

## To Share

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

## Pizza

<b>GARLIC SCHIACCIATA</b> V	20
Fior Di Latte, Confit Garlic, Parmesan, Oregano	
<b>POTATO SCHIACCIATA</b> V	21
Fior Di Latte, Desiree Potato, Caramelised Onion, Rosemary	
<b>MARGHERITA</b> V	24
San Marzano Tomato, Fior Di Latte, Basil, Extra Virgin Olive Oil	
<b>VEGETARIAN</b> VEGAN AVAILABLE	27
San Marzano Tomato, Fior Di Latte, Roasted Mushroom, Roasted Capsicum, Semi Dried Tomato, Kalamata Olive	
<b>FUNGHI</b> V	26
Fior Di Latte, Gorgonzola, Roasted Mushroom, Caramelised Onion	
<b>MEDITERRANEAN</b> VEGAN AVAILABLE	28
Truffle, Semi Dried Tomato, Fior Di Latte, Feta Cheese, Zucchini, Spanish Onion, Olive	
<b>LEG HAM &amp; PINEAPPLE</b>	26
San Marzano Tomato, Fior Di Latte, Smoked Leg Ham, Pineapple	
<b>GAMBERI</b>	30
San Marzano Tomato, Fior Di Latte, Marinated Prawns, Salsa Verde	
<b>SALAMI CASALINGO</b>	27
San Marzano Tomato, Fior Di Latte, Salami Casalingo, Kalamata Olive, Oregano	
<b>THE REZZ</b>	29
San Marzano Tomato, Fior Di Latte, Smoked Leg Ham, Salami Casalingo, Roasted Mushroom, Roasted Capsicum, Kalamata Olive	
<b>MEAT LOVERS</b>	28
San Marzano Tomato, Smoked Leg Ham, Bacon, Salami Casalingo, Roasted Chicken, Fior Di Latte	
<b>BRISKET</b>	32
Braised Beef Brisket, Fior Di Latte, Mozzarella, Roasted Capsicum, Spanish Onion	
<b>CALZONE</b>	30
San Marzano Tomato, Fior Di Latte, Pulled Pork, Parmesan, Basil	
<b>PROSCIUTTO</b>	30
San Marzano Tomato, Fior Di Latte, Prosciutto, Parmesan, Basil	
<b>ADD ON</b>	
Confit Garlic   Fior Di Latte <b>3</b>	Gorgonzola Cheese <b>4</b>
Anchovies <b>5</b>   Prosciutto <b>7</b>	Kalamata Olives   Artichokes <b>4</b>
Gluten Free Base   Vegan Cheese <b>4</b>	Bolognese <b>6</b>   Truffle in Oil <b>8</b>
<b>Take Away Available</b>	

## Pasta

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

## Something Substantial

<b>FISH OF THE DAY</b> GF	34
Pan Seared Fish, Green Papaya & Avocado Salad, Aioli	
<b>MEDITERRANEAN SEAFOOD</b> N*	41
King Prawns, Scallops, Octopus, tossed with Butter, Spanish Romesco* on Sautéed Garlic Savoy Cabbage, and Fennel, Garlic Sourdough Bread	
<b>OSSO BUCO WITH RISOTTO ALLA MILANESE, GREMOLATA</b> GF	35
<b>MOROCCAN BRAISED LAMB SHANK</b>	34
Chermoula Lamb Shank with Spices, Couscous, Chickpea, Zucchini, Currant, Mint	
<b>BAKED PORTOBELLO MUSHROOMS</b> GFA   V   VEGAN AVAILABLE	26
Ratatouille Stuffed Mushrooms, Taleggio Cheese, Gremolata, Ciabatta Puglia	
<b>CHICKEN BURRITO BOWL</b> GFA	28
Roasted Marinated Chicken, Black Bean and Corn Salad, Rice, Roasted Capsicum, Tortilla Crisps, Guacamole, Sour Cream, Jalapeno Dressing	
<b>CHICKEN SOUVLAKI</b> GFA	28
Souvlaki Chicken Thigh, Traditional Greek Salad, Pita Bread, Tzatziki	
<b>BUTTER CHICKEN</b> GF	26
Basmati Rice, Cucumber Raita, Pappadum	
<b>MALAY CURRY</b> GF   DF   VEGAN	26
Assorted Vegetables in Spiced and Flavourful Curry, Steamed Rice, Coconut Milk	
<b>FISH AND CHIPS (GRILLED, BATTERED OR CRUMBED)</b>	28
Chips, House Salad, Sauce Tartare	
<b>LEMON PEPPER SQUID</b> DF   GF	27
Chips, Pickled Slaw, Sauce Tartare	
<b>SRIRACHA PRAWNS</b>	32
Tempura Fried Prawns, Chips, Pickled Slaw, Sriracha Aioli	
<b>THE REZZ BURGER (COOKED MEDIUM AND BEYOND)</b>	28
Chargrilled Wagyu Beef Patty, Bacon, Cheddar, Brioche Bun, Pickled Cucumber, Iceberg Lettuce, Tomato Relish, Mustard Mayonnaise, Chips	
<b>BUTTERMILK CHICKEN SLIDERS (3)</b>	28
Brioche Buns, Pickled Slaw, Iceberg Lettuce, Mexican Sauce, Chips	
<b>CRISPY FRIED PORK BELLY SLIDERS (3)</b>	29
Brioche Buns, Pickled Slaw, Iceberg Lettuce, Green Tomato Chutney, Aioli, Chips	
<b>COTOLETTA</b>	26
Chicken or Beef Schnitzel, Chips, House Salad	
<b>Sauces</b>	
Gravy <b>3</b>   Mushroom <b>4</b>   Pepper <b>4</b>   Parmigiana <b>5</b>   Kilpatrick <b>5</b>	
<b>Chargrill Steak</b>	
All steaks are served with roasted herb chat potatoes, char grilled broccolini and your choice of sauce: Gravy, Mushroom, Pepper or Red Wine Jus	
<b>300gm WAGYU RUMP MARBLE 5+</b>	42
<b>300gm MSA GRAIN FED SCOTCH FILLET</b>	46
<b>400gm YARDSTICK RIB EYE</b>	58
<b>DRY AGED</b>	
<b>45-DAY 400gm MSA T-BONE</b>	44
<b>45-DAY 400gm NEW YORK STRIPLOIN (BONE-IN)</b>	46

## 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** 13  
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 CLÁSICO** 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** 32  
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, Frangelico
- 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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