



Breakfast

Monday-Friday 7.00am to 11.30am / Saturday 7.00am to 4.00pm / Sunday 7.00am to 3.00pm
All menu items available for take away

MORNING	
Toast farmhouse sourdough, rye sourdough, raisin & orange, Deeks quinoa or fruit & almond (gf) house made jam / Majura Valley honey / vegemite / organic peanut butter	9
Banana Bread cultured butter, vanilla mascarpone	10
Urban Porridge organic quinoa, pearl couscous, preserved plums, apricots, toasted pistachio, your choice of milk	19
Bircher coconut & strawberry, activated roasted almonds, banana, honeycomb, chia, Majura Valley vanilla bean honey	19
Crumpet * house made, caramelised banana, winter spiced basket ricotta, candied pecans, strawberry textures Majura Valley vanilla bean honey	17
Urban Avocado * smashed avocado, poached eggs, Persian feta, torn basil, sunflower seeds, rye sourdough add Pialligo bacon 6	19
Mushroom Bruschetta* sautéed exotic mushroom, grilled asparagus, ash chèvre add barn laid egg 4.5	19
English Muffin Benedict choice of smoked Tasman salmon, honey glazed ham, baby spinach, potato rosti, Pialligo bacon	18
YOUR OWN PANTRY * our favourite collection of open toast	
oven roasted maple pear, basket ricotta, Majura Valley vanilla honey	14
assorted basket tomatoes, buffalo mozzarella, avocado, house dried chilli, EVOO	16
croque monsieur, ham, gruyère, fondue, brioche	14
King salmon gravlax, labneh, roquette, crispy capers, pickled onion	15

Omelette San Daniele prosciutto, Roma tomatoes, provolone, avocado, house dried chilli, farmhouse sourdough	18
Brioche French Toast baked brioche, oven roasted maple pears, cinnamon custard, macadamia cookie crumble, fresh berries, vanilla bean ice cream	19
Chefs Pan (v) Cyprian halloumi, barn laid poached egg, field mushroom, oven dried Roma tomato, asparagus, baby spinach, quinoa pangrattato, sourdough add potato rosti 4.5	19
Burger Pialligo bacon, fried egg, vintage cheddar, fresh tomato, baby spinach, potato rosti, house chilli jam, aioli	15
Baked Sicilian Eggs San Marzano sugo, olives, roasted peppers, confit garlic, Persian feta, cannellini beans, grilled farmhouse sourdough add smoked Italian sausage 5.5	18
Pea Fritters green pea, broad bean, sauté leak & kale, gremolata, natural yogurt, fried egg add King salmon gravlax 6	18
Barn Laid Eggs Your Way scrambled, poached or fried on farmhouse sourdough	12

SIDES	
barn laid egg, baby spinach, potato rosti, field mushroom, slow roasted Roma tomato	4.5
smoked Tasman salmon, avocado, Cyprian halloumi, Italian sausage	5.5
Pialligo bacon, King salmon gravlax	6

(gf) gluten free (v) vegetarian (df) dairy free
available on request

breakfast items available all day *
gluten free bread/pasta \$3 extra

Gift Vouchers Available
Please ask one of our staff members



Lunch

(from 11.45am)

All menu items available for take away

MAINS		
Crisp Calamari (df)	21	
wild caught baby squid, sautéed asparagus, savoy cabbage, Swiss chard, parsnip salad, lime & cayenne pepper aioli		
Grilled Halloumi (gf)	24	
Cyprian halloumi, roasted cauliflower & beetroot, walnuts, Swiss chard, buttermilk emulsion		
Salmon Nicoise (gf, df)	24	
grilled salmon fillet, green beans, poached egg, tomato medley, crispy kipfler potato, olives, baby cos		
Hunter Valley Lamb Skewer	24	
slow roasted butternut pumpkin, red peppers, carrots, pearl couscous, semi dried tomatoes, house made labneh, persillade dressing		
+ extra skewer 7		
Free Range Chicken Skewer	23	
slow roasted baby fennel, asparagus, kipfler potato, currants, feta, pea & mint hummus, green leaf salad		
+ extra skewer 7		
Gnocchi	27	
house made ricotta dumpling, gorgonzola, forest mushrooms, baby kale, broad beans		
Linguini Vongole	32	
Cloudy Bay vongole, spanner crab, garlic, chilli, basil, asparagus, prosecco		
Osso Bucco Strozzapreti	29	
slow cooked veal ragu, white wine, thyme, zucchini ribbons, freshly shaved pecorino		
FOR THE LITTLE ONES		
cheeseburger, fries	14	
quinoa crumbed free range chicken, fries	14	
battered or grilled fish, fries	14	
strozzapreti pasta, Napoli sauce	14	
SIDES		
french fries, aioli	10	
jalapeño croquettes, sea salt, smokey aioli	12	
polenta chips, gorgonzola fondue	14	
mixed leaf salad, french dressing (gf, df)	10	
zucchini chips, herbed yoghurt	12	

Cakeage 2.50 per person.

Sunday - 10% surcharge applies.

Public holidays - 15% surcharge applies.

At Urban Pantry we do not split bills - only 1 transaction and invoice per table. Prices are GST inclusive. Visa and Mastercard transactions incur a 1.1% surcharge. American Express and Diners Club transactions incur a 2.6% surcharge.

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