



THESE MENUS BELOW ARE SAMPLE MENUS

DECEMBER 2025

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.



F O O D

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, ham, chestnut</i>	22
Crudo <i>zucchini, fried shallot</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, 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 500g</i>	54
Sirloin <i>miso bagna cauda 300g 500g</i>	34 56
Bell Valley Wagyu Rump Cap <i>chimichurri</i>	60
Cauliflower <i>spiced yoghurt, currants, pistachio</i>	38
Asparagus <i>egg, mint, garlic, pangratto</i>	17
Cucumber <i>zaatar, fetta</i>	16
Broccoli <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 crisps*

Ciabatta bread *whipped tallow*

Anchovies *burnt onion, aleppo*

Mozzarella *radicchio, agro dolce, spiced walnuts*

Sirloin *miso bagna cauda*

Mixed leaf *burnt honey, toasted seeds*

Ice Cream Sambo *vanilla, bourbon, salted caramel*

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.



F E E D M E M E N U

Groups 8+

Jalapeño croquette

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

Ciabatta bread *whipped tallow*

Anchovies *burnt onion, aleppo*

Mozzarella *radicchio, agro dolce, spiced walnuts*

Sirloin *miso bagna cauda*

Pork Belly *whey, hot honey glaze*

Mixed leaf *burnt honey, toasted seeds*

ADDITIONAL SIDES

Asparagus *egg, mint, garlic, pangratto* 17

Cucumber *zaatar, fetta* 16

Broccoli *smoked sesame, togarashi* 17

Chips *aioli* 14

DESSERT

Peanut Butter Brulee *raspberry jam, roasted peanuts* 15

Ice Cream Sambo *carrot cake, cream cheese parfait, carrot marmalade* 18

UB Mille-Feuille *passionfruit, orange blossom, leb bread* 18

Please inform our team of any allergies



DESSERT MENU

SWEET

PEANUT BUTTER BRULEE	<i>raspberry jam, roasted peanuts</i>	15
ICE CREAM SAMBO	<i>carrot cake, cream cheese parfait, carrot marmalade</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 <i>200g flank, baharat butter</i>	30
Prawn Fattoush	30
Cauliflower <i>spiced yoghurt, currants, pistachio</i>	25

All meals come with one UB signature side of your choice

Asparagus *egg, mint, garlic, pangratto*

Carrots *nduja butter, almond, garlic yoghurt*

Broccoli *smoked sesame, togarashi*

Mixed leaf *burnt honey, toasted seeds*

Chips *aioli*

UB O'CLOCK!

WINE \$9

BUBBLES

Banksia X Angullong Cuvee

WHITE WINE

'24 Maquariedale, 'Organic' Pinot Gris,
Orange, NSW

RED WINE

Banksia X See Saw Shiraz, Pinot blend

BEER \$5

330ml

STUBBIE

Hahn Superdry 3.5

TINNIE

Reckless Brewing 'Session Ale'

Did you know we are open 7 days
a week and offer our full food
menu everyday 12pm - 9pm! No
matter the time, No matter the
day, The UB has you covered!

COCKTAILS

NEGRONI \$12

Four pillars dry gin, Campari, sweet vermouth

NITRO ESPRESSO MARTINI \$14

Raw Australian vodka, coffee spirit, coffee

SNACKS !

POTATO SCALLOPS \$2

HOT CHIPS \$5

Served with aioli

MON - FRI
3PM - 6PM

WWW.THEUB.AU