



MENU

FEED ME

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

NIBBLES

Olives - Mt. Zero \$8

Almonds and cashews roasted & spiced \$8

Oysters - freshly shucked, shallot vinaigrette \$5 ea

Chicharrones - crispy pork crackle \$8

CHARCUTERIE

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

Chicken liver parfait - port jelly, house pickles \$15

RACLETTE

Our house speciality. We highly recommend it.

Rack-melted Raclette Swiss style cheese served tableside
with dill pickles, kipfler potatoes, house bread

- *Serrano Jamon, smoked bratwurst* \$34
- *Mushrooms, radishes & peppers* \$30

ENTRÉES

Burrata, roasted peppers, shallots, caperberries, pangrattato \$21

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

Line-caught local squid, potato skordalia, watercress, nduja dressing \$23

Maltagliati house made pasta, slow-cooked beef brisket ragu, reggiano \$26

Winter mushrooms, sautéed & pickled, soft polenta, charred onion, goats' cheese, crispy chickpeas \$24

MAINS

Market fish, Dutch cream potatoes, brown butter, lemon, capers, parsley *mp*

Grass-fed Bass Strait sirloin, caramelised shallots, broccolini, horseradish \$41

Aylesbury duck breast, cigar of confit duck leg, cavolo nero, barberry jam \$39

Slow cooked lamb, Jerusalem artichoke, haricot beans, brussel sprouts \$37

Baked potato gnocchi, cauliflower, creamed leek, truffle pecorino \$32

SIDES

Iceberg, radish, dill \$9.5 | House cut fries \$9 | Baby spinach, garlic, lemon oil \$10

SAINT.URBAN

HANDCRAFTED FOR RICHMOND

