



FOOD

Sugar Mill ciabatta <i>local olive oil</i>	9
Marinated olives	10
Farmer Doug's potato scallop <i>add truffle 12pp</i>	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, black truffle</i>	30
Crudo <i>dill, labneh, lemon, capers</i>	32
Beef tartare <i>katsuobushi, typhoon shelter, 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
Truffled potato puree	30
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 *katsuobushi, typhoon shelter, crisps*

Ciabatta bread *local olive oil*

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.



F E E D M E M E N U

Jalapeño croquette

Beef tartare *katsuobushi, typhoon shelter, crisps*

Ciabatta bread *local olive oil*

Anchovies *burnt onion, aleppo*

Mozzarella *radicchio, agro dolce, spiced walnuts*

Sirloin *miso bagna cauda*

Pork loin chop *char sui glaze*

Caponata

ADDITIONAL SIDES

Creamed butter beans <i>kale, aleppo</i>	16
Carrots <i>nduja butter, almond, garlic yoghurt</i>	17
Truffled potato puree	30
Broccolini <i>smoked sesame, togarashi</i>	17
Mixed Leaf <i>burnt honey, toasted seeds</i>	13
Chips <i>aioli</i>	14

DESSERT

CRÈME BRULÉE <i>'honey joy' honey brulee, malted cornflakes</i>	15
ICE CREAM SAMBO <i>orange, wattle seed, macadamia</i>	18
CHOCOLATE FONDANT <i>allspice cream, date, coconut</i>	18
<i>(Allow up to 15 minutes for chocolate fondant)</i>	

Please inform our team of any allergies



DESSERT MENU

SWEET

CRÈME BRULEE	<i>'honey joy' honey brulee, frosted cornflakes</i>	15
ICE CREAM SAMBO	<i>orange, wattle seed, macadamia</i>	18
CHOCOLATE FONDANT	<i>allspice cream, date, coconut</i>	18

(Allow up to 15 minutes for chocolate fondant)

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>Bullet Bourbon, 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*