



urban burro bar & kitchen

trading hours

tuesday, wednesday, thursday

12noon – 8pm

friday

12noon – 9pm

saturday

12noon – 8.30pm

lunch eats (12pm–3pm)

caprese toastie..... \$18

melted mozzarella, fresh tomato and fragrant basil on sourdough (gfo +\$2)

deluxe ham & cheese toastie.....\$18

triple smoked ham, fancy cheese with a hint of dijon served warm and melty on sourdough (gfo + \$2)

classic blt sandwich.....\$18

crispy bacon, fresh lettuce, and ripe tomato with smoky mayo on toasted turkish bread (gfo +\$2)

pulled bbq chicken & brie sandwich...\$19

pulled bbq chicken, melted brie, baby spinach, and creamy pesto mayo on toasted turkish bread (gfo +\$2)

bacon & haloumi sandwich\$19

crispy bacon and golden grilled halloumi stacked on toasted turkish bread with fresh baby spinach and sweet caramelised onion jam — a perfect balance of salty, savoury, and sweet (gfo +\$2)

rib fillet steak sandwich \$22

juicy rib fillet steak with crispy bacon, tasty cheese, lettuce, tomato, and caramelised onion sauce on toasted turkish bread (gfo +\$2)

coffee, tea, smoothies (12pm-3pm)

espresso, long black\$3.5

piccolo, macchiato..... \$4

flat white, latte, cappuccino, hot chocolate hot mocha,
chai latte

cup.....\$5

mug.....\$6

baby cappuccino.....\$3

loose leaf teas\$4

english breakfast, earl grey, green

iced latte \$7

double espresso on ice with milk

iced coffee, iced chocolate, iced mocha\$8

(built over ice and icecream w/milk)

specialty milk..... \$1

milk lab almond or oat milk, zymil lactose free

extra shot of coffee..... \$1

syrups..... \$.50

shot of vanilla or caramel

banana honey smoothie..... \$10

a creamy blend of ripe banana, honey, and milk

espresso banana smoothie..... \$10

a smooth blend of ripe banana, rich espresso, and milk

strawberry & banana smoothie \$10

a blend of strawberries, creamy banana, and vanilla

all day eats

flatbreads – light & airy roman style pinsa

margherita flatbread..... \$20

roasted cherry tomatoes, melted mozzarella, and fresh basil (gfo +\$4)

three cheeses flatbread \$20

lemon-infused mascarpone, tangy goats cheese & melty mozzarella with fresh rosemary and cracked black pepper (gfo +\$4)

pepperoni, mozzarella & hot honey

flatbread.....\$20

spicy pepperoni, gooey mozzarella, and a sweet kick of hot honey (gfo +\$4)

roast pumpkin & caramelised onion flatbread \$22

sweet roast pumpkin, rich caramelised onions, goats cheese, and melty mozzarella (gfo +\$4)

prosciutto & fig jam flatbread..... \$22

salty prosciutto, sweet fig jam, creamy goats cheese, rocket, and balsamic glaze (gfo +\$4)

gf = gluten free | gfo = gluten free option

mt zero olives (gf).....\$9

creamy whipped feta dip.....\$14

*drizzled with hot honey and a blend of toasted seeds
served with sourdough crostini (gfo)*

**house-made stracciatella with sourdough crostini
.....\$16**

*creamy, fresh stracciatella cheese paired with sweet
pickled figs and crunchy pistachios - a perfect balance
of creamy, sweet, and nutty flavours (gfo)*

cherry tomato & stracciatella bruschetta.....\$18

*toasted sourdough topped with luscious stracciatella,
juicy cherry tomatoes, fresh basil, and a sweet
balsamic drizzle
(gfo +\$2)*

homemade chorizo sausage rolls \$20

*tasty chorizo wrapped in puff pastry, served with smoky
hickory mayo for dipping - packed with
bold flavours (gf)*

cheesy arancini balls \$20

*golden, crispy arancini filled with gooey cheese, served
with a side of smoky mayo - totally addictive (gf)*

homemade greek meatballs \$20

*tender, flavourful greek-style meatballs served with
cool, minty tzatziki — a refreshing classic
combo (gf)*

house side salad..... \$14

crisp salad greens, tomato, cucumber, crunchy toasted seeds tossed in a honey balsamic house-made vinaigrette (gf)

all day eats

charcuterie board \$35

triple cream brie, manchego, prosciutto & salami served with crackers, pickled figs, cornichons & pear mostarda (gf)

green goddess chicken salad\$20

tender pulled bbq chicken, crisp salad greens, tomato, cucumber, crumbled goats cheese & toasted seeds tossed in creamy house-made green goddess dressing (gf)

roast pumpkin nourish bowl..... \$20

roasted pumpkin, ripe tomato, crisp cucumber, and fresh spinach served over warm rice & quinoa, topped with bright pickled onions and finished with a house-made balsamic dressing (gf, vegan)

**chicken, sun-dried tomato & spinach risoni
pasta....\$24**

creamy risoni pasta loaded with shredded chicken, tangy sun-dried tomatoes, parmesan & fresh spinach

something sweet

dark chocolate brownie \$12

fudgy and rich, served warm with vanilla ice cream and fresh raspberries (gf)

raspberry & lemon blondie..... \$12

zesty raspberry & lemon blondie served warm with vanilla ice cream and raspberry coulis (gf)

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wine list

sparkling (glass/bottle)

ruggeri superiore quartese **prosecco** nv, italy\$16/\$70

louis bouillot **cremant** perle de vigne nv, france ...\$19/\$90

laurent-perrier la cuvee **champagne** nv, france\$140

rose & chilled red (glass/bottle)

arc du soleil **rose** 2024, camargue, fra \$16/\$65

temata estate **gamay noir** 2024, hawkes bay, nz ...\$18/\$75

by ott **rose** 2023, cotes de provence, france\$100

whites (glass/bottle)

dog point **sauvignon blanc** 2025, marlborough, nz ..\$16/\$65

mora, **pinot gris** 2025, central otago, nz ... \$18/\$75

marc bredif **vouvray** 2024, loire valley, france... \$18/\$75

unico zelo riversand **fiano** 2024, riverland, sa\$17/\$70

scorpo aubaine **chardonnay** 2024, mornington, vic..\$19/\$80

domaine de l' enclos ac **chablis** 2023, france\$135

wine list

reds (glass/bottle)

two tonne south **pinot noir** 2025, coal river, tas ...\$19/\$80
gd vajra **nebbiolo blend**, Langhe, italy \$17/\$70
lopez cristobal roble **tempranillo** 2022, rioja, spain \$18/\$75
kaesler reach for the sky **gsm** 2021, barossa, sa .\$.19/\$80
tscharke distinction **shiraz** 2023, barossa valley, sa \$19/80

scorpo noirien **pinot noir** 2024, mornington, vic.....\$85
giant steps circle of fifths **pinot noir** 2025, yarra valley,
vic\$115
joshua cooper dash farms **cabernet sauvignon** 2024,
macedon, vic\$110
leeuwin estate art series **cabernet sauvignon** 2021,
margaret river, wa\$120
penfolds 389 **cabernet shiraz** 2022,
barossa valley, sa\$135
yarra yering Dry Red no.1 **cabernet blend** 2022,
yarra valley, vic (97points halliday)..... \$180
john duval entity **shiraz** 2023, barossa valley, sa\$105
penfolds RWT **shiraz** 2020, Barossa valley, sa\$250

cocktails - tall built over ice

aperol spritz\$18

aperol, prosecco & soda

campari spritz.....\$18

campari, prosecco & soda

paloma\$19

espolon tequila, lime, agave & pink grapefruit

sparkling margarita\$19

espolon tequila, lime, agave, yuzu soda

softcore spritz.....\$20

vodka, passionfruit liqueur, lemonade & lime

texas tea.....\$21

espolon tequila, rum, cointreau & cola

gin blossom\$20

bombay, chambord & elderflower tonic

havana night\$20

havana club anejo rum, licor 43, cola & lime

raspberry mule\$20

belvedere vodka, chambord, ginger beer & lime

burro dark & stormy\$21

shankys whip, ginger beer & lime

chilli mojito twist\$20

black cockatoo chilli spiced rum, lime, mint & soda

cocktails – short on the rocks

negroni\$22

bombay, campari, antica formula vermouth

tommys margarita\$22

espolon reposado, lime, agave

spicy margarita\$22

espolon reposado, american honey sting, lime & agave

coconut margarita.....\$22

espolon reposado, coconut & lime

caprioska\$19

belvedere vodka, lime & sugar

urban espresso\$22

vodka, coffee liqueur, espresso & cream

caribbean cafe\$22

spiced rum, cointreau and espresso

mocktails (alcohol & gluten free)

italian spritz\$14

bittersweet italian aperitivo

passion martini\$14

tangy passionfruit, sweet vanilla & lime

mojito spritz\$14

citrusy tahitian lime & mint

pink paloma\$14

juicy grapefruit, lime & agave

beers

corona, mexico (4.5%)	\$12
stone & wood pacific ale (4.4%)	\$12
asahi lager (5%)	\$12
coopers pale ale (4.5%)	\$12
peroni nastro azzuro (3.5%)	\$10
heaps normal quiet xpa (0%)	\$8
diablo ginger beer (4%)	\$14

softdrinks

fever tree sparkling range\$6

indian or mediterranean tonic

cola

lemonade

soda water

ginger beer

ginger ale

yuzu & lime

pink grapefruit

coca cola & coca cola zero\$6

allies cold pressed juice\$7.50

valencia orange, sublime pine

aqua panna still (500ml)\$7

san pellegrino sparkling (500ml)\$7

spirits

basic shot\$12

bombay sapphire dry gin

brookies byron bay dry gin

belvedere pure vodka

bulleit bourbon

espolon tequila reposado

havana club anejo 3 anos (white)

havana club anejo especial (dark)

sailor jerry spiced rum

monkey shoulder blended malt scotch whiskey

premium shot\$15

citadelle original gin (france)

martin millers london dry

ambleside old tom gin (south australia)

casamigos tequila reposado

gran centenario tequila plata

the kracken black spiced rum

top shelf shot\$18

casamigos tequila anejo

gran centenario tequila anejo

glendronach 12yo single malt scotch whisky

matusalem gran reserva 15yo solera rum

redemption rye american whiskey

fever tree mixers served with spirit\$4