

## To Share

<b>HOUSE MADE BREAD</b> DF   VEGAN	11
Rosemary, Sea Salt, Balsamic Vinegar and Extra Virgin Olive Oil	
<b>WARM SPICED OLIVES</b>	16
<b>MEZZES</b>	
Served with House Marinated Warm Spiced Olives, Pita Bread, Ciabatta Pugliese	
<b>WHIPPED FETA</b>	16
<b>EGGPLANT MOUTABEL</b> DF	18
<b>BEETROOT HUMMUS</b> DF	18
<b>CHARGRILLED CORN RIBS</b> VEGAN AVAILABLE	18
Tossed with Butter, Lemon and Coriander	
<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> N*   V	19
Basil Tomato Sauce, Parmesan	
<b>BUFFALO CHICKEN WINGS</b>	22
Crispy Chicken Wings tossed in House-made Buffalo Sauce, Aioli	
<b>MEDITERRANEAN LAMB &amp; HALLOUMI KOFTA</b> GFA	23
Served with Tzatziki, Pita Bread, Tomato Salsa	
<b>KARAAGE CHICKEN</b>	23
Crispy Fried Japanese Style Chicken, Mirin Marinated Cucumber, Lime Crema, Shichimi Togarashi	
<b>LOADED NACHOS</b> GF   VEGAN AVAILABLE	26
Braised Beef Brisket, Refried Beans, Provolone 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, Ciabatta Pugliese	
<b>CAULIFLOWER TEMPURA</b> VEGAN	20
Tossed in Spices, House Salad, Vegan Chipotle Mayo	

## Providore

<b>BURRATA</b>	19
Heirloom Tomato, Extra Virgin Olive Oil, Basil, Ciabatta Pugliese	
<b>CITRUS INFUSED CHICKEN LIVER PATÉ</b>	19
Port Glaze, Pancetta Chips, Served with Ciabatta Pugliese, Cornichons	
<b>STRACCIATELLA MORTADELLA BRUSCHETTA</b> N*	24
Pistachio Basil Pesto*, Ciabatta Pugliese	
<b>CHEESE PLATTER</b>	34
Assorted Cheeses, Marinated Vegetables, Quince Paste, Dried Apricots, Lavosh, Grissini	
<b>PROSCIUTTO E MELONE PLATTER</b> N*	46
Heirloom Tomato, Bocconcini, House-made Pesto*, Rockmelon, Ciabatta Pugliese, Extra Virgin Olive Oil	
<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 and Pancetta Paté, Marinated Vegetables and Olives, Ciabatta Pugliese	

## Pizza (Take Away Available)

<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>FUNGHI</b> V	26
Fior Di Latte, Gorgonzola, Roasted Mushroom, Caramelised Onion	
<b>VEGETARIAN</b> VEGAN AVAILABLE	27
San Marzano Tomato, Fior Di Latte, Roasted Mushroom, Roasted Capsicum, Semi Dried Tomato, Kalamata 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, Garlic Marinated Prawns, Salsa Verde	
<b>SALAMI CASALINGO</b>	28
San Marzano Tomato, Fior Di Latte, Salami Casalingo, Italian Honey Chilli	
<b>THE REZZ</b>	29
San Marzano Tomato, Fior Di Latte, Smoked Leg Ham, Salami Casalingo, Roasted Mushroom, Roasted Capsicum, Kalamata Olive	
<b>CACCIATORA</b>	28
Capsicums Thyme Cream, Fior Di Latte, Pulled Chicken, Spanish Onion	
<b>MEAT LOVERS</b>	29
San Marzano Tomato, Smoked Leg Ham, Bacon, Salami Casalingo, Pork & Fennel Sausages, Fior Di Latte	
<b>STRACCIATELLA MORTADELLA</b>	32
Stracciatella, Fior di Latte, Mozzarella, Salsa Verde	
<b>CALZONE</b>	32
San Marzano Tomato, Braised Beef Brisket, Fior Di Latte, Mozzarella, Roasted Capsicum, Spanish Onion	
<b>PROSCIUTTO</b>	32
San Marzano Tomato, Fior Di Latte, Prosciutto, Parmesan, Basil	
<b>ADD ON</b>	
Anchovies 5   Prosciutto 7	Gorgonzola Cheese 4
Stracciatella Cheese 6	Gluten Free Base   Vegan Cheese 4

## Pasta

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

Gluten Free Penne Pasta Available

## Something Substantial

<b>BAKED PORTOBELLO MUSHROOMS</b> GFA   V   VEGAN AVAILABLE	26
Ratatouille Stuffed Mushrooms, Taleggio Cheese, Gremolata, Ciabatta Pugliese	
<b>BURRITO SUPER BOWL</b> GF	28
Roasted Sweet Potato & Pumpkin, Charred Capsicums, Rice, Black Bean and Corn Salsa, Guacamole, Tortilla Crisps, with Your Choice of Protein:	
<b>MEXICAN CHICKEN   HALLOUMI</b> V : Sour Cream, Jalapeno Dressing	
<b>VEGAN</b> N*: Almond, Sunflower Seeds & Pepita Crunch, Vegan Chipotle Mayo	
<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>SRIRACHA PRAWNS</b>	32
Tempura Fried Prawns, Chips, Pickled Slaw, Sriracha Aioli, Lime Cheek	
<b>FISH AND CHIPS</b> (GRILLED, BATTERED OR CRUMBED)	28
Chips, House Salad, Sauce Tartare	
<b>LEMON PEPPER SQUID</b> DF	28
House-made Semolina Crusted Squid, Chips, Pickled Slaw, Sauce Tartare	
<b>BUTTER CHICKEN</b> GF	26
Basmati Rice, Cucumber Raita, Pappadum	
<b>CHIMICHURRI ROASTED CHICKEN</b> GF	29
Roasted Seasonal Vegetables, Charred Capsicum and Tomato Coulis	
<b>BUTTERMILK CHICKEN SLIDERS</b> (3)	28
Brioche Buns, Pickled Slaw, Iceberg Lettuce, Mexican Sauce, Chips	
<b>BUILD-YOUR-OWN PORK BELLY BAO</b> (3)	30
Spiced Pork Belly Bulgogi, Spring Vegetables, Sriracha Aioli	
<b>COTOLETTA</b>	26
House Crumbed Chicken or Beef Schnitzel, Chips, House Salad	
<b>Sauces</b>	
Gravy 3   Mushroom 4   Pepper 4   Parmigiana 5   Kilpatrick 5	

## Salad Main

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

## From the Chargrill

<b>CHICKEN SOUVLAKI</b> <i>GFA</i>	28
Souvlaki Chicken Thigh, Traditional Greek Salad, Pita Bread, Tzatziki	
<b>THE REZZ BURGER</b> (COOKED MEDIUM AND BEYOND)	28
Chargrilled Wagyu Beef Patty, Bacon, Provolone Cheese, Brioche Bun, Pickled Cucumber, Iceberg Lettuce, Tomato Relish, Mustard Mayo, Chips	

### STEAK

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>	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

## Sides

<b>CHIPS</b> <i>GF</i>	12
Tomato Sauce	
<b>SIDEWINDERS</b>	13
Sour Cream, Sweet Chilli Sauce	
<b>SWEET POTATO FRIES</b> <i>GF</i>	13
Lime Crema	
<b>ROASTED SEASONAL VEGETABLES</b> <i>GF   DFA</i>	12
Potato, Fennel, Carrots, Zucchini	
<b>GREEK SALAD</b> <i>GF</i>	12
Cucumber, Cherry Tomato, Capsicum, Spanish Onion, Marinated Olive, Feta Cheese	
<b>GARDEN SALAD</b>	8

## 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, Pappadum	
<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>	18
6 Churros rolled in Cinnamon Sugar, choice of dipping Chocolate Sauce	
<b>CHURROS MESS</b>	22
6 Churros rolled in Cinnamon Sugar, Strawberries, Vanilla Ice Cream, Butterscotch Sauce, choice of dipping Chocolate Sauce	
<b>LOADED CHURROS</b>	32
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	4
<b>MANGO PANNA COTTA</b>	18
Layered Mango Jelly, Mint & Lime Double Cream, Passionfruit Gel, Berries	
<b>CHOCOLATE MARQUISE</b> <i>GF   N*</i>	18
Rich Chocolate Mousse, Brownie, Brandy Snap, Candied Almond, Raspberry Coulis	
<b>AFFOGATO</b>	18
Vanilla Gelati, Fresh Espresso, Frangelico	
<b>GELATI &amp; SORBET</b>	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**

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

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# REZZ

ESTD HOTEL 1858

CAFE FOOD

PLEASE NOTE:  
TO DINE TOGETHER PLEASE ORDER TOGETHER  
SCAN QR TO ORDER DIRECTLY FROM YOUR TABLE



MULTIPLE FOOD ORDERS ON THE SAME TABLE FROM QR CODE OR COUNTER  
WILL BE PROCESSED & SEVERED SEPERATELY