



## MENU

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### FEED ME

Sit back & relax while we plate up a selection of our four favourite dishes just for you! \$65pp

### CHARCUTERIE

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

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

### ENTRÉES

Oysters - freshly shucked, shallot vinaigrette \$5 ea

Beef carpaccio – crispy capers, rocket, truffled pecorino \$23

Grilled octopus – zucchini, fennel, orange, chorizo \$26

Zucchini flowers – eggplant, almond gazpacho, grape \$22

Goats cheese croquette – figs, radish, cucumber \$21

### MAINS

Chefs cut Beef steak – piperade, salsa verde, pickled onions \$38

Lamb rump – watercress, pomegranate, garlic puree \$38

Market fish – charred fennel, clams, sauce vierge \$MP

Gnocchi – vegetable ragout, sugar snap, tallegio \$31

### SIDES

Mixed leaf salad, pear, pickles, walnut dressing \$12

House cut fries \$9

### DESSERT

Crème Brûlée - poached rhubarb \$15

Lemon kumquat meringue - kumquat marmalade, tart crust, lemon curd, burnt meringue \$15.5

Chocolate and pistachio parfait - whisky ice cream \$17

**CHEESE** 25g \$9.5 | 50g \$19

PYENGANA CHEDDAR - Pyengana, Tasmania

FRENCH D'AFFINOIS FLORETTE - Lyon, France

ONETIK BLUE DES BASQUES - Basque, France

BLACK SAVOURINE - Yarra Valley, Victoria

# SAINT.URBAN

HANDCRAFTED FOR RICHMOND

