

# AUTUMN LUNCH & DINNER

Melbourne

## SMALLS

---

House-made sourdough focaccia, cultured butter, smoked salt (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) | 15

Sweet potato hummus, Ducks' hazelnut & almond dukkah, focaccia (df, vg, n) | 17

+ peri-peri spiced pork ragu (gf, df) | 6

Fior di latte, zucchini, capers, chili crunch, pangrattato (v) | 22

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 shallots, coriander & basil (gf, df) | 26\*

Crumbed fish cakes, charred cucumber & mint yoghurt | 19

## BIGS

---

Roasted kingfish, fermented chilli butter, charred greens, toasted rice & nori (gf) | 43\*

Casarecce pasta, cavolo nero & pistachio pesto, parmesan, roasted fennel (v, n) | 29\*

+ minced pork sausage | 6

Chermoula glazed half roast chicken, sweetcorn salsa, sweetcorn puree,

chicken jus (gf, df) | 39\*

Miso glazed eggplant, tofu, bean shoots, chickpeas, coriander, spring onion, chilli &

peanut (df, vg, n) | 29\*

Lamb rump, eggplant yoghurt, pearl barley, tomato, cucumber & citrus | 42\*

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

served medium rare | 28\*

Tempura cauliflower burger, pickles, slaw, lemon dressing, chips, aioli (v) | 25\*

200g grass-fed porterhouse steak, hand cut chips, burnt onion & herb butter, whole

grain mustard, jus (gf) | 41\*

## SIDES

---

Char grilled broccolini, harissa, almonds (vg, gf, df, n) | 15

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

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

## DESSERTS

---

Mango sorbet, whipped coconut, pineapple, sesame seed crunch (vg, gf, df) | 16

Dark chocolate mousse, hazelnut crunch, macerated berries (gf, v, n) | 16

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

Surcharge of 10% on weekends 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.