

BAR MENU

Available 11:30am to 8:30pm

SMALLS

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 shallots, roast chilli lime sauce

TOASTIES

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

Casarecce pasta, cavolo nero &

pistachio pesto | 28*

parmesan, roasted fennel (v)

+ minced pork sausage | 6

Roasted chicken | 26*

Slaw, hand-cut chips, confit garlic aioli

Miso glazed eggplant | 29*

Tofu, bean shoots, chickpeas, 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

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 weekends 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.