



Breakfast

Monday–Friday 6.30am 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, miche sourdough, raisin & walnut, Deeks quinoa or fruit & almond (gf) house made jam / Majura Valley honey / vegemite / organic peanut butter	9
Banana Bread cultured butter, vanilla mascarpone	10
Summer Fruits (df, gf) coconut yoghurt, panna cotta, watermelon, pineapple, mango, dragon fruit, honey, macadamia granola	21
Bircher (df) fresh seasonal berries, passionfruit, banana, peaches, organic steel cut oats, chia, goji berry, toasted seeds, agave	19
Buttermilk Pancakes * vanilla bean crème brûlée, blueberry compote, toasted almonds, organic maple	19
Crumpet * Campari cured salmon gravlax, spring onion crumpet, crème fraîche, toasted grain pangrattato + avocado 5.5 + barn laid egg 4.5	19
Burger Pialligo bacon, fried egg, vintage cheddar, fresh tomato, baby spinach, potato rosti, house chilli jam, aioli	15
Omelette San Daniele prosciutto, Roma tomatoes, provolone, avocado, house dried chilli, farmhouse sourdough	19

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
Campari salmon gravlax, labneh, roquette, crispy capers, pickled onion	15

English Muffin Benedict choice of smoked Tasman salmon, honey glazed ham, baby spinach, potato rosti or Pialligo bacon	18
Mushroom Bruschetta * sautéed exotic mushroom, grilled asparagus, ash chèvre + barn laid egg 4.5	19
Brioche French Toast white chocolate gelato, vanilla bean custard, short bread cookie crumble, raspberry jelly, blackberries, organic maple	19
Chefs Pan (v) Cyprian halloumi, barn laid poached egg, field mushroom, oven dried Roma tomato, asparagus, baby spinach, quinoa pangrattato, sourdough + potato rosti 4.5	19
Urban Avocado * smashed avocado, poached eggs, Persian feta, torn basil, sunflower seeds, miche sourdough + Pialligo bacon 6	19
Baked Sicilian Eggs San Marzano sugo, olives, roasted peppers, confit garlic, Persian feta, cannellini beans, grilled farmhouse sourdough + smoked Italian sausage 5.5	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, Campari 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) wild caught baby squid, sautéed asparagus, savoy cabbage, Swiss chard, parsnip salad, lime & cayenne pepper aioli	21
Grilled Halloumi (gf) grilled zucchini, Roman artichoke, Cyprian halloumi, red quinoa, basil infused olive oil, rye crisp	24
Salmon Nicoise (gf, df) butter beans, house dried truss tomato, grilled Tasman salmon fillet, crisp kipfler potato, olive tapenade, baby cos	24
Hunter Valley Lamb Skewer sumac spiced rump, legume tabouli, beetroot infused pearl couscous, labneh + extra skewer 7	24
Free Range Chicken Skewer (gf, df) crisp heirloom slaw, green apple, toasted walnuts, seeded mustard dressing + extra skewer 7	23
Gnocchi house made ricotta dumpling, gorgonzola, forest mushrooms, baby kale, broad beans	27
Spaghettini Vongole Cloudy Bay vongole, spanner crab, garlic, chilli, basil, asparagus, prosecco	32
King Prawn Skewer baby cos spears, avocado, cucumber ribbons, buttermilk emulsion, brioche crisps	24

FOR THE LITTLE ONES	
cheeseburger, fries	14
quinoa crumbed free range chicken, fries	14
battered or grilled fish, fries	14
spaghettini pasta, Napoli sauce	14

Club Sandwich grilled chicken, avocado, Pialligo bacon, double brie, lettuce, tomato, egg, brioche, french fries, aioli	24
Cheeseburger ground Angus brisket, jack cheese, house pickled gherkin, oak lettuce, tomato, dijonnaise, jalapeño croquettes + extra patty 5	24
Monkfish Burger tempura battered fillet, sriracha aioli, tomato, oak lettuce, pineapple chilli jam, lime salt, french fries	25
Chateaux Baguette grass fed Angus eye fillet, dolce gorgonzola, onion jam, french fries, house made truffle butter	26
Fish 'n' Chips Peroni battered or grilled snapper, leafy greens, french fries, house tartare	25
Spring Bay Mussels Nick O'Leary Riesling, tomato, leek, orecchiette, miche sourdough	32
Steak Frites black Angus eye fillet, cauliflower gratin, red wine jus, french fries	34

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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