

SAMPLE MENUS

SNACKS

Marinated olives | 10

Farmer Doug's potato scallop | 5pp

Toum croquette *hot honey, pecorino* | 10pp

UB biltong *baharat spice mix* | 12

RAW

Beef tartare *onion, pecorino, paprika, crisps* | 26

Crudo *house hot sauce, sesame* | 32

ENTREES

Sugar Mill ciabatta bread *whipped tallow* | 10

Chicken liver pâté *wine jelly, rhubarb* | 19

Grilled pear *hommus, smoked almond, brown butter* | 20

Mozzarella *smoked tomato, burnt chilli oil* | 24

Octopus *macadamia, cumin, corbacia pepper* | 32

MAINS

Market fish *prawn, chickpea, ras el hanout* | MP

Half chicken *burnt shallot butter, lifit* | 40

Sirloin *miso bagna cauda* **300g | 500g | 34 | 58**

Cauliflower *spiced yoghurt, currants, pistachio* | 38

LOCAL LEGENDS MENU

Elevate your meal with a selection from our current featured local producers

Tilda Chianina Beef - Cudal

Sambusik *served with toum & pickles* | 32

Rump steak *served with house mustard* **300g | 60**

Rump cap *served with house mustard* **300g | 60**

SIDE DISHES

Carrot *garlic yoghurt, zhoug, almond* | 16

Wombok heart *beef fat, zaatar* | 16

Chips *aioli* **small | large 10 | 14**

Mixed leaf *burnt honey, toasted seeds* | 13

DESSERT

Tahini caramel tart *whipped yoghurt, fresh truffle* | 22

Chocolate *prune, quince, smoked chocolate soil* | 16

Ice cream sambo *vanilla, apple compote, oat crumble* | 18



*Please inform a team member if you have an allergy or intolerance.
We will do our very best to accommodate them, but as our menu is prepared fresh in kitchen, there may be trace allergens.*

Open Wednesday to Monday (closed Tuesdays) from 12:00 pm until late, with our full menu available all day. Join us for our \$30 Express Lunch weekdays 12:00 pm - 3:00 pm, & UB O'Clock Happy Hour weekdays 4:00 pm - 6:00 pm.

CHEFS FEED ME MENU

\$77pp

Groups up to 8

Toum croquette hot honey, pecorino

Beef tartare onion, pecorino, paprika, crisps

Ciabatta bread whipped tallow

Grilled pear hommus, smoked almond, brown butter

Mozzarella smoked tomato, burnt chilli oil

Sirloin miso bagna cauda

Mujaddara spiced lentil, toasted rice, saffron yoghurt

Panna cotta buttermilk, strawberry, sablé

WINE PAIRING

\$48pp

Each season, 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 & other fun palette punchers. Our staff will guide you through the tasting journey.

WINES BY THE GLASS



FIZZ

NV **Banksia** Sparkling Cuvée, Orange NSW 12 | 55

'22 **Stockmans Ridge** 'Storm' Blanc De Noir, Orange NSW 20 | 90

NV **Jo Landron** brut atmospheres, Loire Valley FRA 30 | 135

WHITE

'25 **Chalou** Pinot Gris, Orange NSW 16 | 75

'24 **Poggio Anima** 'Uriel' Grillo, Sicily ITA 17 | 80

'25 **Chalou** Chenin Blanc, Orange NSW 25 | 120

'23 **De Salis** 'Wild Fume' Sauvignon Blanc, Orange NSW 17 | 80

'24 **Renzaglia** Chardonnay, O'Connell NSW 18 | 85

'22 **Colmar Estate** 'Block 1' Chardonnay, Orange NSW 28 | 125

ROSÉ

'25 **Grape Pirates** Rosé, Orange NSW 17 | 80

'24 **Rameau d'Or** 'Golden Bough', Provence FRA 16 | 75

RED

'24 **See Saw** 'Incubator series' Gamay, Orange NSW 16 | 75

'25 **Swinging Bridge** M.A.W, Pinot Noir, Orange NSW 17 | 80

NV **Banksia x Strawhouse** Cabernet Merlot, Orange NSW 15 | 65

'22 **Santadi** 'Del Sulcis' Carignano, Sardegna ITA 19 | 90

'19 **Mortimers** 'Gilbert VS Durez Twin Series' Shiraz, Orange NSW 20 | 95

'23 **Canobolas Wines** Cabernet Franc, Orange NSW 22 | 105

FEED ME 9 OR MORE

Toum croquette *hot honey, pecorino*

Beef tartare *onion, pecorino, paprika, crisps*

Ciabatta bread *whipped tallow*

Pear hommus, *smoked almond, brown butter*

Mozzarella *smoked tomato, burnt chilli oil*

Sirloin *miso bagna cauda*

Half Chicken *burnt shallot butter, lift*

Mujadara *spiced lentil, toasted rice, saffron yoghurt*

ADD ON SIDES

Carrot *garlicyoghurt, zhoug, almond* | 16 **Wombok**

heart *beef fat, zaatar* | 16

Chips aioli *small* | *large* 10 | 14

Mixed leaf *burnt honey, toasted seeds* | 13

DESSERT

Tahinicaramel tart, *whipped yoghurt, fresh truffle* | 22 **Chocolate**
prune, quince, smoked chocolate soil | 16

Ice cream sambo *vanilla, apple compote, oat crumble* | 18

DESSERT MENU



TAHINI CARAMEL TART *whipped yoghurt, fresh truffle* | 22

CHOCOLATE *prune, quince, smoked chocolate soil* | 16

ICE CREAM SAMBO *vanilla, apple compote, oat crumble* | 18

LIQUID DESSERT

AMARO MONTENEGRO *Bologna, ITA* | 13

ORANGE MOUNTAIN WINES *Ice Wine, Orange NSW* | 14

RIESLING 2019 *Colmar 'La Belle', Orange NSW* | 18

MUSCAT NV *Maquariedale, 'Christmas Cake', Orange NSW* | 18

COCKTAILS

NEGRONI *Parrot Dry Gin, Di Renzo Sweet Vermouth, Campari* | 22

OLD FASHIONED *Rye Whiskey, Bitters, Sugar Syrup* | 22

MAGGIE LOVES A MARG *Classic, Tommy's or Spicy!* | 22

NITRO ESPRESSO MARTINI *Aether Vodka, Coffee Liqueur, Coffee* | 23

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

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EXPRESS MENU

Perfect for those on a tight lunch break or simply looking for a delicious, affordable meal, our Express Lunch is available Monday to Friday from 12:00 pm – 3:00 pm.

Minute steak 200g flank, baharat butter	\$30
Prawn spiced lentil, saffron yogurt	\$30
Cauliflower spiced yoghurt, currants, pistachio	\$25

**All meals come with one UB
signature side of your choice**

Carrot garlic yoghurt, zhoug, almond

Wombok heart beef fat, zaatar

Chips aioli

Mixed leaf burnt honey, toasted seeds

For groups of 8 guests and over, we bring out a selection of all sides to share

UB O'CLOCK !



WINE \$9

BUBBLES

BanksiaXAngullong Cuvee

WHITE WINE

'25NashdaleLane Wines, Pinot Gris

RED WINE

BanksiaXStrawhouse 'Big Bold Red' Cabernet Blend

BEER \$5

Hahn Superdry 3.5

Badlands 'Hazy' 3.5

COCKTAILS

Negroni \$12

Nitro Espresso Martini \$14

SNACKS !

Potato scallops \$2

Hot chips \$5

**WEEKDAYS
4PM - 6PM**

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