

the urban winery

eats

tapas

warm italian olives | 10

marinated with orange & thyme DF/GF/NF/V/VG/K

chilli & garlic prawns | 13

with tomato salsa, crostini & crispy shallots

bread & dips | 14

locally made sourdough, lightly toasted and served with fresh made dips:

hummus | roasted beetroot & feta |

extra virgin olive oil with balsamic | morrocan dukkah

*V/*GF/*NF/*DF/*VG*

baked french goat cheese | 18

*with honey, chilli chutney & crispy croutons NF/V/*GF*

classic italian bruschetta | 18

with basil pesto, fresh mozzarella & cherry tomato

chicken, ginger & lemongrass dumplings

15 for 4 / 20 for 6

with sticky soy, sesame dressing & chilli chutney DF/NF

pork, fennel & lemon meatballs 15 for 4 / 20 for 6

with greek yoghurt, hummus olive oil GF/NF

angus beef & cheese sliders 17 for 3 / 25 for 5

with crisp iceberg lettuce & chipotle aioli NF

platters

urban sharing platter

43 serves two | 63 serves four

a delicious platter made up of two types of salami, baked goat cheese, chorizo, breads, dips, toasted almonds & olives

barrel platter for 8 (pre order) \$120

urban cheese platter

choose 2 for 24 / choose 4 for 42

baked goat cheese (france)

whitestone blue (new zealand)

comte (france)

brigante sheeps milk & truffle (italy)

served with grissini sticks, crackers, quince paste, mango chutney & caramelised almonds

*please advise our staff of any requirement or allergies
most of our sauces, relishes and dips are house-made
with traditional family recipes*

*GF: gluten free / DF: dairy free / V: vegetarian / VG: vegan /
NF: nut free / K: keto friendly / * on request*

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eats

cheese & chardonnay flight

3x 75ml glass of wine
paired with cheese | 30

2019 Skin in the Game & Comte

Skin fermented chardonnay has more structure than usual and light tannins, making this a perfect match with;

French cheese from unpasteurised cows milk. The texture is semi hard with the ageing time from 8-36 months.

2019 Heartwood & Picante

This 100% barrel fermented chardonnay has plenty of power and persistence, and matches deliciously with;

Picante Provolone, an Italian semi hard cheese made from cows milk, aged for a minimum of four months. This cheese has a beautifully sharp taste.

2018 Golden Egg & Brigante

Made in our famous concrete eggs, this chardonnay is richly fruited and seamlessly creamy on the palate.

An outstanding match with;

Brigante sheep milk and truffle Italian cheese. A unique, outstanding cheese, coming from the perfect blend of truffles and fresh Sardinian sheep's milk. It develops creamy consistency & an extraordinarily rich flavour.