



THESE MENUS BELOW ARE SAMPLE MENUS

FEBRUARY 2026

At UB, our menu is crafted with sharing in mind, encouraging connection over great food. The menu is thoughtfully divided into sections—Snacks, Entrees, Mains, and Sides—offering a diverse range of flavors and experiences.

Our menu is forever changing, sometimes weekly, with the seasons and produce available, all menu's are subject to change.

Whether you're looking to enjoy a solo meal, perhaps a perfectly cooked sirloin paired with a delicious side, or prefer to explore a variety of tastes by working your way through our selection of snacks and entrees, UB has something for every occasion. From casual gatherings to special celebrations, our menu is designed to bring people together while also catering to those who seek a more personal dining experience. Whatever your mood or group size, we've got you covered.



FOOD

Sugar Mill ciabatta <i>whipped tallow</i>	10
Marinated olives	10
Farmer Doug's potato scallop	5PP
Jalapeño croquette	9PP
UB biltong <i>baharat spice mix</i>	12
Anchovies <i>burnt onion, aleppo</i>	18
Chicken liver pâté <i>wine jelly, rhubarb</i>	19
Terrine <i>duck, pork, smoked almond, currant</i>	22
Crudo <i>zhoogh, fried shallot</i>	32
Beef tartare <i>onion, pecorino, paprika, crisps</i>	26
Figs <i>hommus, smoked almond, brown butter</i>	20
Mozzarella <i>smoked tomato, burnt chilli oil</i>	24
Tomato <i>paprika, parsley, labneh</i>	18
Octopus <i>fennel, white wine, orange</i>	32
Bone marrow <i>salsa macha, cornichon, chilli</i>	28
Market Fish <i>toasted chili, prawn, shallot</i>	MP
Pork Belly <i>whey, hot honey glaze</i> 400g	50
Sirloin <i>miso bagna cauda</i> 300g 500g	34 / 56
Cauliflower <i>spiced yoghurt, currants, pistachio</i>	38
Cucumber <i>zaatar, fetta</i>	16
Rainbow chard <i>chickpea, walnut, garlic</i>	16
Chips <i>aioli small large</i>	10 / 14
Mixed leaf <i>burnt honey, toasted seeds</i>	13



FEED ME.

\$77pp

Groups up to 8

Jalapeño croquette

Beef tartare *onion, pecorino, paprika, crisps*

Ciabatta bread *whipped tallow*

Figs *hommus, smoked almond, brown butter*

Mozzarella *smoked tomato, burnt chilli oil*

Sirloin *miso bagna cauda*

Mixed leaf *burnt honey, toasted seeds*

Vanilla cream panna cotta *poached cherry, chocolate*

BEVERAGE PAIRING

\$48pp

Each week, a unique beverage pairing is created to enhance your dining experience. Primarily featuring a selection of local wines, our pairings may occasionally also include beer, cider and other fun palette punchers. Our staff will guide you through the tasting journey.



X



We're incredibly excited to be working with Jason and Sarah from Tilda Chianina to bring this unique, locally raised grass-fed beef to your table. As we purchase a whole steer at a time, our menu is rotational and will feature different cuts and preparations, allowing us to showcase the entire beast. We hope you enjoy discovering the beauty of Chianina beef as much as we have.

House-Made Beef Sausage (350g) \$34

Banana peppers, purplette onion, beef fat vinaigrette

Blade Steak (300g) \$40

Served with housemade chickpea miso, garlic, lemon - Best served medium rare

Sierra Steak (300g) \$52

Served with housemade chickpea miso, garlic, lemon - Cooked to your preference

Denver Steak (300g) \$52

Served with housemade chickpea miso, garlic, lemon - Cooked to your preference

Chateaubriand (550g) \$98

*Tenderloin wrapped in bacon - Served with housemade chickpea miso, garlic, lemon
Served medium rare - Minimum cook time approx. 45 minutes.*

All of the above dishes will be worked into our regular dining menu as part of your main meal. No meal is complete without adding a few snacks, entrées and side dishes to accompany your mains. Our waitstaff will be happy to guide you through the experience.



TILDA CHIANINA