

# DINNER

## Bao

Eggplant, spicy miso mayo, Asian herbs,  
peanuts **\$8 pp**

Crispy fried chicken, black sesame mayo,  
Kimchi, American yellow cheese **\$10 pp**

Pulled pork, daikon, hoisin, Gochujang,  
scallions **\$12 pp**

## Small

Coconut poached shrimp ceviche, tostada **\$20**

UC chicken skewers, sweet spicy sticky  
sauce, sesame, green onion (DF/GF) **\$18**

## Soft lamb tacos

Slow cooked free range lamb, yogurt  
dressing, Persian feta, shawarma salad **\$20**

Heirloom tomatoes, fiore di burrata, olive  
powder, balsamic, rocket and crisps  
(Veg/GFO) **\$16**

Eggplant chips, garlic and dried mint  
labneh, togarashi (GF/Veg) **\$16**

Bissara, grilled flat bread, shawarma  
salad, EVOO (GFO, Veg) **\$14**

## Large

Lemon myrtle roast chicken  
Salt baked squash, garlic chives, smoked  
capsicum cream, olive powder **\$36**

The 90 Mile beef flank (DF)  
Cooked medium rare, Bulgogi marinade,  
kimchi slaw, pickled daikon **\$40**

Miso glazed barramundi (DF)  
Sesame vegetables, hajikami **\$36**

Pan fried veg dumplings, peanut sauce,  
Asian herbs (Veg/DF) **\$30**

Roasted cauliflower (Veg/VEO)  
Muhammara, spiced yogurt, scallion,  
herbs, olive powder **\$26**

## Sides

Vegetable fries, sea salt, Cajun spice  
(DF/GF/Veg) **\$7**

Shoestring fries, togarashi (DF/GF/Veg) **\$6**

Sautéed Asian greens (DF/GF/Veg) **\$8**

Horiatiki (GF/DFO) **\$8**

Salt baked beet root, walnuts, sherry  
vinaigrette, Persian feta (GF/Veg) **\$8**

## Sweets

Dark Chocolate Sabayon Tart **\$14**

*Hazelnut praline ice cream*

Brulee (GFO) **\$12**

*Bailey's Irish Cream, Almond biscuit*

Cheese and Filo **\$16**

*Homemade olive jam, olive powder,  
berries and nuts*

*Kindly inform us of any specific dietary requirements.  
We will be happy to assist you.*



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# GLOSSARY

**Bissara** – Traditional Egyptian bean dip

**Bulgogi** – A blend of soy sauce, brown sugar, Asian pear, garlic, ginger, ground black pepper and sesame oil. Traditional Korean marinade for beef.

**Fiore di burrata** – Locally made Italian cow's milk cheese made from mozzarella and cream, with a solid casing and a soft, creamy centre.

**Muhammara** – A Syrian pepper dip made in house using capsicum, walnuts and breadcrumbs

**Ceviche** – seafood cured in citrus

**Tostada** – Toasted tortilla

**Daikon** – Pickled radish

**Gochujang** – Korean chili paste

**Hajikami** – Japanese pickled ginger shoots

**Hoisin** – Traditional Chinese condiment

**Horiatiki** – Greek salad with cucumber, capsicum, tomato, oregano, feta cheese and white wine vinaigrette

**Kimchi** – Fermented cabbage. A traditional Korean speciality

**Labneh** – Hung yogurt flavoured with garlic, mint and sesame

**Scallions** – Spring onions

**Shawarma salad** – Salad of red onions, tomatoes, chopped parsley, lemon and sumac powder

**Spicy miso mayo** – In house recipe using miso paste, mayonnaise and secret spice blend

**Togarashi** – Japanese spice blend



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