

# Breakfast

(Monday–Friday 6.30am to 11.30am / Saturday 6.30am to 3pm / Sunday 7am to 3pm)  
All menu items available for take away

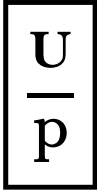
MORNING			
<b>Toast</b>	9	<b>Burger</b>	15
farmhouse sourdough, miche sourdough, raisin & walnut, Deeks quinoa or fruit & almond (gf)		Pialligo bacon, fried egg, vintage cheddar, fresh tomato, baby spinach, potato rosti, house chilli jam, aioli	
house made jam / Majura Valley honey / vegemite / organic peanut butter		<b>Omelette</b>	19
<b>Banana Bread</b>	10	San Daniele prosciutto, Roma tomatoes, provolone, avocado, house dried chilli, farmhouse sourdough	
cultured butter, vanilla mascarpone		<b>English Muffin Benedict</b>	18
<b>Summer Fruits (df, gf)</b>	21	choice of smoked Tasman salmon, honey glazed ham, baby spinach, potato rosti or Pialligo bacon	
coconut yoghurt panna cotta, watermelon, pineapple, mango, dragon fruit, honey macadamia granola		<b>Breakfast Wrap</b>	19
<b>Buttermilk Pancakes *</b>	19	scrambled egg, crispy potato rosti, Italian sausage, baby spinach, chilli jam	
vanilla bean crème brûlée, blueberry compote, toasted almonds, organic maple		<b>Chefs Pan (v)</b>	19
<b>Bircher (df)</b>	19	Cyprian halloumi, barn laid poached egg, field mushroom, oven dried Roma tomato, baby spinach, quinoa pangrattato, asparagus, sourdough	
fresh seasonal berries, passionfruit, banana & peaches, organic steel cut oats, chia, goji berry, toasted seeds, organic coconut sugar		+ potato rosti 4.5	
<b>Corn Fritter (v) *</b>	19	<b>Baked Sicilian Eggs</b>	18
sweet corn, spring onion & fresh herb fritter, creme fraiche, Virgin Mary romesco, poached egg		San Marzano sugo, olives, roasted peppers, Persian feta, cannellini beans, grilled farmhouse sourdough, confit garlic	
+ smoked Tasman salmon 5.5		+ smoked Italian sausage 5.5	
+ Pialligo bacon 6		<b>Barn Laid Eggs Your Way</b>	12
<b>Urban Avocado *</b>	19	scrambled, poached or fried on farmhouse sourdough	
smashed avocado, poached eggs, Persian feta, torn basil, sunflower seeds, miche sourdough		<b>SIDES*</b>	
+ Pialligo bacon 6		barn laid egg, baby spinach, potato rosti, field mushroom, slow roasted Roma tomato	4.5
<b>YOUR OWN PANTRY *</b>		smoked Tasman salmon, avocado, Cyprian halloumi, Italian sausage	5.5
our favourite collection of open toast		Pialligo bacon	6
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		

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

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

**Gift Vouchers Available**

Please ask one of our staff members



# Lunch

(11:45 to 3pm)

All menu items available for take away

MAINS			
<b>Crisp Calamari (df)</b> wild caught baby squid, baby fennel, citrus segments, kalamata olive, house made vinaigrette	21	<b>Cheeseburger</b> ground Angus brisket, jack cheese, house pickled gherkin, oak lettuce, tomato, dijonnaise, jalapeño croquettes + extra patty 5	24
<b>Grilled Halloumi</b> Cyprian halloumi, tomato medley, Roman artichoke, grilled zucchini, red quinoa, basil infused olive oil, tortilla crisps	24	<b>Southern Fried Chicken Burger</b> U.P. southern fried spiced buttermilk free range breast, iceberg lettuce, jalapeño mayo, sweet potato fries	24
<b>Free Range Chicken Skewer (gf, df)</b> crisp heirloom slaw, green apple, toasted walnuts, seeded mustard dressing + extra skewer 7	23	<b>Club Sandwich</b> grilled chicken, avocado, Pialligo bacon, double brie, lettuce, tomato, egg, brioche, french fries, aioli	24
<b>Salmon Nicoise (gf, df)</b> green beans, house dried truss tomato, grilled Tasman salmon fillet, baby cos, crisp kipfler potato, olive tapenade	24	<b>Vego Burger</b> house made black bean and chickpea patty, tomato, green oak lettuce, cheddar, smokey aioli and french fries	24
<b>Chèvre Gnocchi</b> Meredith Valley goats cheese dumpling, basket tomato, broad beans, green peas, baby fennel, shaved pecorino	27	<b>Fish 'n' Chips</b> Peroni battered or grilled flat head, leafy greens, french fries, house tartare	25
<b>SIDES*</b>		<b>Chateaux Baguette</b> grass fed Angus eye fillet, french fries, dolce gorgonzola, onion jam, house made truffle butter	26
french fries, aioli	10	<b>Spaghettoni Vongole</b> Cloudy Bay vongole, spanner crab, garlic, chilli, basil, asparagus, prosecco	32
jalapeño croquettes, sea salt, smokey aioli	12	<b>FOR THE LITTLE ONES</b>	
polenta chips, gorgonzola fondue	14	cheeseburger, fries	14
mixed leaf salad, french dressing (gf, df)	10	quinoa crumbed free range chicken, fries	14
zucchini chips, herbed yoghurt	12	battered or grilled fish, fries	14
		spaghettoni pasta, Napoli sauce	14

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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