

# URBANO

ORGANIC COFFEE TRADERS

## · SET MENU ·

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**\$64**

**PASTA PLATTERS (TO SHARE)**  
*(3 different pasta dishes to share seafood excluded)*

**GARDEN SALADS (TO SHARE)**  
*Mixed lettuce tossed with tomatoes, cucumber, capsicum, Spanish onions*

**CHOOSE 2 MAINS TO ALTERNATE**

**FREE RANGE CHICKEN TENDERLOINS SOUVLAKI**  
*Served with chips, Greek salad, tzatziki and grilled pita bread*

**GREEK STYLE SALT & PEPPER CALAMARI**  
*Tender calamari in garlic, sea salt, cracked pepper and parsley s/w lemon zest aioli, salad and chips*

**TRADITIONAL GREEK MOUSAKA**  
*Baked layers of roasted potatoes, zucchini, eggplant and our delicious Angus beef ragu topped with béchamel sauce served with garden salad*

**LASAGNE ALL FORNO**  
*Our homemade wood fired oven lasagne served with parmesan and garden salad*

**BARRAMUNDI FISH & CHIPS**  
*Tempura wild caught barramundi fillets, served with homemade tartar sauce, chips and salad*

**\$74**

**MEZZE GRECO (TO SHARE)**  
*A selection of hot and cold meze, Greek dips olives, haloumi, calamari, pickled veggies and more s /w grilled pita bread*

**GREEK SALADS (TO SHARE)**  
*Mixed lettuce tossed with tomatoes, cucumber, capsicum, Spanish onions, feta and olives, drizzled with lemon and extra virgin olive oil.*

**2 MAINS TO ALTERNATE**

**MIX SOUVLAKI PLATES**  
*Char grilled lamb rump, chicken tenderloins and pork neck fillet skewers marinated Greek style served with crispy potato chips*

**WILD CAUGHT BARRAMUNDI MEUNIÈRE**  
*Grilled wild caught barramundi fillet s/w mash potato, sauté spinach & lemon meunière sauce*

**\$85**

**MEZZE GRECO (TO SHARE)**  
*A selection of hot and cold meze, Greek dips olives, haloumi, calamari, pickled veggies and more s /w grilled pita bread*

**GREEK SALADS (TO SHARE)**  
*mixed lettuce tossed with tomatoes, cucumber, capsicum, Spanish onions, feta and olives, drizzled with lemon and extra virgin olive oil.*

**2 MAINS TO ALTERNATE**

**CRISPY SKIN SALMON**  
*Served with Tarragon infused kipfler potatoes, green beans, and roasted cherry tomatoes w citrus dressing*

**FLINDERS ISLAND - SALT GRASS FED - LAMB KLEFTIKO**  
*Slow roasted lamb rump s/w potato mash and red wine rosemary jus*

# \$74

**URBANO PIZZA & PASTA FEAST**  
**GREEK DIPS PLATE (TO SHARE)**  
*3 Greek dips s/w warm pita bread*

**ROCKET SALADS: (TO SHARE)**  
*Rocket with pear, and reduced balsamic topped with shaved grana padano*

**UNLIMITED PIZZA & PASTA**  
*A selection of our Authentic Neapolitan wood-fired pizzas and pastas (3 different pasta dishes to share seafood excluded)  
served until you tell us to stop*

# \$95

**MEZZE GRECO (TO SHARE)**  
*A selection of hot and cold meze, Greek dips olives, haloumi, calamari, pickled veggies and more s/w grilled pita bread*

**GREEK SALADS (TO SHARE)**  
*Mixed lettuce tossed with tomatoes, cucumber, capsicum, Spanish onions, feta and olives, drizzled with lemon and extra virgin olive oil.*

**CALAMARI MEZE (TO SHARE)**  
*Tender calamari in garlic, cracked pepper, sea salt, & parsley w roquette lemon zest Aioli*

**MAIN- PLATTERS (TO SHARE)**

**FLINDERS ISLAND - SALT GRASS FED- LAMB LEMONATO PLATTERS**  
*Wood fired oven slow roasted lamb shoulders lemon and oregano jus served with lemon potatoes*

# \$105

**URBANO GREEK FEAST**

**GREEK SALADS: (TO SHARE)**  
*Mixed lettuce tossed with tomatoes, cucumber, capsicum, Spanish onions, feta and olives, drizzled with lemon and extra virgin olive oil.*

**GREEK DIPS PLATE (TO SHARE)**  
*3 Greek dips s/w warm pita bread*

**HALOUMI PEPPERED FIGS SAGANAKI (TO SHARE)**  
*Haloumi grilled s/w peppered figs and honey balsamic glaze*

**SALT & PEPPER GREEK STYLE CALAMARI (TO SHARE)**  
*Tender calamari in garlic, cracked pepper, sea salt, & parsley s/w roquette, lemon & lemon zest aioli*

**MAINS PLATERS TO SHARE**

**CHAR GRILLED HOT SEAFOOD PLATERS (TO SHARE)**  
*Ocean fresh prawns, Scallops, salt & pepper calamari, mussels, soft shell crab, and barramundi filet s/w lemon wedges, our tartar aioli & chips*

**MIXED CHAR GRILLED MEATS PLATERS (TO SHARE)**  
*Free range chicken and lamb rump souvlaki, lamb cutlet, rib eye fillet strip and chorizo s/w chips tzatziki & pita Bread*



**TERMS & CONDITIONS:**

- Drinks, coffees and desserts not included.
- Corkage \$7.00 per bottle wine only
- Cakeage \$2.00 per person
- Our function menus are fully customizable to your budget and our chefs can put together any menu of dishes that you wish from our restaurant menu, however any changes will be subject to a quote.
- Set menus are only offered to groups with 12 or more guests. We require sufficient notice at the time of booking to accommodate guests with special dietary requirements, such as vegetarians and people with gluten sensitivity.
- A 50% deposit is required 2 weeks before the reservation day. Any changes to numbers must be confirmed no later than 24 hours prior to the function date
- Once a function has been booked and numbers are confirmed, you will be charged regardless of any guests who are unexpectedly absent on the day.