

FEED ME

Sit back & relax as we design a selection of four dishes for your dining experience.
\$64 PP + matched wines \$95 PP

CHARCUTERIE | \$24

A selection of cured meats served with pickles & house made bread

RACLETTE

Rack melted raclette cheese served tableside with roasted potatoes, peppers, rocket, assorted pickles & your choice of:

JAMON SERRANO | \$24.5 ROASTED MUSHROOMS | \$21.5

FROM THE BAR

Olives - Mt. Zero | \$7

Oysters - freshly shucked, shallot vinegar | \$4.5 ea

Chicharrones - crispy pork crackle | \$7

Chicken liver parfait - quince paste & pickles | \$14

Croquettes - corn, cheese, truffle oil & popcorn aioli | \$9

Chicken ribs - chilli & lime mayo | \$10.5

ENTRÉES

Sheep's halumi, pickled beetroot, pomegranate molasses | \$11

Steak tartare, crostini | \$17

Grilled calamari, red oak salad, chilli, lime, garlic & shallot dressing | \$18

Cured ocean trout, ruby grapefruit, fennel | \$19

Roasted eggplant, fior di latte, polenta fried artichoke, romesco, almonds | \$17

MAINS

Aylesbury duck, beetroot, chicory, green pepper | \$36

Yellowtail Kingfish, purple cabbage, pickled squash, olive | \$34

Scotch fillet, smoked Portobello mushroom, persillade | \$37

Lamb rump, scallop potatoes, pea purée | \$33.5

Crab risotto, Blue Swimmer Crab, celeriac, celery, pecorino | \$33

Pasta al ragu - garganelli, chicken, pea, lemon thyme, tomato ragu | \$26

Pumpkin & beetroot salad, cous cous, barley, orange, rocket, fetta, toasted pepitas, honey dressing | \$22

SIDES

Iceberg, radicchio | \$8 Fries | \$8 Green beans | \$9 Baked mac & blue cheese | \$9

SAINT.URBAN

WINE BAR + FOOD

DESSERT

Crème Brulée | \$13.5

Chocolate, amaretti pod | \$14

Ricotta cheesecake | \$13

Affogato | \$14

CHEESE

1 | \$9.5 2 | \$19 3 | \$28.5

QUICKE'S EXTRA MATURE CHEDDAR

West country, England

Cow's milk | Semi-hard | Fudgy texture & caramel flavour.

Xanadu 'Cane Cut' Viognier 80ml | \$13

ROUZAIRE FOUGERUS

Île de France, France

Cow's milk | Soft | Rich & full of flavour.

Royal Tokaji 'Late Harvest' 80ml | \$13

ONETIK BLEUETTE BLUE

Pyrénées-Atlantiques, France

Goat's milk | Semi-soft | Smooth & salty.

Inkwell 'Dark Star' Fortified Primitivo 60ml | \$17

MAURI-TALEGGIO

Pasturo, Italy

Cow's milk | Washed rind | Creamy.

Giovanni Dri-Verduzzo Di Ramandolo 60ml | \$12

SAINT.URBAN

WINE BAR + FOOD