



URBAN CITIZEN

ENTREE

Cheese, Herb and Garlic Bread - \$10

Crispy Fried Calamari (GF/DF) - \$16
Lemon Aioli, House Salad

NZ Mussels - A' La Mariniere - \$20
Steamed Mussels in a White Wine and
Cream Sauce, Fresh Herbs, Grilled Baguette

UC Chicken Wings - \$20
Sticky Smoky Bbq Sauce, Blue Cheese,
Spring Onion

UC Caesar Salad - \$12

Cream of Beetroot and Sherry - \$12
Crème Fraiche, Fresh Chives, Truffle Oil

SIDES

Sweet Potato Fries, Sea Salt,
Cajun Spice (DF/VEG) - \$9

Thick Cut Chips, UC Tomato Sauce
(DF/VEG) - \$7

Beer Battered Onion Rings,
Lemon Aioli - \$7

Zataar Carrots (DF/GF/VEG) - \$7

House Salad (GF/DFO) - \$6

OPEN EVERYDAY
12PM - 9.30PM

MAINS

**Grainsmith Premium Grain-Fed
Beef Striploin 250gm**

Cooked MED - RARE (GF) - \$48
Homemade Ratatouille, Gratin Potato, Zataar
Carrots, Shiitake Umami Jus

Chicken Parma - \$32
Double Smoked Ham, Napoli Sauce, Pulled
Mozzarella, Fresh Basil, Chips and House Salad

Chicken Tikka Masala (GFO) - \$34
Tender Morsels of Chicken, Rich Tomato Sauce
with Capsicum and Onions, Dried Fenugreek,
Fresh Coriander, Grilled Garlic Naan Bread and
Steamed Rice

Pan Seared Humpty Doo Barramundi (GF) - \$38
Homemade Ratatouille, Gratin Potato, Winter
Greens, NZ Mussels

Fish And Chips (DF) - \$32
Homemade Tartare Sauce, Malt Vinegar, UC
Tomato Sauce, Minted Mushy Peas and House
Salad

**Moroccan Spiced Roasted
Cauliflower** (DFO) - \$32
Red Capsicum Sauce, Chickpeas, Pomegranate
Molasses, Mint Yogurt, Winter Greens, Raisins

HAND HELD

ALL SERVED WITH CHIPS

Grass Fed Beef Burger (DFO/GFO) - \$26
Milk Bun, Dijonnaise, Lettuce, Tomato, Bacon
and Onion Relish, Cheese, Pickles

Open Steak Sandwich (DFO/GFO) - \$26
Turkish Bread, Grain Fed Minute Striploin,
Dijonnaise, Bacon and Onion Relish, Tomato,
Lettuce, Cheese

Fried Chicken Club Sandwich (DFO/GFO) - \$24
Turkish Bread, Spicy Mayo, Lettuce, Tomato,
Egg, Mild Salami and Cheese

Open Veg Sandwich (DFO/GFO) - \$22
Turkish Bread, Grilled Provencal Vegetables,
Persian Feta, Pesto Mayonnaise

DESSERTS

Warm Churros - \$16
Cinnamon Sugar, Chocolate Filling,
Kahlua Crème Anglaise

Crème Brulee - \$14
Baileys Irish Cream, Almond Biscuit

Chocolate Fondant - \$16
Rum and Raisin Ice Cream, Berry
Compote

Apple, Pear and Rhubarb Crumble - \$16
Rose Water Sabayon, Pistachio

DF - Dairy Free GF - Gluten Free VEG - Vegetarian GFO - Gluten Free Option Available DFO - Dairy Free Option Available

EAT . DRINK . LOCAL
