



## MENU

### FEED ME

A selection of our 4 favourite dishes just for you! \$60PP

### NIBBLES

Crisp hen's egg, lemon mayo, trout roe, mojama \$5.5

Oysters - freshly shucked, shallot vinegar \$5 ea

Chicharrones - crispy pork crackle \$8

### CHARCUTERIE

A selection of cured meats served with pickles & house bread \$27

Chicken liver parfait - quince paste & pickles \$15

### RACLETTE

Our house speciality. We highly recommend it.

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

Jamon Serrano \$27.5    Roasted mushrooms \$27.5

### ENTRÉES

Burrata, roasted peppers, sourdough, capers \$19

Hand rolled spaghetti, vongole, chilli, capers \$21.5

Cured kingfish, cucumber, horseradish \$23

Roasted heirloom carrots, almond cream, maple glaze \$18

Jurassic Quail, rhubarb chutney \$24

Potato terrine, pea hummus, goats curd, garlic shoots \$22.5

### MAINS

Corn fed chicken, rilletes of leg, corn & bacon salsa \$35

Red Emperor, mussels, tomato, cured zucchini, pistou \$37

Porterhouse, asparagus, glazed shallot, madeira jus \$38

Pressed lamb shoulder, white beans, fermented shiitake \$36.5

Potato gnocchi, peas, broad beans, spring onion, truffled pecorino \$31.5

### SIDES

House cut fries \$9 | Cos, radish, dill, chardonnay vinegar \$9.5

Charred zucchini, black garlic dressing, ricotta salata \$10.5

# SAINT.URBAN

HANDCRAFTED FOR RICHMOND

