

Acai Bowl**Banana, cocoa & Peanut butter bowl \$16 (VG) (G.F)**

Organic acai, crushed almonds, cocoa nibs, chia seeds and peanuts.

Tropical fruits bowl \$17 (VG) (G.F)

Organic acai, raspberries, dragon fruit, pineapple, green apple, crushed almonds, lychees and chia seeds.

Cranberry, mango & blueberries \$17 (VG)

Organic acai, orange, mandarins, oats, almond milk, hemp and chia seeds.

Frozen Cocada \$16 (V)

Goji berries, cinnamon, coconut, oats, condensed milk, sago, chia seeds almonds and pepitas



See Photos of Every Dish!

No app required. Scan the QR code with your phone camera or go to:

mryum.com/urbanprovedore

Toast & Condiment 8

Noisette sourdough, multigrain, fruit loaf

GF Precinct + 1

Orange, grapefruit & ginger

Marmalade

Blueberries, rhubarb & cardamom

Strawberry

House butter, maple butter

Tropical Fruit Salad VG,GF 16

Grilled and fresh spring fruits, coconut granita and orange spiced syrup

Add Urban granola + 3

Super Food Muesli V 16

Organic oats, chia, roasted apple, rhubarb & golden raisins, super seeds, schulz yogurt

VG and DF option:

Coconut yoghurt + 1

Beet Avocado Toast V, GFO 19

Grilled asparagus & sprouts, schulz feta, dukkah nuts, poached egg on multigrain

Open Crumpet 17

Prosciutto crudo, halloumi, wild rocket, fried egg, house relish

Banana Cocoa Soufflé Waffles V 19

Peanut butter sauce, almonds & soil crumble, vanilla cream

Add ice cream + 2

Urban Sweet Corn & Zucchini Fritters V 19

Fresh corn, zucchini, avocado, salted cheese, relish & poached egg

Add bacon + 3

Add smoked salmon + 5

GF - Gluten Free

GFO - Can be Gluten Free when requested

VG - Vegetarian

V - Vegan



**Black Truffle &
Mushroom Omelette**

GFO 20

*Fior di latte mozzarella, marinated
cherry tomatoes, fresh herbs on
sourdough*

Mushy Greens**Benedict**

V, GFO 19

*Smashed peas, steamed bread,
poached eggs, hollandaise, snow
peas tendrils, mixed seeds*

Add grilled ham/bacon + 3

Add smoked salmon + 5

Crispy Crab Melt

22

*Tuna mousse & cream cheese, soft
shell crab, cocktail sauce, tomato &
black olive salad*

Eggs on Toast

10.5

*2 eggs your way on Sourdough,
Multigrain*

Gluten Free + 1

House chilli & sundried tomato
scrambled eggs + 2.5

Sides

Extra egg / House relish / 2.5

Hollandaise

Spinach / Feta 3.5

Bacon / Field Mushrooms / 4

Grilled tomatoes

*Avocado / Marinated cherry
tomatoes / Halloumi* 4.5

Smoked salmon / Chorizo 6

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Free when requested

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Barbeque**Veggies Platter** VG 20

Grilled ear corn, roasted spring vegetables, vegan aioli and crisp paprika crumbs

Hopkins River**Steak Sambo** GFO 22

BBQ Skirt steak, baked sweet potatoes, cos lettuce, smokey tomato relish & horseradish cream
Fried egg +2

Milawa Chicken &**Avo Bagel** 22

Grilled rosemary chicken, bacon, alfalfa sprouts, tomatoes, herb aioli and za'atar

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Crispy Halloumi Milk Bun V 20

Lemon & thyme infused halloumi, beetroot relish, cos lettuce, tomato, chipotle mayo and fries

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V - Vegan



Choice of Daily Salads 10

(Warm or cold option)

Green VG, GF

BBQ zucchini, asparagus, green beans, baby peas, broccolini & salsa verde

Pumpkin V,GF

Barley, spinach, feta, baked red onion, pepitas & pomegranate vinaigrette

Baked Veggie Medley VG,GF

Roasted sweet potato and spring vegetables with tartar dressing

+ Protein

BBQ market fish, lemon 9

Hopkins skirt steak, 9

smokey relish

Grilled Chicken 9

House falafel (3) 6

Producers

We take great pride in sourcing seasonal produce, supporting sustainable farming practices and keeping things as local and fresh as possible.

- Ink Coffee
- Burd Eggs
- GF Precinct
- Noisette Bakery
- Nagambie Gold Olive Oil
- Mt Zero Olives
- Hopkins River Beef
- Milawa Chickens
- Schulz Organic Yogurt

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Coffee By Ink

At Urban Provedore, we are passionate about Melbourne's coffee culture, as well as serving you the best cup that we possibly can.

We've worked tirelessly with INK Coffee Roasters to perfect our unique blend which is designed and roasted especially for SouthYarra.

We hope you enjoy it as much as we do!

<i>House Blend (milk)</i>	3.8
<i>Single Origin (black)</i>	3.8
<i>Batch Brew</i>	4
<i>Mocha / Hot Chocolate / Chai Powder</i>	4
<i>Chamellia Fresh Chai / Turmeric</i>	4.5
<i>Matcha</i>	4.5
<i>Iced Coffee / Chocolate / Mocha</i>	7.5
<i>Iced latte</i>	4.9
<i>Homemade Iced tea</i>	4.9
<i>Large</i>	+ 0.6
<i>Extra Shot</i>	+ 0.5
<i>Soy/Almond/Coconut</i>	+ 0.5

Tea by Larson & Thompson 4.5

English Breakfast / Earl Grey
Peppermint / Green / Jasmine
Chamomile / Lemongrass & ginger
Chai



URBAN PROVEDORE

Fresh Juices

Apple / Orange 6.5

Hydration 8.5

Apple, cucumber, ginger and
mint

Immunity 8.5

Orange, carrot, pineapple and
ginger

Summer crush 8.5

Watermelon, mint and lime

Smoothies 9

Pink

Strawberry, banana, milk & honey

Purple

Mixed berries, grapes, milk, yogurt
& honey

Orange

Orange juice, mango, pineapple &
mint

Green

Spinach, mango, banana, coconut
milk & hemp seeds

See Photos of Our Drinks!



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Milkshakes 8

Caramel & Macadamia

Chocolate & Cookies

Coffee & Cream

Brunch Cocktails

Mimosa

\$9

Prosecco & Fresh Orange Juice

Bloody Mary

\$12

Vodka, tomato juice, Worcestershire
sauce, tabasco, salt & pepper

Grapefruit Tom Collins

\$12

Gin, Ruby grapefruit juice & soda

Sangria

Glass \$10 / Jug \$30

Red wine, Cointreau, orange juice
& seasonal fruit



URBAN PROVEDORE

Beers & Ciders

<i>Stomping Ground Laneway</i>	8
<i>Lager</i>	
<i>St Andrews Beach Pilsner</i>	8
<i>Colonial Pale Ale</i>	8
<i>Balter XPA</i>	8
<i>The Hills Apple Cider</i>	8.5

Sparkling

<i>T'Gallant Prosecco,</i>	11/38
Mornington VIC	

White Wine

<i>Miritu Bay Sauvignon Blanc</i>	9/32
2016, Marlborough NZ	
<i>Waihopai Pinot Grigio 2015,</i>	10/36
Waihopai Valley NZ	
<i>La Maschera Rose' of</i>	10/36
<i>Granaxia 2018,</i>	
Barossa Valley SA	

Red Wine

<i>Jumbuck Cabernet Sauvignon,</i>	11/38
2016, Coonwarra SA	
<i>Frenchmans Ca Pinot Noir</i>	11/38
2015, Coal River Valley Tas	
<i>Mr Smith Shiraz 2016,</i>	11/38
McLaren Vale SA	

