

#STAYWILD



Let's get wild!

COFFEE & TEA

	S	L
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
Dirty Chai	5	5.5
Matcha Latte	5	5.5
Taro Latte	5	5.5
Iced Long Black	-	5.5
Iced Latte	-	5.5
Iced Coffee	-	6
Iced Matcha	-	7
Salted Caramel Iced Coffee	-	6.5
Belgian Iced Chocolate	-	7
Belgian Iced Mocha	-	7.5
Lactose-Free Milk	50c	-
MilkLab Almond Milk	70c	-
Oat Milk	70c	-
Bonsoy	70c	-
Extra Shot	70c	-
Caramel / Hazalnut / Vanilla	50c	-
Tea Selection	4.5	

English Breakfast, Green, Chamomile, Peppermint, Earl Grey

COCKTAILS & SPRITZ

	G	J
Mimosa	13	26
Freshly Squeezed Orange Juice, Sparkling Wine		
Espresso Martini	19	-
Double espresso, Vodka, Kahlua, Frangelico, toasted marshmallows		
Lychee Martini	18	-
Lychee, Vodka, Lime		
Watermelon Margarita	18	-
Tequila, Watermelon, Lime		
Spicy Calamansi Margarita	18	-
Tequila, Triple Sec, Calamansi, Chilli Powder		
Violet Spritz	18	36
Gin, Peaflower Syrup, Lemon, Fresh Mint		
Spiked Sweet Tea	23	-
Rum, Vodka, Gin, Tequila, Peach Tea, Lemon		
Blue Mojito	18	36
Rum, Blue Curacao, Lime, Mint		

WINE

House White	9
House Red	9
Moscato	9

SPIRITS

Absolut Vodka	11
Bacardi Carta Blanca	10
Johnny Walker	11
Jack Daniels	10
Canadian Club	10
Tanqueray Dry Gin	11
Jose Cuervo Silver	11

BEER / CIDER

Corona	9
Peroni	9
Somersby Sparkling Pear Cider	9

OTHERS

	G	J
Coke	4	13
Lemonade	4	13
Lemon Lime Bitters	6	13
House-made Peach Ice Tea	7	15

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

Kindly refrain from requesting changes; add ons / substitutions incur further charges. Please advise your server of any dietary requirements. Gluten Free bread may be substituted for any meal below (+1).

Check us out, you saucy little minx



ROOTY HILL

@urbanjunglesyd

Urban Jungle Co

ALL DAY MENU

Jungle Brekky

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 **Pork-Free**
Meats » Fetta & Spinach **Vegetarian Option**
Contains nuts

Our Avo (V)

Local avocado, sourdough toast, heirloom tomatoes, whipped fetta, mint, dukkah, poached egg, herb oil & pomegranate (seasonal)

Urban Benny (V)

Poached eggs, herbed yuzu hollandaise, tempura field mushrooms, sourdough toast, hash brown, sautéed spinach, dukkah

ADD Smoked salmon / Chorizo / Bacon / Sujuk +6
Southern Fried Chicken +7
Contains nuts

Canadian Breakfast

Double buttermilk pancakes, bacon, fried egg, served with maple syrup and honey butter

Salmon Topper

Smoked salmon, poached egg, smashed avocado, taramasalata, flying fish roe, micro herbs, cucumber, yuzu hollandaise, togarashi, lemon served on sourdough toast

Toast with Condiments

Rustic White / Sourdough / Rye / Charcoal **GF** +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

KIDS MENU (strictly kids 10 and under only)

Kids Nuggets

Tempura chicken breast nuggets (5), chips, tomato sauce

Kids Eggs on Toast

White toast, scrambled eggs, crispy hash brown

Kids Fish & Chips

Crispy battered flathead (2), seasoned chips, tomato sauce

Kids Pancake

Triple buttermilk pancakes, vanilla ice cream, fresh seasonal fruit, maple syrup

Kids Milkshake

Vanilla, Strawberry or Chocolate

27 Brekky Burger

Sunny side fried egg, smokey bacon, American cheddar, hash brown, tomato chilli jam, mayo, potato bun

27 Chicken Waffle Benny

Belgian waffle, Southern fried chicken, spicy maple bacon, jalapeno, bacon & tomato relish, poached eggs, yuzu hollandaise and chilli oil

Acai Bowl (VG) (DF) may arrive separately

100% organic acai topped with seasonal fresh fruit & berries, coconut & maple spelt granola

ADD Peanut Butter +1

Contains nuts

The OG Urban Hotcakes (V)

Triple stack of Urban Jungle's famous buttermilk hotcakes, biscoff cream cheese, biscoff crumb, banana & walnut crumb, vanilla ice cream, salted caramel, seasonal fruits

Contains nuts

Urban Churros French Toast

Crusted brioche, cinnamon sugar, caramelised banana, Belgian chocolate pot, banana & walnut crumb, honeycomb, vanilla & orange mascarpone, raspberry sorbet, seasonal fruits

Contains nuts

Fish Taco

Trio of tacos, crispy flathead fillets, chunky tomato cream, kale slaw, corn, kewpie mayo, sriracha chilli, fresh herbs

ADD Extra Taco +8

Fried Chicken Taco

Trio of tacos, southern style fried chicken thigh, chipotle maple glaze, chipotle mayo, kale slaw, corn, pickled cabbage, coriander and lime

Chicken Schnitzel

200g panko crusted parmesan & herb chicken breast, seasoned fries, chef's salad, creamy mushroom sauce

SHARES

Seasoned Fries & Kewpie Mayo

8

Sweet Potato Fries

Seasoned sweet potato fries served with smokey chipotle mayo

12

Truffle Fries

Seasoned fries, freshly grated parmesan, truffle mayo

14

COLD PRESSED JUICE

Fresh OJ

100% freshly-squeezed orange juice

9

Green Machine

Green apple, cucumber, celery, kale, mint, ginger

9

16 Burger Steak

Wagyu beef patty served on steamed rice with home-made mushroom gravy sauce, parsley and fried garlic

ADD Fried Egg +3

18

Grilled Chicken Sandwich

Grilled chicken breast, lettuce, mayo, chilli jam, white onion, tomatoes, served on rye bread, topped with a fried egg and shaved parmesan

17

22 Wagyu Beef Burger

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

21

23 Gochujang Chicken Burger

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

21

Chicken Haloumi Salad

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

23

Chilli Prawn Pasta

Local prawn cutlet, linguine, prawn infused oil, cream, pangrattato, chilli oil (mild) and parsley

23

Soba Salad

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

22

ADD Smoked Salmon +6

Grilled Chicken / Southern Fried Chicken +7

SIGNATURE DRINKS

Fresh Watermelon Crush

Fresh watermelon, ice, popping pearls

10

Lychee & Coco Crush

Coconut water, lychees, lemon, ice, popping pearls

10

Mango Passion Crush

Mango, pineapple juice, fresh, passionfruit, lemon ice, popping pearls

11

Pink Lemonade, Lychee & Rose Tea

Pink lemonade-infused tea with lychees, lime & rose

8

Acai Smoothie

Acai berry, coconut water, banana, with granola, coconut & fresh berries

11

Matcha Frappe

Matcha, ice cream, milk, with whipped cream & white chocolate buttons

10

Taro Frappe

Taro, ice cream, milk, with whipped cream & diced taro

10

V - Vegetarian VG - Vegan GF - Gluten-free