

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

Quince 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

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

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

Brisket served with chimmi churri | 350g | 48

Top side 300g | 45

Denver 280g | 48

Rib eye 900g | 115

Bistecca ala fiorentina 1.2kg | 145

Rib eye 1.5kg | 185

All served with house mustard & lemon

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

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*

Quince *hommus, smoked almond, brown butter*

Mozzarella *smoked tomato, burnt chilli oil*

Sirloin *miso bagna cauda*

Mujaddara *spiced lentil, toasted rice, saffron yoghurt*

Pannacotta *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* 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



Toum croquette *hot honey, pecorino*

Beef tartare *onion, pecorino, paprika, crisps*

Ciabatta bread *whipped tallow*

Quince *hommus, smoked almond, brown butter*

Mozzarella *smoked tomato, burnt chilli oil*

Sirloin *miso bagna cauda*

Half Chicken *burnt shallot butter, lifit*

Mujadara *spiced lentil, toasted rice, saffron yoghurt*

ADD ON SIDES

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

DESSERT MENU



SWEET

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.

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

UB O'CLOCK !



WINE \$9

BUBBLES

Banksia X Angullong Cuvee

WHITE WINE

'25 Nashdale Lane Wines, Pinot Gris

RED WINE

Banksia X Strawhouse 'Big Bold Red' Cabernet Blend

COCKTAILS

Negroni \$12

Four Pillars dry gin, Campari, sweet vermouth

Nitro Espresso Martini \$14

Raw Australian vodka, coffee Liqueur, cold brew

BEER \$5

330ml

STUBBIES

Hahn Superdry 3.5

TINNIES

Badlands 'Hazy' 3.5

SNACKS !

Potato scallops \$2

Hot chips \$5

Served with aioli

**WEEKDAYS
4PM - 6PM**

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