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MARGHERITA ROSSA Mozzarella, sliced fresh tomatoes, bocconcini and fresh basil * AVAILABLE AS BIANCA (NO TOMATO)	16 / 21
LEG HAM & PINEAPPLE Mozzarella, fresh leg ham and pineapple	15 / 20
PROSCIUTTO CRUDO Prosciutto, shaved parmesan and rocket	18 / 23
GARLIC PRAWNS Mozzarella, garlic king prawns and fresh sliced tomato	20 / 25
MEDITERRANEAN Mozzarella, sundried tomato, artichokes, spinach, olives, pesto and fetta	19 / 23
REZZ Mozzarella, leg ham, salami, fresh mushrooms, olives and roast capsicum (chilli oil optional)	18 / 22
MEAT LOVERS Mozzarella, fresh sliced tomato, leg ham, salami, pepperoni, bacon, chicken and BBQ sauce	18 / 22
PULLED PORK Pulled pork, bocconcini, Spanish onions, rosemary and barbecue sauce	19 / 23
POLLO Mozzarella, roast chicken breast, smokey bacon, onion and seeded mustard mayonnaise topped with fresh lettuce	18 / 22
EGGPLANT & ZUCCHINI Mozzarella, sautéed eggplant, zucchini, garlic, parsley, olives and fresh mushrooms	18 / 22
REZZ CALZONE Mozzarella, leg ham, salami, fresh mushrooms, olives and roast capsicum topped with bolognaise sauce and parmesan	22

GLUTEN FRIENDLY PIZZA BASE TAKEAWAY AVAILABLE **AVAILABLE IN 9" ONLY** IN 15" ONLY ADD \$6 ADD \$4

ALL PRODUCTS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE





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SHARING PLATE

Salt and pepper calamari with aioli, grilled chorizo sausage, marinated eggplant and artichokes, crumbed fish balls, dip of the day, Kalamata olives, cherry tomatoes with bocconcini and basil and assorted bread \$22

NACHOS

Tasty tortilla chips, beef mince, kidney beans, cheese, guacamole, sour cream, and jalopenos

VOPTION ON REQUEST

MEDITERRANEAN DIP PLATTER Selection of dips served with pita bread and olives V

FENNEL & TOMATO MUSSEL POT

Fresh black mussels cooked in fennel, tomato and garlic, served with char-grilled bread GF ON REQUEST

SELECTION OF WOOD OVEN SCHIACCIATA (12INCH PIZZA BREAD):

Olivo Olive tapenade, fresh tomatoes and extra virgin olive oil

Mediterranean Vine ripe tomatoes, extra virgin olive oil and sprinkle of Zaatar

All' Ollio Garlic, extra virgin olive oil

All' Ollio with cheese

Rosmarino and Potato Thinly shaved potato, rosemary, virgin olive oil, garlic and pesto

OYSTERS

Natural half doz 14 / 1 doz 20 Kilpatrick half doz 18 / 1 doz 23

SALADS 18

STARTERS

15

WARM CHICKEN

Grilled chicken tenderloins, avocado, croutons, sundried tomatoes, cos lettuce and chef's special dressing GF ON REQUEST

CAESAR

Baby cos lettuce, croutons, pancetta, poached egg, shaved parmesan, anchovies and chef's special dressing ADD CHICKEN STRIPS \$5 GF ON REQUEST

CAJUN BEEF

Marinated spiced beef, tossed with salad leaves, cherry tomatoes, cucumber, pine nuts, walnuts, snowpeas and lightly dressed in sumac and garlic aioli GF



PENNE BOLOGNAISE A hearty traditional pork and veal meat sauce

GNOCCHI CAPRICCIO Bacon, mushroom and shallots in a creamy garlic sauce

RIGATONI CON POLLO Chicken and seasonal vegetables in a Rosé sauce **V** OPTION ON REQUEST RISOTTO AVAILABLE ON REQUEST GF

FETTUCCINI SALSICCIA

Italian sausage, onion, chilli, tomato, basil, parsley, white wine in Napolitana sauce, finished with parmesan and broccoli.

FETTUCCINI GRANCHIO

Local crab meat sautéed in garlic, chilli, olive oil, Pernod & fresh tomatoes and topped with shelled crab on main size only ENTREE ADD \$3 / MAIN ADD \$6

SPAGHETTI TUTTO MARE

A combination of prawns, calamari, scallops, fresh mussels and clams cooked in white wine, tomato sauce and fresh tomatoes Bianco (no tomato sauce) optional ENTREE ADD \$3 / MAIN ADD \$5

SPAGHETTI PUTTANESCA

Fresh tomatoes, olives, capers, anchovies, parsley and garlic cooked in olive oil and finished with grated parmesan

RIGATONI DUCK & MUSHROOM RAGU

Pulled duck with mushroom, garlic, fresh tomato, parsley and white wine in a tomato-base sauce

RISOTTO GAMBERI

Saffron risotto with leeks, garlic, prawns, white wine, dill and green peas ENTREE ADD \$3 / MAIN ADD \$5

SMOKED SALMON

Smoked salmon, avocado, Spanish onions, cherry tomatoes, potatoes and rocket leaves in pomegranate dressing sprinkled with coriander and sesame seeds GF

QUINOA

Quinoa cooked with onion, garlic and parsley tossed with red kidney beans, baby spinach, cherry tomatoes, olives, shaved carrot, mixed lettuce in red wine vinegar dressing VGF



WEDGES WITH SWEET CHILLI **AND SOUR CREAM** 8.50

CHIPS OR SHOESTRING FRIES WITH TOMATO SAUCE 7

STEAMED SEASONAL **VEGETABLES** 7

FRENCH TOSSED **POTATOES PAN-FRIED IN CAFE DE PARIS BUTTER** 7

CRISPY BEER BATTERED ONION RINGS 7



PAN SEARED BARRAMUNDI FILLET Served on julienne style asian salad

with a dressing of coconut and lime sauce GF

VEAL SALTIMBOCCA

Veal wrapped with prosciutto and sage and pan-fried with parsley and white wine, served with zesty broccoli and zucchini GF OPTION ON REQUEST

PORTUGUESE CHICKEN

Chicken thigh fillet in mild Portuguese spices on fragrant rice and salad GF

BARBECUE PORK RIBS Sticky sweet and sour pork ribs,

served with Rezz chips, coleslaw and devilled egg

MOROCCAN LAMB

Cooked in an exotic blend of Mexican spices and served with cous cous, pita bread and mint yoghurt **GFOPTION ON REQUEST**

REZZ FISH & CHIPS

Beer battered fish served with chips, salad and tartar sauce

SCHNITZEL

Chicken breast or veal with your choice of sauce (gravy, pepper, diane, mushroom, or parmigiana) served with chips and salad Extra Sauce ADD \$3 Garlic Prawn Sauce ADD \$5 St Antonio Sauce cheese, avocado,

MEDITERRANEAN BURGER

House made beef pattie or steak fillet topped with melted Swiss cheese, Spanish red onion, fresh tomato, gourmet lettuce, and a tomato relish served with chips

\$10 MEAL DEAL

Penne Napolitana or Bolognaise

Chicken Nuggets

with chips & sauce Veal/Chicken Schnitzel with chips & sauce Stir fry vegetable noodles

Fish & Chips

GF = GLUTEN FRIENDLY $\mathbf{V} = \mathbf{V} \mathbf{E} \mathbf{G} \mathbf{E} \mathbf{T} \mathbf{A} \mathbf{F}$ FOR OTHER DIETARY REQUIREMENTS PLEASE CONSULT OUR STAFF. MENU AND PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

MAINS 18

GRAIN FED GRILLED SIRLOIN STEAK 250gm sirloin steak served with tossed chat potato with fetta, spinach and beef jus

GFOPTION AVAILABLE ON REQUEST

FRITTO MISTO COMBINATION Crumbed garfish, prawns and calamari served with a Mediterranean salad, chips and tartare sauce

SALT & PEPPER CALAMARI -"A HOUSE SPECIALTY"

Lightly dusted and fried tender calamari strips served with shoestring fries, salad and aioli

sour cream and sweet chilli ADD \$4

SLIDERS

ANY TWO	17
ANY THREE	21
ANY FOUR	25

ALL SERVED WITH SHOESTRING FRIES YOUR CHOICE OF:

Pulled Chicken House made pulled chicken on a soft brioche bun with a carrot, cucumber mix and a house made Bombay dressing

Pulled Pork House made pulled slow roasted pork on a soft brioche bun with coleslaw and aioli dressing

Pulled Beef House made pulled slow roasted beef roast on a soft brioche bun with cheese, lettuce and a tomato onion relish

Eggplant and Mozarella Crumbed eggplant disk with melted mozzarella on a soft brioche bun with a tomato onion relish V



\$10 PIZZA MEAL DEAL

Wood oven cheese pizza Wood oven ham and cheese pizza Wood oven ham, cheese and pineapple pizza

ALL KIDS' MEALS INCLUDE **A DRINK AND ICECREAM**

