

To Share

HOUSE MADE BREAD DF VEGAN	11
Rosemary, Sea Salt, Balsamic Vinegar and Extra Virgin Olive Oil	
HOUSE MADE DIPS DF N* VEGAN	18
Beetroot Hummus, Baba Ganoush, Muhammara*, Grilled Pita Bread	
CHICKEN LIVER PATÉ	18
Served with Crusty Bread, Cornichons	
BURRATA	19
Heirloom Tomato, Extra Virgin Olive Oil, Basil, Crusty Bread	
COFFIN BAY OYSTERS	1/2 DOZ 1 DOZ
Natural Kilpatrick	25 29 48 56
MIXED MUSHROOM, GRUYERE & PINE NUT* ARANCINI V N*	19
Served with Truffle Mayonnaise	
MEDITERRANEAN LAMB & HALLOUMI KOFTA GFA	23
Served with Tzatziki, Pita Bread, Tomato Salsa	
KOREAN CHICKEN WINGS DF N*	21
Gochujang and Mild Chilli Honey Glaze, House Salad, Crushed Peanuts*	
KARAAGE CHICKEN	23
Crispy Fried Japanese Style Chicken, Mirin Marinated Cucumber, Lime Crema, Shichimi Togarashi	
LOADED NACHOS GF VEGAN AVAILABLE	24
Braised Beef Brisket, Refried Beans, Cheese Sauce, Tomato Salsa, Guacamole, Sour Cream	
COZZE ALLA MARINARA GFA DFA	21
Mussels Braised in White Wine, Basil, Garlic and Sauce Napoletana, Crusty Bread	
CAULIFLOWER POPS VEGAN	18
Crispy Fried Cauliflower tossed in Spices, House Salad, Vegan Chipotle Mayo	
ANTIPASTO FROM PROVIDORE	
ANTIPASTO PLATTER FOR 2	44
ANTIPASTO PLATTER FOR 4	78
San Daniele Prosciutto Gran Reserva 16 months, Salumi Felino, Queso Manchego Cheese, SA Brie, SA Cheddar, Chicken Liver Paté, Marinated Vegetables and Olives, Crusty Bread	
ADDITIONAL ANTIPASTI	
SALUMI PER 50GM	
San Daniele Prosciutto Gran Reserva 16months	18
Salami Casalingo	11
Salami Felino	11
Capocollo	14
FORMAGGIO PER 50GM	
South Australian Cheddar	11
Queso Manchego	11
South Australian Brie	11
Gorgonzola	12
Taleggio	14
VEGETARIAN ANTIPASTO PER 100GM	
Marinated Artichokes	10
Fetta Filled Peppercorns	12
Semi Dried Tomatoes	6
Marinated Olives	7

Pizza

GARLIC SCHIACCIATA V	19
Fior Di Latte, Confit Garlic, Parmesan, Oregano	
POTATO SCHIACCIATA V	19
Fior Di Latte, Desiree Potato, Caramelised Onion, Rosemary	
MARGHERITA V	23
San Marzano Tomato, Fior Di Latte, Basil, Extra Virgin Olive Oil	
VEGETARIAN VEGAN AVAILABLE	27
San Marzano Tomato, Fior Di Latte, Roasted Mushroom, Roasted Capsicum, Semi Dried Tomato, Kalamata Olive	
FUNGHI V	26
Fior Di Latte, Gorgonzola, Roasted Mushroom, Caramelised Onion	
MEDITERRANEAN VEGAN AVAILABLE	29
Truffle, Semi Dried Tomato, Fior Di Latte, Feta Cheese, Zucchini, Spanish Onion, Olive	
LEG HAM & PINEAPPLE	26
San Marzano Tomato, Fior Di Latte, Smoked Leg Ham, Pineapple	
GAMBERI	30
San Marzano Tomato, Fior Di Latte, Marinated Prawns, Salsa Verde	
SALAMI CASALINGO	27
San Marzano Tomato, Fior Di Latte, Salami Casalingo, Kalamata Olive, Oregano	
THE REZZ	29
San Marzano Tomato, Fior Di Latte, Smoked Leg Ham, Salami Casalingo, Roasted Mushroom, Roasted Capsicum, Kalamata Olive	
MEAT LOVERS	28
San Marzano Tomato, Smoked Leg Ham, Bacon, Salami Casalingo, Roasted Chicken, Fior Di Latte	
BRISKET	32
Braised Beef Brisket, Fior Di Latte, Mozzarella, Roasted Capsicum, Spanish Onion	
CALZONE	30
San Marzano Tomato, Fior Di Latte, Pulled Pork, Parmesan, Basil	
PROSCIUTTO	30
San Marzano Tomato, Fior Di Latte, Prosciutto, Parmesan, Basil	
ADD ON	
Confit Garlic Fior Di Latte 3	Gorgonzola Cheese 4
Anchovies 5 Prosciutto 7	Kalamata Olives Artichokes 4
Gluten Free Base Vegan Cheese 4	Bolognese 6 Truffle in Oil 8
Take Away Available	

Pasta

CASARECCE PRIMAVERA V N* VEGAN AVAILABLE	28
Eggplant, Zucchini, Capsicum, Pesto Alla Trapanese*, Spanish Onion	
LINGUINE MARINARA	31
Prawns, Vongole, Mussels, Calamari, Nduja, Sauce Napoletana	
TAGLIATELLE AL GRANCHIO	32
Blue Swimmer Crab Meat, Salsa Rosa, Baby Spinach, a touch of Chilli	
ORECHIETTE CON POLLO VA	29
Chicken, Mixed Mushrooms, Baby Spinach, Truffled Mushroom Cream	
SPAGHETTI BOLOGNESE	26
Pork and Veal Ragu, Parmesan	
PUMPKIN GNOCCHI N*	32
Cabernet Braised Beef Brisket, Pine Nuts*, Percorino, Purple Kale, Gremolata	
Gluten Free Pasta Available	

Something Substantial

FISH OF THE DAY GF	34
Pan Seared Fish, Green Papaya & Avocado Salad, Aioli	
MEDITERRANEAN SEAFOOD N*	39
King Prawns, Scallops, Octopus, tossed with Butter, Spanish Romesco* on Sautéed Garlic Savoy Cabbage, and Fennel, Garlic Sourdough Bread	
OSSO BUCO WITH RISOTTO ALLA MILANESE, GREMOLATA GF	35
MOROCCAN BRAISED LAMB SHANK	33
Chermoula Lamb Shank with Spices, Couscous, Chickpea, Zucchini, Currant, Mint	
BAKED PORTOBELLO MUSHROOMS GFA V VEGAN AVAILABLE	26
Ratatouille Stuffed Mushrooms, Taleggio Cheese, Gremolata, Ciabatta Puglia	
CHICKEN BURRITO BOWL GFA	28
Roasted Marinated Chicken, Black Bean and Corn Salad, Rice, Roasted Capsicum, Tortilla Crisps, Guacamole, Sour Cream, Jalapeno Dressing	
CHICKEN SOUVLAKI GFA	28
Souvlaki Chicken Thigh, Traditional Greek Salad, Pita Bread, Tzatziki	
BUTTER CHICKEN GF	26
Basmati Rice, Cucumber Raita, Pappadum	
MALAY CURRY GF DF VEGAN	26
Assorted Vegetables in Spiced and Flavourful Curry, Steamed Rice, Coconut Milk	
FISH AND CHIPS (GRILLED, BATTERED OR CRUMBED)	28
Chips, House Salad, Sauce Tartare	
LEMON PEPPER SQUID DF GF	26
Chips, Pickled Slaw, Sauce Tartare	
SRIRACHA PRAWNS	32
Tempura Fried Prawns, Chips, Pickled Slaw, Sriracha Aioli	
THE REZZ BURGER (COOKED MEDIUM AND BEYOND)	28
Chargrilled Wagyu Beef Patty, Bacon, Cheddar, Brioche Bun, Pickled Cucumber, Iceberg Lettuce, Tomato Relish, Mustard Mayonnaise, Chips	
BUTTERMILK CHICKEN SLIDERS (3)	28
Brioche Buns, Pickled Slaw, Iceberg Lettuce, Mexican Sauce, Chips	
CRISPY FRIED PORK BELLY SLIDERS (3)	29
Brioche Buns, Pickled Slaw, Iceberg Lettuce, Green Tomato Chutney, Aioli, Chips	
COTOLETTA	26
Chicken or Beef Schnitzel, Chips, House Salad	
Sauces	
Gravy 3 Mushroom 4 Pepper 4 Parmigiana 5 Kilpatrick 5	
Chargrill Steak	
All steaks are served with roasted herb chat potatoes, char grilled broccolini and your choice of sauce: Gravy, Mushroom, Pepper or Red Wine Jus	
300gm WAGYU RUMP MARBLE 5+	40
300gm MSA GRAIN FED SCOTCH FILLET	46
400gm YARDSTICK RIB EYE	58
DRY AGED	
45-DAY 400gm MSA T-BONE	44
45-DAY 400gm NEW YORK STRIPLOIN (BONE-IN)	48

Salad Main

- GUAVA & KALE** VEGAN | HIGH PROTEIN | GF | N* 26
Guava, Kale, Avocado, Black Quinoa, Heirloom Cherry Tomato, Poppy Seeds, Almond* and Sunflower Seed Crunch, Passionfruit and Chilli Dressing
Add: Chicken 8 | Halloumi 7
- GREEN PAPAYA & AVOCADO** GF | DF | V | VEGAN AVAILABLE 22
Green Papaya, Avocado, Snow Pea, Cucumber, Spring Onions, Bean Sprouts, Coriander and Lime Dressing
Add: Chicken 8 | Halloumi 7
- THAI BEEF** GF | N* 26
Mesclun Leaves tossed with Beef, Carrot, Mint, Coriander, Spring Onion, Cashew*, Vermicelli, Thai Dressing

Sides

- CHIPS** GF 12
Served with Tomato Sauce
- SIDEWINDERS** 12
Served with Sour Cream, Sweet Chilli Sauce
- SWEET POTATO FRIES** GF 12
Served with Lime Crema
- BUTTERED VEGETABLES** GF | DFA 12
Broccoli, Carrot, Zucchini, Cauliflower, Spinach, Garlic
- GREEN LEAFY HOUSE SALAD** GF 8
Honey Mustard Dressing
- GREEK SALAD** GF 12
Cucumber, Cherry Tomato, Capsicum, Spanish Onion, Marinated Olive, Feta Cheese

Little People's Menu 15

Includes Mini Drink & Vanilla Ice Cream with Favourite Topping

- MARGHERITA PIZZA** V
- HAM, CHEESE & PINEAPPLE PIZZA**
- BUTTER CHICKEN** GF
Served with Basmati Rice, Pappadum
- PENNE BOLOGNESE OR NAPOLETANA** GF | V
Served with Parmesan
- CRUMBED FISH & CHIPS**
Served with Tomato Sauce
- CHICKEN NUGGETS** DF
Served with Chips, Tomato Sauce

Something Sweet

- HOUSE MADE CHURROS** VEGAN
- CHURROS CLÁSICA** 18
6 Churros rolled in Cinnamon Sugar, choice of dipping Chocolate Sauce
- CHURROS MESS** 22
6 Churros rolled in Cinnamon Sugar, Strawberries, Vanilla Ice Cream, Butterscotch Sauce, choice of dipping Chocolate Sauce
- LOADED CHURROS** 36
12 Churros rolled in Cinnamon Sugar, Strawberries, Vanilla Ice Cream, Butterscotch Sauce, choice of dipping Chocolate Sauce
Choice of Dipping Chocolate: Milk | Dark VEGAN | White
Add: Strawberries | Ice Cream | Dipping Chocolate Sauce 4
Extra Churro 4 each
Gluten Free Churros Available
- AFFOGATO** 18
Vanilla Gelati, Fresh Espresso, one shot of Frangelico
Without Frangelico 11
- WARM STICKY DATE PUDDING** 16
Vanilla Ice Cream, Oat Crumble, Caramel Sauce, Touille, Fresh Berries
- CHOCOLATE BISCOFF MOUSSE** N* 16
Chocolate Orange Ganache, Magnum Top, Brownie Bites, Candied Almonds*, Fresh Berries
- GELATI & SORBET** PER SCOOP 6
Our Gelati Range is Sourced Locally & Uses South Australian Milk & Cream
Check Gelati Window Display for Available Flavours
- A SELECTION OF CAKES, SLICES & SWEET TREATS**
AVAILABLE FROM CAFE WINDOW DISPLAY

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BREAKFAST

Sat - Sun 8am -10.15am

LUNCH

Mon-Thu 11.30am-2.30pm

Fri - Sun All Day Dining from 11.30am

DINNER

Mon-Thu 5.30pm-8.30pm

Fri - Sat Till 9pm

Sun Till 8.30pm

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REZZ

ESTD HOTEL 1858

CAFE FOOD

PLEASE NOTE:

TO DINE TOGETHER PLEASE ORDER TOGETHER

Multiple food orders on the same table will be processed & served separately

SCAN QR TO ORDER FROM THE TABLE

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Menu products and prices are subject to change without prior notice. 15% surcharge applies on public holidays.

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