



Let's get wild!



#STAYWILD

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 | 10% 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**  
Scrambled eggs, sourdough toast, halloumi, confit cherry tomato, chorizo, smokey bacon, hash browns, tempura mushrooms, smashed avo & tomato relish  
**SWAP** Bacon & Chorizo » Smoked Salmon & Sujuk Meats » Fetta & Spinach  
**Pork-Free Vegetarian option**  
Contains nuts

**Our Avo (V)**  
Local avocado, sourdough toast, Medley tomato, whipped feta, dukkah, poached egg, herb oil & pomegranate (seasonal)  
Contains nuts

**Brekky Burger**  
Sunny side fried egg, smokey bacon, American cheddar, hash brown, tomato relish, mayo, potato bun

**Canadian Breakfast**  
Urban Jungle's renowned hotcakes, fried eggs, elegantly paired with bacon, luscious honey butter, and a jar of rich, authentic Canadian maple syrup.

**Urban Benny (V)**  
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

**Salmon Topper**  
Smoked salmon, poached egg, smashed avocado, taramasalata, flying fish roe, micro herbs, cucumber, yuzu hollandaise, togarashi, lemon served on Sourdough

**Chilli Scramble**  
Scrambled eggs with your choice of protein—chorizo, bacon, smoked salmon, or halloumi for a vegetarian twist—topped with feta and house-made crispy chilli oil, served on sourdough.

**Eggs on Toast**  
Eggs your way, sourdough, baby leaves, zaatar pesto, dukkah.

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

**BREKKY ADD-ONS**  
*Can be added to main menu items only.*

Hollandaise Sauce	3
Hashbrown	5
Free-range Poached Egg / Fried Egg	4
Scrambled Eggs (3)	6.5
Smashed Avocado	5
Grilled Cypriot Halloumi	6
Smoked Salmon / Sujuk Sausage / Chorizo /Smokey Bacon	6

**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

**Steak Sandwich**  
Grain-fed Scotch fillet, caramelised onion, tomato, house pickles, rocket and our special mustard aioli on a seeded sonoma roll  
**ADD** Side of chips +5

**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 Sando**  
Crispy fried chicken thigh, sriracha, kewpie, tonkatsu sauce, house-made pickled cabbage, togarashi, furikake, served on white toast.  
**ADD** Side fries +5 / Truffle fries +6

**Wagyu Beef Burger**  
Medium well grilled wagyu beef, American cheese, greens, tomato, caramelised onion, McClure's pickles, special sauce, served on potato bun with seasoned fries.

**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

**Crispy Skin Grilled Salmon**  
200g salmon steak seared medium well, paired with pea puree, baby potatoes, green apple salad, tobiko, micro herbs, and side of lemon wedge.

**Udon Carbonara**  
Silky udon noodles bathed in a Japanese-inspired carbonara sauce, crowned with crispy bacon, fragrant furikake, and a touch of fiery chili oil. Finished with a delicate onsen egg, a generous dusting of Parmesan, and a luxurious drizzle of truffle oil.

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

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

**Soba Salad (VG)**  
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

SHARES/DESSERTS

**Seasoned Fries & Kewpie Mayo**

**Sweet Potato Fries**  
Seasoned sweet potato fries served with smokey chipotle sauce

**Truffle Fries**  
Seasoned fries, freshly-grated parmesan, truffle mayo

**Urban Hotcakes**  
A decadent triple stack of Urban Jungle's legendary buttermilk pancakes, lavishly layered with Biscoff cheesecake cream, sprinkled with Biscoff crumb, crowned with velvety vanilla ice cream, and drizzled in luscious salted caramel, finished with a medley of fresh berries.

**UJ Matcha Bliss**  
Belgian waffle topped with a creamy matcha mascarpone—cream cheese blend, ladyfinger crumble, seasonal fruits, strawberry purée, and a side of raspberry sorbet.

KIDS MENU *strictly kids 10 and under only*

**Kids Nuggets**  
Tempura nuggets (5), chips, tomato sauce

**Kids Eggs on Toast**  
White toast, scrambled eggs, crispy hash brown

**Kids Milkshake**  
Vanilla, Strawberry or Chocolate

**Kids Waffle**  
Toasted Belgian waffle served with fresh berries, ice cream and maple syrup

SIGNATURE DRINKS

**Fresh Watermelon Crush**  
Fresh watermelon, ice, fresh berries, popping pearls

**Strawberry Matcha**  
A delicate blend of Japanese ceremonial grade green tea matcha, combined milk of your choice and house-made strawberry puree

**Lychee & Coco Crush**  
Coconut water, fresh lychees, lemon ice, popping pearls

**Mango Passion Crush**  
Mango pieces, cold-pressed pineapple juice, fresh passionfruit, lemon, ice, popping pearls

**Pink Lemonade, Lychee & Rose Tea**  
Pink lemonade-infused tea with lychees, lime & rose

**Acai Smoothie**  
Acai berry, coconut water, banana, fresh berries

COLD PRESSED JUICE

**Fresh OJ**  
100% freshly-squeezed orange juice

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

**TOASTIES**  
*all toastie are served on sourdough bread, GF +\$1*

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

COFFEE & TEA

	S	L
Espresso	4	-
Piccolo	4.7	-
Flat White	4.7	5.2
Latte	4.7	5.2
Cappuccino	4.7	5.2
Long Black	4.7	5.2
Chai Latte	4.7	5.2
Belgian Hot Chocolate	5	5.5
Belgian Chocolate Mocha	6	6.5
Matcha Latte	5	5.5
Iced Long Black	-	6
Iced Latte	-	7
Iced Coffee	-	8
Iced Chocolate	-	8
Iced Matcha	-	7
Iced Taro Latte	-	7
Salted Caramel Iced Coffee	-	9
Belgian Iced Mocha	-	9
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		

V Vegetarian    VG Vegan    GF Gluten-free    DF Dairy-free  
10% Surcharge Sundays & Public Holidays