

# UPTOWN VIBES

Artisan Bakery • Food • Wine

## SHARED PLATES

MONDAY - SUNDAY: 12:00 PM - 2:30 PM

TUESDAY - SATURDAY: 5:30 PM - 10:00 PM

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## SMALL SHARED PLATES

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LAYERED EGGPLANT AND ZUCCHINI  
CAPONATA *gf, v, df* \$18.00

Layered Eggplant and Zucchini Caponata, Napolitana Sauce,  
Fried Capers

36 HOUR COOKED PORK BELLY *gf, df* \$22.00

Pork Belly, Pickles, Fennel Slaw, Guava Sauce

BURRATA SALAD *gf, nuts* \$24.00

Burrata, Basil Pesto, Ox-Heart Tomatoes, Aged Balsamic

TUNA TARTARE *s, df, gf* \$28.00

Tuna Tartare, Crispy Potatoes, Sesame, Soy, Fresh Herbs

KING PRAWNS *gf* \$32.00

Two King Prawns, Bourbon Butter, Wakame Salad

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## LARGE SHARED PLATES

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GOLDEN CAULIFLOWER *veg, vo* \$34.00

Golden Cauliflower, Pickles, Goat's Curd, Smoked Paprika

MARKET FISH *df, gf* \$48.00

Market Fish, Moqueca Sauce, Capsicum Salsa

MB5+ WAGYU STRIPLOIN *gf* \$68.00

250g MB5+ Wagyu Striploin, UV Compound Butter

1.4KG SLOW COOKED LAMB SHOULDER *gf, nuts* \$120.00

Signature Slow Cooked Oyster Cut Lamb Shoulder,  
Persian Fetta, Fig Glaze

***(We recommend you choose 2 - 3 sides to accompany this  
dish. Recommended to share for 4 – 6 people)***

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## SIDES

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OREGANO FRIES *df, gf, veg* \$10.00

w/ Herb Aioli

LEAVES AND PICKLES *v, gf, nuts* \$15.00

PX Vinaigrette, Roasted Hazelnuts

SEASONAL GREENS *gf, nuts* \$16.00

Zucchini, Spinach, Peas/Beans, Whipped Ricotta,  
Caramelised Nuts