

DINNER

Bao

Eggplant, spicy miso mayo, Asian herbs, peanuts **\$9 pp**

Crispy fried chicken, black sesame mayo, Kimchi, American yellow cheese **\$11 pp**

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

Small

Teokbokki skewer, spicy mayo, togarashi **\$4 pp**
(DF/GF/Veg)

Compressed summer melons, prosciutto, Persian feta, rocket, pomegranate molasses (GF) **\$12**

Bissara, grilled pita, shawarma salad, EVOO (GFO, Veg) **\$12**

Eggplant chips, garlic and dried mint labneh, togarashi (GF/Veg) **\$12**

Karaage chicken, aji verde, lime (DF) **\$18**

Fried prawns – tempura (DF) **\$18**
Dynamite sauce, sesame, scallions

Soft lamb tacos **\$18**
Slow cooked Millawarra free range lamb, yogurt dressing, Persian feta, shawarma salad

Large

Birchley pork belly, slow cooked (DF/GF) \$36
Blackened curry sauce, coconut, salsa criolla, pandan rice

The 90 Mile beef rib eye (DF/GF) \$45
Cooked medium rare, chimichurri, lemon, Cajun potatoes

Miso glazed barramundi (DF) \$34
Sesame vegetables, hajikami

Pan fried veg dumplings, peanut sauce, Asian herbs (Veg/DF) \$28

Sides

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

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

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

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

Zucchini, parmesan, fresh chives **\$8**
(GF/Veg)

Sweets

Churros \$12
Chocolate filling, cinnamon sugar, Kahlua crème anglaise

Brulée (GF) \$16
Baileys Irish Cream, almond biscuit

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



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GLOSSARY

Aji verde – Meaning “green sauce” – In house recipe using a blend of herbs, spices and mayonnaise

Bissara – Traditional Egyptian bean dip

Chimichurri – Argentinian sauce to accompany meats made with parsley, cumin, oregano, garlic, lime juice and olive oil

Crème anglaise – Sweet custard sauce made with eggs, vanilla beans and milk

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

Karaage chicken – Japanese style fried chicken

Kimchi – Fermented cabbage. A traditional Korean speciality

Labneh – Hung yogurt flavoured with garlic, mint and sesame

Pomegranate molasses - Condiment made by cooking pomegranate juice until it reduces to a syrup

Prosciutto – Italian name for ham.

Salsa criolla – Traditional Peruvian accompaniment made with red onions, coriander, fresh chili and lime

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

Teokbokki – Korean rice cakes

Togarashi – Japanese spice blend



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