



WINTER SET MENU

2 courses 69pp 3 courses 84pp



NIBBLES

Freshly shucked oysters, mignonette & lemon
3 for 15 | 6 for 28 | 12 for 54

Charcuterie plate
*Culatello, wagyu bresaola, cacciatore, confit rabbit terrine, house
pickles, gnocchi fritto*
30

ENTRÉE

Baby Octopus
grilled, nduja, olives & raddichio

Burrata
preserved zucchini, lemon & anchovy

Harvey Bay scallops
celeriac, pickled apple, herb & almond butter

Barbequed Quail Spiedini
Jerusalem artichokes, cime di rapa

Entrée supplement of Tamar truffles market price per gram

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MAIN

Slow roasted beef short rib
Pedro Ximenez, roasted beets & horseradish

Cacciucco (fish stew)
diamond shell clams, Spring Bay mussels, snapper, fregola

Duck Ragu
risotto, porcini & chestnuts

Creste di gallo
ricotta, chard & macadamia

SIDES

Braised greens, pecorino & pangratatto	12	
Winter leaves, chardonnay vinaigrette	10	
Italian fried baby kiplers, confit garlic, rosemary salt		10

DESSERT

Chocolate fondant
with hazelnut ice-cream

Lemon curd
pink pepper meringue, finger lime & mandarin sorbet

Crème fraîche cheesecake
with spiced quinces, oat biscuit & chocolate sorbet

CHEESE

Award winning cheese plate
Delice cremiers, Gorgonzola dolce DOP, Ford's Farm aged goat's cheddar, fruit chutney, lavosh 32

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