

## SHARE PLATES

Mixed organic olives served warm or chilled <i>olives grown locally by Susan &amp; Peter Agnew from Organic Olive Australia</i>	12
Arancini, braised white rabbit, olives & lemon, porcini veloute	18
Polenta & gorgonzola croquettes, honey nut brown butter	18
Marinated grilled lamb chops, chicory salad	21
Calamari fritti, lemon salt, aioli	21

## CHARCUTIERE

Organic free range duck liver parfait, toasted brioche	18
Pate de campagne, piccalilli	18
Rillettes de lapin, prune paste	16
Wagyu salami & bresola, grissini	20
Charcutiere tasting plate	22

## HAMS

Quatro Stelle speck Italian	14
Quatro Stelle cinghiale cacciatore with white truffle	14
Pasture Perfect organic finocchion salame	14
Quatro Stelle Lonza	14
Ham tasting plate	26
PREMIUM HAMS	
Fratelli Galloni Prosciutto de parma	18
Jamondul Jamon de Serrano	22
Jamondul Jamon de Iberico de bellota	38
Los importadores Jamon Iberico de bellota	52
Premium ham tasting plate	36

## COLD ENTRÉE

Panzanella style bread salad	18
Fratelli Galloni prosciutto de parma, watercress, fennel, truffle pecorino	20
Blue swimmer crab, apple, avocado, curry mayonnaise	26

## HOT ENTREES

Organic leek tart, blue cheese & walnut crumble	18
Ballotine of quail, rosemary honey, pear relish	26
Scallop, confit fennel, artichoke puree, preserved lemon and tomato relish	22

## PASTA

Potato gnocchi sauteed cotechino sausage, chilli, fennel, olives, red capsicum	28/36
Handmade fine pasta ribbons in a sauce of blue swimmer crab, tomato, garlic, chilli, basil, cream	30/40
Hand cut spelt pappardelle with wagyu bolognese	28/36
Vialone Nano rice with roast pumpkin, taleggio, almond biscotti	26/34

## FISH

Local seafood gently poached in a broth of tomato, chilli & basil	38
Spanish mackerel baked in paper with leek, artichokes, lemon thyme & Noilly Prat	34
Mulloway, fennel & dill pastie, petite salad, almond aioli	32

## BEEF

AACO 'Master Kobe' full blood wagyu. All wagyu from 12+ marble score cattle	
Rib fillet 150g	90
AACO pure bred wagyu. Grown and dry aged for 56 days, especially for Euro and Urbane Restaurants. All wagyu from 7+ marble score cattle.	
Rump 300g	32
Sirloin 250g	50
Fillet 200g	32
Private Selection yearling, grass fed, dry aged 27 days	
Rib fillet on the bone 400g	42
Fillet 200g	28
Rump 200g	26
'Organic' yearling, grass fed	
Rump 300g	26
Fillet 200g	30

## SIDES AND SALADS

SIDES	8.5
Kipfler potatoes roasted in wagyu fat, garlic & rosemary	
Shoestring fries	
ORGANIC SIDES	10.5
Nicoli potato gratin	
Hand cut Sebago potato chips	
Young carrots, honey & cultured butter glaze	
Zucchini, beans & broccolini tips, garlic oil	
Sauteed mushrooms, café de Paris butter	
Roasted pumpkin, warm hazelnut & nut butter vinaigrette	
SALADS	8.5
Chicory, endive & fennel, cab sav vinaigrette	
ORGANIC SALADS	10.5
Potato salad, coddled egg & crisp speck	
<i>Organic sides are supplied by United Organic</i>	

## MEAT

Cuts of Boggabilla lamb, roast organic vegetables, lamb jus gras	39
Slow roasted suckling pork, braised chicory, soft polenta & apple sauce	39
Crumbed milk fed veal cutlet on the bone, lemon, aioli, herb salad	39

*Marbelling is scored by AACO and uses the international and Japanese standard code, not the Australian standards code. Urbane and Euro restaurants apologise for any confusion.*

## SAUCES AND CONDIMENTS

Bearnaise
Bordelaise
Peppercorn
3 mustards
Horseradish
Aged balsamic and sea salt
Café de Paris butter

## DESSERTS

Strawberries & cream, eucalyptus & mint	13
Spiced pineapple with coconut sorbet, vanilla & fresh lime	13
Baked orange cream, oranges in sauterne, macadamia shortbread	13
Chocolate & vanilla mousse, pistachio cream, honeycomb	
	13
Prune & almond tart, licorice ice cream	13
Selection of cheeses	15

**the EURO**