

#STAYWILD

URBAN JUNGLE • CAFE + EATERY •

Let's get wild!



We source the freshest produce from local suppliers, sustainable farms and providers.

Kindly refrain from requesting changes; add ons / substitutions incur further charges.
Please note a 10% surcharge applies on Sundays | 15% on public holidays.
Please advise your cashier of any dietary requirements.
Gluten-Free bread may be substituted for any meal below (+1)

Check us out, you saucy little minx



@urbanjunglesyd
HURSTVILLE

See us at our other locations in Parramatta, Rhodes and Rooty Hill

ALL DAY MENU

Jungle Brekky	27
Scrambled eggs, sourdough toast, halloumi, confit cherry tomato, chorizo, smokey bacon, hash browns, tempura mushrooms, smashed avo & tomato chilli jam	
SWAP Bacon & Chorizo » Smoked Salmon & Sujuk Meats » Fetta & Spinach	Pork-Free Vegetarian option
	Contains nuts
Our Avo (V)	20
Local avocado, sourdough toast, heirloom tomatoes, whipped fetta, mint, dukkah, poached egg, herb oil & pomegranate (seasonal)	
	Contains nuts
Brekky Burger	16
Sunny side fried egg, smokey bacon, American cheddar, hash brown, tomato chilli jam, mayo, potato bun	
Urban Benny (V)	21
Poached eggs, herbed yuzu hollandaise, tempura field mushrooms, sourdough toast, hash brown, sautéed spinach, dukkah, zaatar pesto	
ADD Smoked salmon / Chorizo / Bacon / Sujuk +6 Southern Fried Chicken +7	Contains nuts
XO & Miso Butter Mushrooms	21
Miso butter roaster mushrooms, labneh, poached egg, XO sauce, chives, fried shallots, lemon, served on sourdough	
Salmon Topper	25
Smoked salmon, poached egg, smashed avocado, taramasalata, flying fish roe, micro herbs, cucumber, yuzu hollandaise, togarashi, lemon served on Sourdough	
XO Chilli Crab Scramble	26
Scramble egg, house-made XO sauce (mild), crab meat, togarashi furikake, tobiko, chives, lemon served on sourdough	
	Contains seafood

Toast With Condiments	7
Rustic White / Sourdough / Rye/ GF bread +1 Butter / Peanut Butter / Vegemite / Honey / Jam / Nutella	

BREKKY ADD-ONS

Can be added to main menu items only.

Hollandaise Sauce / House-made Chilli Jam	3
Hash Brown	4.5
Free-range Poached Egg / Fried Egg	3
Scrambled Eggs (3)	5.5
Smashed Avocado	5
Grilled Cypriot Halloumi	6
Smoked Salmon / Sujuk Sausage / Chorizo / Smokey Bacon	6

Acai Bowl (VG) (DF) may arrive separately	22
100% organic acai topped with seasonal fresh fruit & berries, coconut & maple spelt granola	
ADD Peanut Butter +1	Contains nuts

Steak Sandwich	22
Grain-fed Scotch fillet, caramelised onion, tomato, house pickles, rocket and our special mustard aioli on a seeded sonoma roll	
ADD Side of chips +4	

Fish Taco	24
Trio of tacos, crispy flathead fillets, chunky tomato cream, kale slaw, corn, kewpie mayo, sriracha chilli, fresh herbs	
ADD Extra Taco +8	

Wagyu Beef Burger	21
Grilled Wagyu beef, American cheese, greens, tomato, caramelised onion, McClure's pickles, special sauce, served on potato bun with seasoned fries	

Gochujang Chicken Burger	21
Southern style fried chicken, sticky gochujang glaze, house pickled cabbage, cucumber, daikon, lettuce, kewpie mayo, served on potato bun with seasoned fries	

Fried Chicken Sando	19
Crispy fried chicken thigh, sriracha, kewpie, tonkatsu sauce, house pickled cabbage, togarashi, furikake, served on thick sliced white toast	

Chicken Halloumi Salad	23
Free range grilled chicken, halloumi, smokey chipotle mayo, greens, cucumber, fresh herbs, fattoush crisps, pomegranate, baby tomatoes, lemon olive oil vinaigrette	

Miso XO Prawn Spaghettini	28
Creamy miso and XO angel hair pasta, onion, garlic, prawn, salted egg, bonito flakes, flying fish roe and lemon wedge	

Soba Salad (VG)	22
Organic green tea buckwheat noodle, seasonal greens, crispy lotus chips, cucumber, baby heirloom tomatoes, daikon, pickled cabbage, mint, coriander, fried shallot, shaved coconut, tamari almonds, wasabi ponzu dressing	
ADD Smoked salmon +6 Grilled Chicken / Southern Fried Chicken +7	

Urban Churros French Toast	22
Crusted brioche, cinnamon sugar, caramelised banana, Belgian chocolate pot, banana & walnut crumb, honeycomb, vanilla & orange mascarpone, raspberry sorbet, seasonal fruits	
	Contains nuts

SHARES

Seasoned Fries & Kewpie Mayo	8
Seasoned fries, freshly-grated parmesan, truffle mayo	
Sweet Potato Fries	12
Seasoned sweet potato fries served with smokey chipotle sauce	
Truffle Fries	14
Seasoned fries, freshly-grated parmesan, truffle mayo	

KIDS MENU strictly kids 10 and under only

Kids Nuggets	12
Tempura nuggets (5), chips, tomato sauce	
Kids Eggs on Toast	12
White toast, scrambled eggs, crispy hash brown	
Kids Pancake	13
Triple buttermilk pancakes, vanilla ice cream, fresh seasonal fruit, maple syrup	
Kids Milkshake	6
Vanilla, Strawberry or Chocolate	

TOASTIES

all sandwiches are served on rustic white bread, GF +\$1

Cheese Toastie	8
Cheese Tomato	8
Ham Cheese	9
Ham Cheese Tomato	10
Banana Bread	6.5

SIGNATURE DRINKS

Fresh Watermelon Crush	10
Fresh watermelon, ice, fresh berries, popping pearls	
Lychee & Coco Crush	10
Coconut water, fresh lychees, lemon ice, popping pearls	
Mango Passion Crush	11
Mango pieces, cold-pressed pineapple juice, fresh passionfruit, lemon, ice, popping pearls	
Pink Lemonade, Lychee & Rose Tea	8
Pink lemonade-infused tea with lychees, lime & rose	
Acai Smoothie	11
Acai berry, coconut water, banana, fresh berries	
Ice Cheesy Matcha	10
Matcha on ice with cheese foam	

COLD PRESSED JUICE

Fresh OJ	9
100% freshly-squeezed orange juice	
Green Machine	9
Green apple, ginger, cucumber, kale, celery, mint	

COFFEE & TEA

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Espresso / Piccolo	3.5	-
Flat White	4.5	5
Latte	4.5	5
Cappuccino	4.5	5
Long Black	4.5	5
Chai Latte	4.5	5
Belgian Hot Chocolate	5	5.5
Belgian Chocolate Mocha	5.5	6
Matcha Latte	5	5.5
Iced Long Black	-	6
Iced Latte	-	6.5
Iced Coffee	-	7
Iced Matcha	-	7
Iced Taro Latte	-	7
Salted Caramel Iced Coffee	-	7.5
Belgian Iced Mocha	-	7.5
Lactose-Free Milk	70c	-
MilkLab Almond Milk	70c	-
Oat Milk	70c	-
Bonsoy	70c	-
Extra Shot	70c	-
Caramel / Hazelnut / Vanilla	50c	-
Tea Selection		4.5
English Breakfast, Green, Chamomile, Peppermint, Earl Grey		