

UPTOWN VIBES

Artisan Bakery • Food • Wine

DINNER MENU

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

SMALL SHARED PLATES

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

LARGE SHARED PLATES

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)***

SIDES

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

DESSERTS		
QUINCE TART TATIN		\$16.00
w/ Vanilla Ice Cream, Butterscotch Sauce		
TRES LECHES CHOCOLATE CAKE <i>gf</i>		\$16.00
w/ Mascarpone, Macerated Strawberries		
CHEESE SELECTION <i>gfo</i>		\$35.00
(St Agur Blue, Jack’s English Club Cheddar, Fromager d’Affinois Triple Cream, Montecampero Manchego D.O (Anejo 12 months) Served With Natural Quince Paste, Muscatels On The Vine, GF Waterthins, Lavosh)		
DESSERT WINES		90ml375ml
LIMNOS MUSCAT, MUSCAT OF ALEXANDRIA, LIMNOS, GREECE, 2021 <i>(Citrus scents, floral, fruity, raisins, velvety finish)</i>		\$15
FROGMORE CREEK, ICED RIESLING, COAL RIVER VALLEY, TAS, 2024 <i>(raw honey aromas, floral tones, fresh acidity, green pear & lychees)</i>		\$17\$68
MICHELE CHIARLO, MOSCATO D'ASTI NIVOLE, PIEDMONT, ITALY, 2021 <i>(peach, apricot, hints of meringue, perfumed and fragrant, light fizz)</i>		\$19\$76
FORTIFIED WINE		60ml
SÁNCHEZ ROMATE, PEDRO XIMÉNEZ ‘CARDENAL CISNEROS, JEREZ, SPAIN <i>(rich velvety texture, Christmas cake, intense raisin aromas)</i>		\$17
QUINTA DO VALLADO, 10-YEAR-OLD TAWNY PORT, PORTO, PORTUGAL <i>(nutty, straw, filed herbs, orange praline, mocha, dates)</i>		\$18
DIGESTIFS		\$16
SKINOS MASTIHA	POLI ‘BAGNO MARIA’ GRAPPA	
VILLA MASSA LIMONCELLO	AMARO MONTENEGRO	
	AVERNA AMARO	
ITALICUS ROSOLIO DI BERGAMOTTO	ANTICA FORMULA	
LONSDALE ST ROASTERS COFFEE & LA MAISON DU THÈ TEA SELECTION AVAILABLE		

UPTOWN VIBES

Artisan Bakery • Food • Wine

Bar MENU

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

COCO & RYE SOURDOUGH W/ CONDIMENTS *gfo* \$8.00

Balsamic Butter, Extra Virgin Olive Oil

SPICED MIXED NUTS *gf, v, nuts* \$9.00

House Made Spiced Mix

OREGANO FRIES *veg, gf* \$10.00

w/ Lime Aioli, Seasonal Herbs, Oregano

WARM MARINATED MEDITERRANEAN OLIVES *gf, v* \$12.00

w/ Citrus Segments

SHELL CRAB TACO *gfo, s, df* \$14.00

One Shell Crab Taco, Chipotle, Capsicum, Herbs

SEASONAL DIPS *gfo, veg, nuts* \$16.00

(ask our friendly staff)

CHARCUTERIE PLATE *gfo* \$32.00

Jamon Iberica Cebo Fuente Bella, La Boqueria Fuet
Anis, Bresaola (Grass Fed), Served With Cornichons,
Campesinos And Mustards

CHEESE SELECTION *gfo* \$35.00

(St Agur Blue, Jack's English Club Cheddar, Fromager
d'Áffinois Triple Cream, Montecampero Manchego D.O
(Anejo 12 months) Served With Natural Quince Paste,
Muscatels On The Vine, GF Waterthins, Lavosh)

UPTOWN VIBES

Artisan Bakery • Food • Wine

BRUNCH MENU

SATURDAY & SUNDAY: 8:00 AM - 2:30 PM
10% WEEKEND SURCHARGE APPLIES

FRESHLY BAKED COCO & RYE PASTRIES AND ARTISAN BREAD AVAILABLE

UPTOWN BREKKY ROLL <i>vgo</i>	\$17.50
<i>Coco & Rye Brioche Bun, Bacon, Egg, Swiss Cheese, Caramelised Onion, Baby Spinach, Avocado, Aioli, Tomato Relish</i>	
COCO & RYE BAGEL	\$17.50
<i>Coco & Rye Bagel, Smoked Salmon, Cream Cheese, Rocket, Capers, Red Onion, Tomato, Dill</i>	
EGGS ON TOAST <i>veg, dfo</i>	\$13.50
<i>Coco & Rye Sourdough With Your Choice Of Eggs</i> <i>(Scrambled Eggs Extra \$2.00)</i>	
SMASHED AVOCADO <i>vgo, dfo</i>	\$18.50
<i>Coco & Rye Sourdough, Avocado, Persian Fetta, Cherry Tomato, Dukkah, Balsamic Reduction, Side Salad</i>	
<i>Add Poached Egg \$ 3.00</i>	
<i>Add Bacon \$ 5.00</i>	
<i>Add Smoked Salmon . \$ 5.50</i>	
EGGS BENNY CROISSANT <i>vgo, dfo</i>	\$18.50
<i>Coco & Rye Croissant, Two Poached Eggs, Spinach, Dukkah, Mixed Herbs, Balsamic Glaze, Hollandaise Sauce</i>	
<i>Add Bacon \$ 5.00</i>	
<i>Add Smoked Salmon . \$ 5.50</i>	
MUSHROOM BRUSCHETTA <i>vgo, dfo</i>	\$18.50
<i>Coco & Rye Sourdough, Creamy Mushroom, Persian Fetta, White Wine, Garlic, Thyme</i>	
THE WORKS BREAKFAST	\$25.50
<i>Coco & Rye Sourdough, Bacon, Eggs Your Way, Sausage, Roasted Tomato, Creamy Mushroom, Hash Brown</i> <i>(Scrambled Eggs Extra \$2.00)</i>	
BELLA'S VERY BERRY PANCAKES <i>veg</i>	\$18.50
<i>Two Vanilla Cream Pancakes, Berry Compote, Maple Syrup, Vanilla Ice Cream, Whipped Cream</i>	
SALTED CARAMEL BELGIAN WAFFLES <i>veg, nuts</i>	\$19.50
<i>Two Belgian Waffles, UV Salted Caramel Syrup, Candied Walnuts, Vanilla Ice Cream, Whipped Cream</i>	
GUS' GRANOLA BOWL <i>vgo, dfo, nuts</i>	\$17.50
<i>Super Grains, Coconut, Crunchy Nuts, Muesli, Yoghurt, Seasonal Fruits With Your Choice Of Milk</i>	

UPTOWN

VIBES

Artisan Bakery • Food • Wine

BEVERAGE MENU

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

Welcome to UV, we hope you enjoy our carefully curated wares to suit your palate.

For your convenience, we have also included some wine tasting notes to guide you through.

Enjoy the journey!

WATER – By MODA (Sparkling) **8** (unlimited per person)

SOFTS - By STRANGELOVE (300ml) **8**

Double Ginger

Very Mandarin

Lime And Jalapeno

Cloudy Pear & Cinnamon

Yuzu from Japan

SIGNATURE COCKTAILS

UV Spicy Marg - Tequila, Cointreau, Agave, Spiced Cucumber & Chilli **24**
Spicy and seriously bold — a Marg with a kick.

New in Braddon - Skinos Masthia, Elderflower liquor, white wine, Yuzu from Strangelove **22**
Fresh and fruit-forward, perfect for starting the evening.

Yes, Chef! - Diplomatico Mantuano Rum, Passionfruit, Mint, Pineapple **24**
Chef is always right.

By the Ocean - Rose Gin, Apricot Brandy, Mandarin, Rose wine **25**
Saves a 2-hour trip to the beach.

Just Like the Movies - Hartshorn Vodka, Coffee Liquor, Popcorn **24**
Ask for extra popcorn.

Absolutely Hazy - Cognac, Smoky Whiskey, Apple, Honey-Ginger Syrup **28**
Canberra Mornings.

NON-ALCOHOLIC COCKTAILS - By LYRE'S **16**

Aurora - Passionfruit, Lyre's Non-alcoholic Gin, Strangelove Very Mandarin
Passionfruit vibes that pop.

UV Highball - Strawberry, Lyre's Non-alcoholic Italian Spritz, Yuzu by Strangelove
Strawberry gets fizzy — a refreshing twist.

The Teams' Call - Chilli Cucumber syrup, Lyre's Non-alcoholic Agave
A zero-booze drink to enjoy with your meeting.

BEERS & CIDER (Draught)

UPTOWN VIBES Lager 5% – House Beer (300ml/400ml)	12/14
UPTOWN VIBES Pale Ale 5% – House Beer (300ml/400ml)	12/14
Batlow Cloudy Apple Cider 4%-(300ml/400ml)	10/12

BOTTLED BEER & CIDER

Better Beer Zero (0.0) AUS	9
Balter Captain Sensible (Mid-Strength 3.5%) AUS	10
Lobo Traditional Apple Cider (5.5%) AUS	13
Astrolabe - Frenchies - European Style Red Beer (6.5%) AUS	14
Breheny Bros Brewery Stout (6.2%) AUS	14
Antwerpse Seefbeer - Belgian Cloudy Blonde (6.5%) Belgium	15

APERITIFS (45mls)**16**

Lillet Blanc
Pampelle Ruby Red Grapefruit
Three Foxes Triple Bitter
Luxardo Aperitivo
Ricard Pastis De Marseille
Aperol
Campari

SPARKLING/CHAMPAGNE

Pommery Brut NV POP (12.5%) (Contemporary Champagne, freshness, roundness, fullness)	<u>200ml</u> 40	
	<u>125ml</u>	<u>750ml</u>
Nino Franco 'Rustico' Prosecco Valdobbiadene, Veneto, Italy DOCG, NV (Soft, clear, delicate, fruity, floral)	15	65
Howard Vineyard, Sparkling Blanc de Blancs, Adelaide Hills, SA, 2023 (Vibrant, slight blush, bright, spring blossom)		70
Pommery, Brut Royal, Reims, France, NV (Lively, delicate, fresh, finesse)		135
Taittinger Brut Reserve, Reims, France, NV (balanced, consistent, minerally, slight breadiness)		165
Mouzon-Leroux, "L'Angelique" Blanc de Blancs, Grand Cru, Verzy, France 2017 (pleasant, sweet, light. buttery tones)		350

WHITE WINES

	<u>150ml</u>	<u>750ml</u>
Cooter & Cooter Riesling, Clare Valley, SA 2023 (Tropical fruits, elderflower, thyme, sage, stony mineral qualities)	16	65
Forrest, Sauvignon Blanc, Marlborough, NZ, 2023 (Tropical fruits, elderflower, thyme, sage, stony mineral qualities)	16	65
Tolloy, Pinot Grigio, Trentino-Alto Adige/Sudtirol, Italy, 2023 (Dry, elegant, balanced, fruity-floral, persistent)	18	75
Clarence House Estate, Chardonnay, Cambridge, TAS, 2022 (Deep, complex, soft citrus scents, minerals and stone)	20	78
Mada Blanc (Riesling, Pinot Gris, Gewurztraminer), Canberra District, 2024 (Zesty, spicy texture, lychee and fairy floss)		70
Telmo Rodríguez 'Basa' Verdejo, Rueda, Spain, 2023 (Refreshing, citrus, tropical fruit, gentle green herbs)		80
Lyrarakis, "Psarades Vineyard II", Dafni, Crete, Greece, 2022 (Herbal-citrus notes, refreshing mouthfeel, salty after tones)		90

ROSE WINE150ml 750ml

Port Phillip Estate, Salasso Rosé, Mornington Peninsula, VIC, 2023 (Juicy raspberry flavours, delicate creamy texture, fresh red currants)	17	68
Cote Bonneville Rose, Washington State, USA, 2022 (Dry, aromatic, complex, notes of forest berries, rose petals, full bodied)		120

RED WINE150ml 750ml

Teusner Riebke Shiraz, Barossa Valley, SA, 2022 (Opulent rich plum flavours, liqueur cherry and sweet spice)	17	70
Reschke 'Vitulus' Cabernet Sauvignon, Coonawarra, S.A, 2020 (Intense, green peppercorn, forest floor, spice and cedar characters)	18	72
Astrale, Chianti Riserva DOCG, Tuscany, Italy, 2021 (Soft and supple, velvety, liquorice, chocolate, balanced & elegant finish)	20	78
Storm Bay, Pinot Noir, COAL RIVER, TAS, 2023 (Ripe mix berry flavours, lingering palate, toasty, elegant, refined)	22	80
Strofilia, Crossroads, Agiorgitiko Blend, Peloponnese, Greece, 2019 (Rich mouthfeel, ripe red fruits, notes of eucalyptus, vanilla and dark chocolate)		60
Bernard Metrat et Fils, "Chiroubles", Beaujolais, France, 2022 (bold dark fruit flavours, earthy, minerally, firm structure)		85
Bodegas Hacienda el Olmo, Crianza, Rioja, Spain, 2020 (barrel aging combined with red fruit, savoury, forest floor, toasty, hints of tobacco)		90

DESSERT WINES90ml 375ml

Michele Chiarlo, Moscato d'Asti Nivole, Piedmont, Italy, 2021 (peach, apricot, hints of meringue, perfumed and fragrant, light fizz)	19	76
Frogmore Creek, Iced Riesling, Coal River Valley, TAS, 2024 (raw honey aromas, floral tones, fresh acidity, green pear & lychees)		68

FORTIFIED WINE60ml

Sánchez Romate, Pedro Ximénez 'Cardenal Cisneros, Jerez, Spain (rich velvety texture, Christmas cake, intense raisin aromas)	17
Quinta do Vallado, 10-Year-Old Tawny Port, Porto, Portugal (nutty, straw, filed herbs, orange praline, mocha, dates)	18

RESERVE WINES750ml

Donnachadh, Estate Chardonnay, Sta. Rita Hills, California, US, 2020	265
Swinney, “Farvie”, Grenache, Frankland River, WA, 2003	285
Audeant, Estate Chardonnay, Willamette Valley, Oregon, US, 2020	340
Pierre Gaillard, Cote Rotie, Rhone, France, 2022	360
Domaine Bachelet-Monnot, Pommard, Burgundy, France, 2022	385
Albino Rocca, “Angelo”, Barbaresco, Piemonte, Italy, 2019	440
Lalu, “Le Coste di Monforte”, Barolo, Piemonte, Italy, 2019	480
Domaine Serene, “Evenstad”, Reserve Pinot Noir, Willamette Valley, US, 2019	495

DIGESTIFS (45mls)**16**

Skinos Mastiha
Villa Massa Limoncello
Italicus Rosolio Di Bergamotto
Poli ‘Bagno Maria’ Grappa
Amaro Montenegro
Averna Amaro
Antica Formula

PREMIUM WARES

<u>PREMIUM TEQUILLA</u>	<u>30ml</u>
Mescal Domingo Especial Espadin	30
Don Fulano Tequila Blanco Fuerte	35
Clase Azul Tequila Reposado (10mths)	70
818 Tequila Anejo Reserve (Aged 8 Years French/American Barrels)	80

<u>PREMIUM GIN</u>	<u>30ml</u>
Tanqueray no10	16
Glendalough Rose Gin	18
Forty Spotted Classic Tassie Gin	20
King Island Coastal Gin	22

<u>PREMIUM VODKA</u>	<u>30ml</u>
Tilde Australian Raw Vodka	18
Hartshorn Sheep Whey Vodka	20
Belvedere, Single Estate Rye Lake Bartezeck	25
Beluga, Siberian Gold Line Vodka	28

<u>PREMIUM BRANDY</u>	<u>30ml</u>
Darroze 4-Year-Old Biologic Armagnac	22
Delord Bas Armagnac 1987	38
Domaine Tariquet Bas-Armagnac 25yrs Pure Folle	50
Remy Martin XO Cognac	80

<u>PREMIUM WHISKY/WHISKEY</u>	<u>30ml</u>
Gifted Stills, Tomatin Distillery 2005 (Speyside)	22
Blackwood's, Single Malt (Yackandandah)	24
Glenglassaugh, 'Sandend' (Highland)	26
Kurayoshi Distillery, Matsui Pure Malt 12Y	35
Lark, Tasmanian Peated	38
Highland Park, 'Vicking Heart' 15Y (Highland)	40
Scapegrace 'Rise' Limited Release, Single Malt	45
Glenmorangie Signet (Highland)	60
Buichladdich 18Y (Islay)	65
Macallan Single Malt Sherry Cask 18Y (Highland)	80
Bushmills Rare Irish Whiskey 21Y	90

<u>PREMIUM RHUM/RUM</u>	<u>30ml</u>
JM VIEUX VO Terroir Volcanique Agricole, Martinique	38
Labat, Reserve Familiale, Guadeloupe	35
HSE, Rhum Agricole Extra Vieux, Antilles Francaises	40
Depaz Single Cask 2003, Martinique	50

<u>PREMIUM CALVADOS</u>	<u>30ml</u>
Comte Louis De Lauriston 2yrs	25
Roger Groult Calvados 25yrs Venerable Pays d'Auge	40

***Didn't see what you like? We also offer an eclectic range of various spirits and liqueurs.
Please ask our team of stars for a recommendation or gaze through our bar display.***

Cheers!
UV Team 2025

UPTOWN

VIBES

Artisan Bakery • Food • Wine

PASTRIES MENU

Baked Fresh Daily

SATURDAY & SUNDAY: 8:00 AM - 2:30 PM

10% WEEKEND SURCHARGE APPLIES

PLEASE SEE OUR DISPLAY FOR TODAY'S SELECTION

SPECIALTY DONUTS

CUSTARD

\$5.80

RASPBERRY JAM

\$5.80

NUTELLA

\$5.80

CARAMEL

\$5.80

LEMON CURD

\$5.80

TIRAMISU (COFFEE CREAM)

\$5.80

COOKIES N CREAM

\$6.00

CINNAMON CRUNCH

\$6.00

BLACK FOREST

\$6.00

NUTELLA BISCUIT

\$6.00

PLAIN SUGAR

\$5.00

CINAMMON SUGAR

\$5.00

STRAWBERRY GLAZED

\$4.00

CARAMEL GLAZED

\$4.00

VANILLA CONFETTI

\$3.00

SPECIALTY CAKES

TRADITIONAL VANILLA SLICE

\$8.50

ROUND CHOCOLATE MUDCAKE

\$8.50

CHOCOLATE MUDCAKE SLICE

\$5.50

ROUND CARROT & WALNUT CAKE

\$8.80

RED VELVET CAKE SLICE

\$7.50

CROISSANTS

REGULAR

\$3.50

CHOCOLATE

\$5.00

ALMOND

\$6.50

MUFFINS

TRIPLE CHOCOLATE

\$5.50

BLUEBERRY

\$5.50

RASPBERRY & WHITE
CHOCOLATE

\$5.50

CARROT & WALNUT

\$5.80

RED VELVET

\$6.50

FRUIT DANISH

MIXED BERRY

\$6.50

CHERRY

\$6.50

BLUEBERRY

\$6.50

APRICOT

\$6.50

SCROLLS

SULTANA

\$5.00

CINNAMON

\$5.00

CANNOLI

PLAIN

\$4.80

PISTACHIO

\$4.80

CHOC CHIP

\$4.80

FRANGIPANI & OTHERS

APRICOT

\$5.50

POACHED PEAR

\$5.50

POACHED PEAR (GF)

\$6.00

PORTUGUESE TART

\$4.50

SALTED PRETZEL

\$4.80

CHOCOLATE & MACADAMIA BROWNIE

\$5.50