



Sugar Mill ciabatta <i>whipped tallow</i>	10
Marinated olives	10
Farmer Doug's potato scallop	5 pp
Jalapeño croquette	9 pp
Anchovies <i>burnt onion, aleppo</i>	18
UB biltong <i>baharat spice mix</i>	12
Chicken liver pâté <i>wine jelly, rhubarb</i>	19
Terrine <i>chicken, pork</i>	20
Crudo <i>dill, labneh, lemon, capers</i>	32
Beef tartare <i>onion, pecorino, paprika, house cut crisps</i>	26
Mozzarella <i>radicchio, agro dolce, spiced walnuts</i>	24
Eggplant <i>labneh, onion, sumac</i>	20
Octopus <i>fennel, white wine, blood orange</i>	32
Bone marrow <i>salsa macha, cornichon, chilli</i>	28
Whole barramundi <i>smoked fish cream, prawns, shallots</i>	80
Pork loin chop <i>char sui glaze 500g</i>	52
Sirloin <i>miso bagna cauda 300g / 500g</i>	34 56
Sir Thomas Beef spare ribs <i>peperonata 500g</i>	65
Creamed butter beans <i>kale, aleppo</i>	16
Carrots <i>nduja butter, almond, garlic yoghurt</i>	17
Broccolini <i>smoked sesame, togarashi</i>	17
Chips <i>aioli small large</i>	10 14
Mixed leaf <i>burnt honey, toasted seeds</i>	13



F E E D M E

\$77pp

Groups up to 8

Jalapeño croquette

Beef tartare *onion, pecorino, paprika, house cut craps*

Ciabatta bread *whipped tallow*

Anchovies *burnt onion, aleppo*

Mozzarella *radicchio, agro dolce, spiced walnuts*

Sirloin *miso bagna cauda*

Caponata

UB Cannoli *milo, mascarpone*

B E V E R A G E P A I R I N G

\$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.



DESSERT MENU

SWEET

PEANUT BUTTER BRULEE	<i>raspberry jam, roasted peanuts</i>	15
ICE CREAM SAMBO	<i>orange, wattle seed, macadamia</i>	18
UB MILLE-FEUILLE	<i>passionfruit, orange blossom, leb bread</i>	18

LIQUID DESSERT

AMARO MONTENEGRO	<i>Bologna, ITA</i>	13
RIESLING	<i>2018 Patina 'Sticky Tea' Orange, NSW</i>	14
RIESLING	<i>2019 Colmar 'La Belle' Orange, NSW</i>	18
TAWNY	<i>NV Patina 'Grand Tawny' Orange, NSW</i>	30

COCKTAILS

NEGRON-O	<i>Parrot Dry Gin, Di Renzo Sweet Vermouth, Campari</i>	22
OLD FASHIONED	<i>Rye Whiskey, Bitters, Maple Syrup</i>	22
MAGGIE LOVES A MARG	<i>Classic, Tommy's or Spicy!</i>	22
NITRO ESPRESSO MARTINI	<i>Aether vodka, coffee liqueur, coffee</i>	24

A full selection of digestifs, whisk(e)y and amaro is available upon request in our beverage menu.



U B E X P R E S S M E N U

For those on a tight lunch break or simply in the mood for a speedy meal

Monday - Friday from 12:00 pm - 3:00 pm

Minute steak *200g flank, baharat butter* 30

Malloreddus *prawn, toasted chilli, kale* 30

Cauliflower steak *caponata, parsley, pickled eschallot salad* 25

All meals come with one UB signature side of your choice

Creamed butter beans *kale, aleppo*

Carrots *nduja butter, almond, garlic yoghurt*

Broccolini *smoked sesame, togarashi*

Mixed leaf *burnt honey, toasted seeds*

Chips *aioli*