

## Providore

<b>BURRATA</b>	<b>19</b>
Heirloom Tomato, Extra Virgin Olive Oil, Basil, Ciabatta Pugliese	
<b>CITRUS INFUSED CHICKEN LIVER PATÉ</b>	<b>19</b>
Port Glaze, Pancetta Chips, Served with Ciabatta Pugliese, Cornichons	
<b>CHEESE PLATTER</b>	<b>34</b>
Assorted Cheeses, Marinated Vegetables, Quince Paste, Dried Apricots, Lavosh, Grissini	
<b>PROSCIUTTO E MELONE PLATTER N*</b>	<b>46</b>
Heirloom Tomato, Bocconcini, House-made Pesto*, Rockmelon, Ciabatta Pugliese, Extra Virgin Olive Oil	
<b>ANTIPASTO PLATTER FOR 2</b>	<b>44</b>
<b>ANTIPASTO PLATTER FOR 4</b>	<b>78</b>
San Daniele Prosciutto Gran Reserva 16 months, Salumi Felino, Queso Manchego Cheese, SA Brie, SA Cheddar, Chicken Liver and Pancetta Paté, Marinated Vegetables and Olives, Ciabatta Pugliese	

## To Share

<b>HOUSE MADE BREAD DF   VEGAN</b>	<b>11</b>
Rosemary, Sea Salt, Balsamic Vinegar and Extra Virgin Olive Oil	
<b>WARM SPICED OLIVES</b>	<b>16</b>
<b>MEZZES</b>	
Served with House Marinated Warm Spiced Olives, Pita Bread, Ciabatta Pugliese	
<b>WHIPPED FETA</b>	<b>16</b>
<b>EGGPLANT MOUTABEL</b>	<b>18</b>
<b>BEETROOT HUMMUS</b>	<b>18</b>
<b>CHARGRILLED CORN RIBS VEGAN AVAILABLE</b>	<b>18</b>
Tossed with Butter, Lemon and Coriander	
<b>COFFIN BAY OYSTERS</b>	<b>1/2 DOZ 1 DOZ</b>
Natural   Kilpatrick	<b>25   29 48   56</b>
<b>MIXED MUSHROOM, GRUYERE &amp; PINE NUT* ARANCINI N*   V</b>	<b>19</b>
Basil Tomato Sauce, Parmesan	
<b>BUFFALO CHICKEN WINGS</b>	<b>22</b>
Crispy Chicken Wings tossed in House-made Buffalo Sauce, Aioli	
<b>MEDITERRANEAN LAMB &amp; HALLOUMI KOFTA GFA</b>	<b>23</b>
Served with Tzatziki, Pita Bread, Tomato Salsa	
<b>KARAAGE CHICKEN</b>	<b>23</b>
Crispy Fried Japanese Style Chicken, Mirin Marinated Cucumber, Lime Crema, Shichimi Togarashi	
<b>LOADED NACHOS GF   VEGAN AVAILABLE</b>	<b>26</b>
Braised Beef Brisket, Refried Beans, Provolone Cheese Sauce, Tomato Salsa, Guacamole, Sour Cream	
<b>COZZE ALLA MARINARA GFA   DFA</b>	<b>21</b>
Mussels Braised in White Wine, Basil, Garlic and Sauce Napoletana, Ciabatta Pugliese	
<b>CAULIFLOWER TEMPURA VEGAN</b>	<b>20</b>
Tossed in Spices, House Salad, Vegan Chipotle Mayo	

## Pizza

<b>GARLIC SCHIACCIATA V</b>	<b>20</b>
Fior Di Latte, Confit Garlic, Parmesan, Oregano	
<b>POTATO SCHIACCIATA V</b>	<b>21</b>
Fior Di Latte, Desiree Potato, Caramelised Onion, Rosemary	
<b>MARGHERITA V</b>	<b>24</b>
San Marzano Tomato, Fior Di Latte, Basil, Extra Virgin Olive Oil	
<b>FUNGHI V</b>	<b>26</b>
Fior Di Latte, Gorgonzola, Roasted Mushroom, Caramelised Onion	
<b>VEGETARIAN VEGAN AVAILABLE</b>	<b>27</b>
San Marzano Tomato, Fior Di Latte, Roasted Mushroom, Roasted Capsicum, Semi Dried Tomato, Kalamata Olive	
<b>FRESCA V</b>	<b>29</b>
Zucchini, Fior Di Latte, Fresh Burrata Cheese, Capsicums Thyme Cream	
<b>LEG HAM &amp; PINEAPPLE</b>	<b>26</b>
San Marzano Tomato, Fior Di Latte, Smoked Leg Ham, Pineapple	
<b>GAMBERI</b>	<b>30</b>
San Marzano Tomato, Fior Di Latte, Garlic Marinated Prawns, Salsa Verde	
<b>SALAMI CASALINGO</b>	<b>28</b>
San Marzano Tomato, Fior Di Latte, Salami Casalingo, Italian Honey Chilli	
<b>THE REZZ</b>	<b>29</b>
San Marzano Tomato, Fior Di Latte, Smoked Leg Ham, Salami Casalingo, Roasted Mushroom, Roasted Capsicum, Kalamata Olive	
<b>CACCIATORA</b>	<b>28</b>
Semi-dried Tomato Cream, Fior Di Latte, Pulled Chicken, Spanish Onion	
<b>MEAT LOVERS</b>	<b>29</b>
San Marzano Tomato, Smoked Leg Ham, Bacon, Salami Casalingo, Pork & Fennel Sausages, Fior Di Latte	
<b>CALZONE</b>	<b>32</b>
San Marzano Tomato, Braised Beef Brisket, Fior Di Latte, Mozzarella, Roasted Capsicum, Spanish Onion	
<b>PROSCIUTTO</b>	<b>32</b>
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>	Gluten Free Base   Vegan Cheese <b>4</b>

### TAKE AWAY AVAILABLE

## Pasta

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

### Gluten Free Penne Pasta Available

## Something Substantial

<b>BAKED PORTOBELLO MUSHROOMS GFA   V   VEGAN AVAILABLE</b>	<b>26</b>
Ratatouille Stuffed Mushrooms, Taleggio Cheese, Gremolata, Ciabatta Pugliese	
<b>BURRITO SUPER BOWL GF</b>	<b>28</b>
Roasted Sweet Potato & Pumpkin, Charred Capsicums, Rice, Black Bean and Corn Salsa, Guacamole, Tortilla Crisps, with Your Choice of Protein:	
<b>MEXICAN CHICKEN   HALLOUMI V : Sour Cream, Jalapeno Dressing</b>	
<b>VEGAN N* : Almond, Sunflower Seeds &amp; Pepita Crunch, Vegan Chipotle Mayo</b>	
<b>FISH OF THE DAY GF</b>	<b>34</b>
Pan Seared Fish, Green Papaya & Avocado Salad, Aioli	
<b>BUTTER POACHED KING PRAWNS</b>	<b>42</b>
Charred Broccolini, Parsley Potato, Lemon, Bearnaise Sauce	
<b>MEDITERRANEAN SEAFOOD N*</b>	<b>41</b>
King Prawns, Scallops, Octopus, tossed with Butter, Spanish Romesco* on Sautéed Garlic Savoy Cabbage and Fennel, Garlic Sourdough Bread	
<b>SRIRACHA PRAWNS</b>	<b>32</b>
Tempura Fried Prawns, Chips, Pickled Slaw, Sriracha Aioli, Lime Cheek	
<b>FISH AND CHIPS (GRILLED, BATTERED OR CRUMBED)</b>	<b>28</b>
Chips, House Salad, Sauce Tartare	
<b>LEMON PEPPER SQUID DF</b>	<b>28</b>
House-made Semolina Crusted Squid, Chips, Pickled Slaw, Sauce Tartare	
<b>BUTTER CHICKEN GF</b>	<b>26</b>
Basmati Rice, Cucumber Raita, Pappadum	
<b>CHIMICHURRI ROASTED CHICKEN GF</b>	<b>29</b>
Roasted Seasonal Vegetables, Charred Capsicum and Tomato Coulis	
<b>BUTTERMILK CHICKEN SLIDERS (3)</b>	<b>28</b>
Brioche Buns, Pickled Slaw, Iceberg Lettuce, Mexican Sauce, Chips	
<b>BUILD-YOUR-OWN PORK BELLY BAO (3)</b>	<b>30</b>
Spiced Pork Belly Bulgogi, Spring Vegetables, Sriracha Aioli	
<b>COTOLETTA</b>	<b>26</b>
House Crumbed 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>	

## Salad Main

<b>GUAVA &amp; KALE VEGAN   HIGH PROTEIN   GF   N*</b>	<b>26</b>
Guava, Kale, Avocado, Black Quinoa, Heirloom Cherry Tomato, Poppy Seeds, Almond, Sunflower Seeds & Pepita Crunch, Passionfruit and Chilli Dressing	
<b>Add: Chicken 8   Halloumi 7</b>	
<b>GREEN PAPAYA &amp; AVOCADO GF   DF   V   VEGAN AVAILABLE</b>	<b>24</b>
Green Papaya, Avocado, Snow Pea, Cucumber, Spring Onions, Bean Sprouts, Coriander and Lime Dressing	
<b>Add: Chicken 8   Halloumi 7</b>	
<b>THAI BEEF GF   N*</b>	<b>26</b>
Mesclun Leaves tossed with Beef, Carrot, Mint, Coriander, Spring Onion, Cashew*, Vermicelli, Thai Dressing	
<b>PRAWN &amp; MANGO GF   N*</b>	<b>30</b>
Poached Prawns, Avocado, Asparagus, Cos Lettuce, Almonds, Yuzu Lime & Mint Dressing	

## From the Chargrill

<b>CHICKEN SOUVLAKI</b> <i>GFA</i>	<b>28</b>
Souvlaki Chicken Thigh, Traditional Greek Salad, Pita Bread, Tzatziki	
<b>THE REZZ BURGER</b> (COOKED MEDIUM AND BEYOND)	<b>28</b>
Chargrilled Wagyu Beef Patty, Bacon, Provolone Cheese, Brioche Bun, Pickled Cucumber, Iceberg Lettuce, Tomato Relish, Mustard Mayonnaise, Chips	
<b>STEAK</b>	
All Steaks are Served with Parsley Buttered Potatoes, Chargrilled Broccolini and your choice of sauce: Gravy, Mushroom, Pepper or Red Wine Jus	
<b>300gm WAGYU RUMP MARBLE 5+</b>	<b>42</b>
<b>300gm MSA GRAIN FED SCOTCH FILLET</b>	<b>46</b>
<b>400gm YARDSTICK RIB EYE</b>	<b>58</b>
<b>DRY AGED</b>	
<b>45-DAY 400gm MSA T-BONE</b>	<b>44</b>
<b>45-DAY 400gm NEW YORK STRIPLOIN (BONE-IN)</b>	<b>46</b>

## Sides

<b>CHIPS</b> <i>GF</i>	<b>12</b>
Served with Tomato Sauce	
<b>SIDEWINDERS</b>	<b>13</b>
Served with Sour Cream, Sweet Chilli Sauce	
<b>SWEET POTATO FRIES</b> <i>GF</i>	<b>13</b>
Served with Lime Crema	
<b>ROASTED SEASONAL VEGETABLES</b> <i>GF   DFA</i>	<b>12</b>
Potato, Fennel, Carrots, Zucchini	
<b>GREEK SALAD</b> <i>GF</i>	<b>12</b>
Cucumber, Cherry Tomato, Capsicum, Spanish Onion, Marinated Olive, Feta Cheese	

## Little People's Menu 16

Includes Mini Drink & Vanilla Ice Cream Cup

<b>MARGHERITA PIZZA</b> <i>V</i>	
<b>HAM &amp; CHEESE PIZZA</b>	
<b>BUTTER CHICKEN</b> <i>GF</i>	
Served with Basmati Rice, Pappadam	
<b>PENNE BOLOGNESE OR NAPOLETANA</b> <i>GF   V</i>	
Served with Parmesan	
<b>CRUMBED FISH &amp; CHIPS</b>	
Served with Tomato Sauce	
<b>CHICKEN NUGGETS</b> <i>DF</i>	
Served with Chips, Tomato Sauce	

## Something Sweet

<b>HOUSE MADE CHURROS</b> <i>VEGAN   GFA</i>	
<b>CHURROS CLÁSICO</b>	<b>18</b>
6 Churros rolled in Cinnamon Sugar, choice of dipping Chocolate Sauce	
<b>CHURROS MESS</b>	<b>22</b>
6 Churros rolled in Cinnamon Sugar, Strawberries, Vanilla Ice Cream, Butterscotch Sauce, choice of dipping Chocolate Sauce	
<b>LOADED CHURROS</b>	<b>32</b>
12 Churros rolled in Cinnamon Sugar, Strawberries, Vanilla Ice Cream, Butterscotch Sauce, choice of dipping Chocolate Sauce	
Choice of Dipping Chocolate: Milk   Dark   White	
Add: Strawberries   Ice Cream   Dipping Chocolate Sauce	<b>4</b>
<b>BELGIAN CHOCOLATE MOUSSE</b>	<b>18</b>
Soft Fudge Ganache, Honey Crumble, Mixed Berries	
<b>KEY LIME TART</b>	<b>18</b>
Passionfruit Mascarpone, Berry Compote, Mixed Berries	
<b>AFFOGATO</b>	<b>18</b>
Vanilla Gelati, Fresh Espresso, Frangelico	
<b>GELATI &amp; SORBET</b>	<b>PER SCOOP 6</b>
Our Gelati Range is Sourced Locally & Uses South Australian Milk & Cream	
Check Gelati Window Display for Available Flavours	
<b>A SELECTION OF CAKES, SLICES &amp; SWEET TREATS</b>	
<b>AVAILABLE FROM CAFE WINDOW DISPLAY</b>	

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OPEN DAILY FROM 8AM

KITCHEN OPENING HOURS

BREAKFAST

Sat - Sun 8am -10.15am

LUNCH

Mon-Thu 11.30am-2.30pm

Fri All Day Pizza from 11.30am

Sat - Sun All Day Dining from 11.30am

DINNER

Mon-Thu 5.30pm-8.30pm

Fri - Sat Till 9pm

Sun Till 8.30pm

# 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 DIRECTLY FROM YOUR TABLE