



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, vanilla bean panna cotta, watermelon, pineapple, mango, dragon fruit, honey, macadamia granola	21
Buttermilk Pancakes * vanilla bean crème brûlée, blueberry compote, toasted almonds, organic maple	19
Coconut Bircher (df) organic steel cut oats, black chia seeds, coconut yogurt, banana, rockmelon, lychee, pistachio	19
Corn Fritter (v) sweet corn, spring onion & fresh herb fritter, creme fraiche, Virgin Mary romesco, poached egg + smoked Tasman salmon 5.5 + Pialligo bacon 6	19
Urban Avocado * smashed avocado, poached eggs, Persian feta, torn basil, sunflower seeds, miche sourdough + Pialligo bacon 6	19
Mushroom Bruschetta * sautéed exotic mushroom, grilled asparagus, ash chèvre + barn laid egg 4.5	19
YOUR OWN PANTRY * our favourite collection of open toast	
basket berries, basket ricotta, candied walnuts, fruit and walnut toast	14
assorted basket tomatoes, buffalo mozzarella, avocado, house dried chilli, EVOO	16
croque monsieur, ham, gruyère, fondue, brioche	14
smoked Tasman salmon, labneh, roquette, crispy capers, pickled onion	15
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
English Muffin Benedict choice of smoked Tasman salmon, honey glazed ham, baby spinach, potato rosti or Pialligo bacon	18
Urban Wrap scrambled egg, crispy potato rosti, Italian sausage, baby spinach, chilli jam	19
Chefs Pan (v) Cyprian halloumi, barn laid poached egg, field mushroom, oven dried Roma tomato, baby spinach, quinoa pangrattato, asparagus, sourdough + potato rosti 4.5	19
Baked Sicilian Eggs San Marzano sugo, olives, roasted peppers, Persian feta, cannellini beans, grilled farmhouse sourdough, confit garlic + 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	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, baby fennel, citrus segments, kalamata olive, house made vinaigrette	21	Cheeseburger ground Angus brisket, jack cheese, house pickled gherkin, oak lettuce, tomato, dijonnaise, jalapeño croquettes + extra patty 5	24
Grilled Halloumi (gf) pickled zucchini, artichoke heart, basket tomato, Cyprian haloumi, labneh, basil infused olive oil, tortilla crisps	24	Southern Fried Chicken Burger U.P. southern fried spiced buttermilk free range breast, iceberg lettuce, jalapeño mayo, sweet potato fries	24
Free Range Chicken Skewer (gf, df) crisp heirloom slaw, green apple, toasted walnuts, seeded mustard dressing + extra skewer 7	23	Club Sandwich grilled chicken, avocado, Pialligo bacon, double brie, lettuce, tomato, egg, brioche, french fries, aioli	24
Hunter Valley Lamb Skewer garlic and rosemary rump, roasted pumpkin, baby spinach, feta, spiced chickpeas, seasoned grains + extra skewer 7	24	Monkfish Burger tempura battered fillet, sriracha aioli, tomato, oak lettuce, pineapple chilli jam, lime salt, french fries	25
Salmon Nicoise (gf, df) butter beans, house dried truss tomato, grilled Tasman salmon fillet, baby cos, crisp kipfler potato, olive tapenade	24	Fish 'n' Chips Peroni battered or grilled snapper, leafy greens, french fries, house tartare	25
King Prawn Skewer baby cos spears, avocado, broad beans, cucumber ribbons, garden baby peas, butter milk emulsion	24	Chateaux Baguette grass fed Angus eye fillet, french fries, dolce gorgonzola, onion jam, house made truffle butter	26
Chèvre Gnocchi Meredith Valley goats cheese dumpling, basket tomato, broad beans, green peas, baby fennel, shaved pecorino	27	Spaghettoni Vongole Cloudy Bay vongole, spanner crab, garlic, chilli, basil, asparagus, prosecco	32
SIDES		FOR THE LITTLE ONES	
french fries, aioli	10	cheeseburger, fries	14
jalapeño croquettes, sea salt, smokey aioli	12	quinoa crumbed free range chicken, fries	14
polenta chips, gorgonzola fondue	14	battered or grilled fish, fries	14
mixed leaf salad, french dressing (gf, df)	10	spaghettoni pasta, Napoli sauce	14
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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