOOD RISOTTO 	37
<i>Fresh cooked risotto in tomato sauce w/ chilli, ocean fresh green prawns, scallops, mussels & calamari</i>	

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