

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, 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

Burrata, roasted peppers, sourdough, capers | \$17

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

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

Roasted heirloom carrots, almond cream, maple glaze | \$16

MAINS

Aylesbury duck, beetroot, chicory, green pepper | \$38

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

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

Pressed lamb shoulder, white beans, fermented shiitake | \$36

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

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

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

SIDES

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

SAINT.URBAN

WINE BAR + FOOD