

SPRING LUNCH & DINNER

Melbourne

SMALLS

House-made sourdough focaccia, butter (v) | 9

Sydney rock oysters, citrus dressing (gf, df) | 6/34/66

Marinated Mount Zero olives (gf, df, vg) | 9

Mozzarella & parmesan arancini, almond & capsicum romesco sauce (v, n) | 14

White bean hummus, broad bean & radish salsa, pepita dukkah, focaccia (df, vg) | 17
+ peri-peri spiced pork ragu (gf, df) | 6

Ricotta, roasted & pickled beetroots, witlof, toasted breadcrumbs (v) | 14

Pulled pork tostadas, pickled cabbage, burnt tomato & chipotle salsa (gf, df) | 26

Roasted mushroom tostadas, pickled cabbage, burnt tomato & chipotle salsa (gf, df, vg) | 24

Szechuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 26*

Crumbed fish cakes, charred cucumber & mint yoghurt | 18

BIGS

Roasted kingfish, fermented chilli butter, charred greens, toasted rice & nori (gf) | 42*

Casarecce pasta, tomato cream, toasted bread crumbs, parmesan, oregano (v) | 28*
+ beef bolognese | 6

Roasted half chicken, honey & lemon thyme glaze, mushroom, pearl barley, caramelised leeks (df) | 39*

Cauliflower korma, cashews, chickpeas, curry leaf, basmati & wild rice (gf, df, vg, n) | 29*

Lamb rump, burnt eggplant, honey glazed carrots, citrus (gf, df) | 41*

Grass-fed beef cheeseburger, burger sauce, tomato relish, pickles, lettuce, chips, aioli | 27*

Tempura cauliflower burger, pickles, slaw, lemon dressing, chips, aioli (v) | 24*

200g grass-fed porterhouse steak, hand cut chips, burnt onion & herb butter, whole grain mustard, jus (gf) | 40*

SIDES

Char grilled heirloom beans, harissa, toasted coconut & hazelnuts (gf, df, vg, n) | 16

Hand cut chips, rosemary salt, confit garlic aioli (gf, df, v) | 12

Cos lettuce, ranch dressing, salted ricotta (gf, v) | 15

DESSERTS

Coconut custard, poached rhubarb, dark chocolate & sesame seed crunch (gf, df, vg) | 16

Sticky date & Davidson's plum pudding, honeycomb ice cream, vanilla custard (v) | 16

FEED ME | 70*

Let us decide for you, with a round-up of our favourite dishes! Ask our friendly staff for more details

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.

*These menu items come with a beverage included for all URBNSURF Members and Melbourne Boardriders. T&Cs apply.