

UPTOWN VIBES

Artisan Bakery • Food • Wine

DINNER MENU

TUESDAY - SATURDAY: 5:30 PM - 10:00 PM

SMALL SHARED PLATES

LAYERED EGGPLANT AND ZUCCHINI CAPONATA <i>gf, v, df</i>	\$18.00
Layered Eggplant and Zucchini Caponata, Napolitana Sauce, Fried Capers	
36 HOUR COOKED PORK BELLY <i>gf, df</i>	\$22.00
Pork Belly, Pickles, Fennel Slaw, Guava Sauce	
BURRATA SALAD <i>gf, nuts</i>	\$24.00
Burrata, Basil Pesto, Ox-Heart Tomatoes, Aged Balsamic	
TUNA TARTARE <i>s, df, gf</i>	\$28.00
Tuna Tartare, Crispy Potatoes, Sesame, Soy, Fresh Herbs	
KING PRAWNS <i>gf</i>	\$32.00
Two King Prawns, Bourbon Butter, Wakame Salad	

LARGE SHARED PLATES

GOLDEN CAULIFLOWER <i>veg, vo</i>	\$34.00
Golden Cauliflower, Pickles, Goat's Curd, Smoked Paprika	
MARKET FISH <i>df, gf</i>	\$48.00
Market Fish, Moqueca Sauce, Capsicum Salsa	
MB5+ WAGYU STRIPLOIN <i>gf</i>	\$68.00
250g MB5+ Wagyu Striploin, UV Compound Butter	
1.4KG SLOW COOKED LAMB SHOULDER <i>gf, nuts</i>	\$120.00
Signature Slow Cooked Oyster Cut Lamb Shoulder, Persian Fetta, Fig Glaze	
<i>(We recommend you choose 2 - 3 sides to accompany this dish. Recommended to share for 4 – 6 people)</i>	

SIDES

OREGANO FRIES <i>df, gf, veg</i>	\$10.00
w/ Herb Aioli	
LEAVES AND PICKLES <i>v, gf, nuts</i>	\$15.00
PX Vinaigrette, Roasted Hazelnuts	
SEASONAL GREENS <i>gf, nuts</i>	\$16.00
Zucchini, Spinach, Peas/Beans, Whipped Ricotta, Caramelised Nuts	

DESSERTS

QUINCE TART TATIN \$16.00

w/ Vanilla Ice Cream, Butterscotch Sauce

TRES LECHES CHOCOLATE CAKE *gf* \$16.00

w/ Mascarpone, Macerated Strawberries

CHEESE SELECTION *gfo* \$35.00

(St Agur Blue, Jack's English Club Cheddar, Fromager d'Affinois Triple Cream, Montecampiero Manchego D.O (Anejo 12 months) Served With Natural Quince Paste, Muscatels On The Vine, GF Waterthins, Lavosh)

DESSERT WINES

90ml

375ml

LIMNOS MUSCAT, MUSCAT OF ALEXANDRIA,
LIMNOS, GREECE, 2021

\$15

(Citrus scents, floral, fruity, raisins, velvety finish)

FROGMORE CREEK, ICED RIESLING, COAL
RIVER VALLEY, TAS, 2024

\$17

\$68

(raw honey aromas, floral tones, fresh acidity, green pear & lychees)

MICHELE CHIARLO, MOSCATO D'ASTI
NIVOLE, PIEDMONT, ITALY, 2021

\$19

\$76

(peach, apricot, hints of meringue, perfumed and fragrant, light fizz)

FORTIFIED WINE

60ml

SÁNCHEZ ROMATE, PEDRO XIMÉNEZ
'CARDENAL CISNEROS, JEREZ, SPAIN

\$17

(rich velvety texture, Christmas cake, intense raisin aromas)

QUINTA DO VALLADO, 10-YEAR-OLD TAWNY
PORT, PORTO, PORTUGAL

\$18

(nutty, straw, filed herbs, orange praline, mocha, dates)

DIGESTIFS

\$16

SKINOS MASTIHA

POLI 'BAGNO MARIA' GRAPPA

VILLA MASSA
LIMONCELLO

AMARO MONTENEGRO

AVERNA AMARO

ITALICUS ROSOLIO
DI BERGAMOTTO

ANTICA FORMULA