



## 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

### 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 dill pickles, kipfler potatoes, house rye

& your choice of

Bunderfleisch & smoked bratwurst OR mushrooms, radishes & peppers \$27.5

### ENTRÉES

Burrata, roasted peppers, sourdough, capers \$19

Chargrilled Spencer Gulf king prawns, roasted prawn butter, samphire \$26  
extra prawn \$9.5

Line caught local squid, caperberries, salsa verde, lemon \$23

Compressed watermelon, charred heirloom tomatoes, padron peppers, espelette  
pepper, tomato water vinaigrette \$19

Dry aged beef tartare, oyster cream, fried saltbush, radish, bottarga \$22

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

### MAINS

Cape York barramundi, sweetcorn, peppers, soffrito, saffron, alliums \$38

Dry aged Cape Grim sirloin, charred cos, white anchovies, horseradish gremolata \$40

Western Plains pork loin on the bone, roasted arrowhead cabbage, peach, wakame  
\$34.5

Flinders Island lamb rump, pumpkin, burnt onion, black vinegar, pine nut crumble \$36.5

Risotto of zucchini flowers, broad beans, mint, smoked almonds, ricotta salata \$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

