

# BAR MENU

## SMALLS

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Bread & butter | 9

House-made sourdough focaccia (v)

Olives | 9

Marinated Mount Zero (gf, df, vg)

Mozzarella & parmesan arancini | 5pp

Almond & capsicum romesco sauce (v, n)

Hand-cut chips | 12

Rosemary salt, confit garlic aioli (gf, df, v)

Cos lettuce | 13

Ranch dressing, salted ricotta (gf, v)

Crumbed fish cakes | 19

Charred cucumber & mint yoghurt

Pulled pork tostadas | 8.5pp

Pickled cabbage, burnt tomato & chipotle salsa (gf, df)

Roasted mushroom tostadas | 8pp

Pickled cabbage, burnt tomato & chipotle salsa (gf, df, vg)

Salt & Szechuan pepper squid | 26\*

Fried garlic, sweet chilli lime sauce

## TOASTIES

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Pulled chicken, pepita seed pesto, rocket, spiced mayo (df) | 16

Mortadella, tomato relish, pickles cheddar, dijon | 16

Mushroom, tomato relish, pickles cheddar, dijon (v) | 16

## BIGS

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Casarecce pasta, tomato cream | 28\*

toasted bread, parmesan, oregano (v)  
+ beef bolognese | 6

Roasted chicken | 26\*

Slaw, hand-cut chips, confit garlic aioli

Miso glazed eggplant | 30\*

Tofu, bean shoots, coriander,  
spring onion, chilli & peanut (gf, df, vg, n)

Grass-fed beef cheeseburger | 28\*

Burger sauce, tomato relish, pickles, lettuce,  
chips, aioli, served medium rare

Tempura cauliflower burger | 25\*

Pickles, slaw, hand-cut chips, aioli (v)

200g porterhouse steak | 41\*

Hand-cut chips, burnt onion & herb butter,  
whole grain mustard, jus (gf)

## DESSERT

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Dark chocolate mousse | 16

Hazelnut crunch, macerated berries (gf, v, n)

Chocolate brownie | 8

Vanilla ice cream

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

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

A 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.