

To Share

HOUSE MADE BREAD	VEGAN	11
Rosemary, Sea Salt, Balsamic Vinegar, Extra Virgin Olive Oil		
SMOKY PAPRIKA CORN COBS	GF VEGAN AVAILABLE	18
Parsley, Lemon, Butter		
COFFIN BAY OYSTERS	1/2 DOZ	1 DOZ
Natural Kilpatrick		25 29 48 56
MUSHROOM & TRUFFLE ARANCINI	V	19
Olive Tapenade Aioli, Shaved Parmesan		
THAI CRISPY PORK BELLY		26
Masterstock Braised Crispy Fried Pork Belly, Thai Som Tum Salad of Green Papaya, Green Onion, Sesame, Garlic, Fresh Chilli		
KARAAGE CHICKEN		23
Crispy Fried Japanese Style Chicken, Mirin Marinated Cucumber, Lime Crema, Shichimi Togarashi Spice		
LOADED NACHOS	GF VEGAN AVAILABLE	26
Braised Beef Brisket, Refried Beans, Provolone Cheese Sauce, Tomato Salsa, Guacamole, Sour Cream		
COZZE ALLA BIANCO-PANCETTA	GFA	26
Mussels Braised in White Wine, Pancetta, Cream, Garlic; Ciabatta Pugliese		
CAULIFLOWER TEMPURA	VEGAN	20
House Made Spice Dust, Mesclun Mix, Vegan Chipotle Mayo		

Providore

MEZZES	with Ciabatta Pugliese	
WARM SPICED OLIVES, GRISSINI	VEGAN	16
WHIPPED FETA		16
EGGPLANT MOUTABEL		18
HUMMUS	VEGAN	18
CITRUS INFUSED CHICKEN LIVER PATÉ		19
Layered with Pancetta Chips & Port Glaze; Ciabatta Pugliese, Cornichons		
STRACCIATELLA MORTADELLA BRUSCHETTA	N*	24
Pistachio Basil Pesto*, Ciabatta Pugliese		
ANTIPASTO PLATTER FOR 2		44
ANTIPASTO PLATTER FOR 4		78
San Daniele Prosciutto Gran Reserva 16 months, Salami Casalingo, Queso Manchego Cheese, SA Brie, SA Cheddar, Citrus Chicken Liver Pancetta Paté, Marinated Vegetables & Olives; Ciabatta Pugliese		

Gluten Free Bread 6

Pizza (Take Away Available)

GARLIC SCHIACCIATA	V	20
Fior Di Latte, Confit Garlic, Parmesan, Oregano		
POTATO SCHIACCIATA	V	21
Fior Di Latte, Desiree Potato, Caramelised Onion, Rosemary		
MARGHERITA	V	24
San Marzano Tomato, Fior Di Latte, Basil, Extra Virgin Olive Oil, Sea Salt		
Add: Prosciutto	7	Anchovy 5
FARM FUNGHI & FORMAGGI	V	28
Local Farm Fresh Wild Mushroom, Gorgonzola, Mozzarella, Fior Di Latte, Garlic, Thyme		
VEGETARIAN	VEGAN AVAILABLE	27
Roasted Zucchini, Eggplant, Capsicum, Artichoke, Semi Dried Tomato, San Marzano Tomato, Fior Di Latte		
BURRATA CAPRESE		32
Fresh Burrata, Heirloom Tomato, San Marzano Tomato, Extra Virgin Olive Oil, Fresh Basil, Sea Salt		
HAM & PINEAPPLE		26
Smoked Ham, Pineapple, San Marzano Tomato, Fior Di Latte		
GAMBERI		30
Garlic Marinated Prawns, San Marzano Tomato, Fior Di Latte, Salsa Verde		
SALAMI HONEY CHILLI		28
Salami Casalingo, San Marzano Tomato, Fior Di Latte, Italian Honey Chilli		
THE REZZ		29
Smoked Ham, Salami Casalingo, Wild Mushroom, Capsicum, San Marzano Tomato, Fior Di Latte, Kalamata Olives		
KOREAN STYLE DUCK		32
Confit Pulled Duck Leg Marinated in Gochujang Sauce, Green Onion, Mozzarella, Fior Di Latte		
MEAT LOVERS		29
Smoked Ham, Salami Casalingo, Italian Pork Fennel Sausage Meat, Nduja, San Marzano Tomato, Mozzarella, Fior Di Latte		
CALZONE		32
Tennessee Smokehouse Braised Beef Brisket, San Marzano Tomato, Fior Di Latte, Mozzarella, Roasted Capsicum, Red Onion		
ADD ON		
Gluten Free Base 5 Vegan Cheese 4		

Pasta

CASARECCE PRIMAVERA	V N* VEGAN AVAILABLE	28
Eggplant, Zucchini, Capsicum, Pesto Alla Trapanese*, Spanish Onion		
CREAMY SPINACH GNOCCHI	V N*	28
House Made Ash Infused Goat Curd, Salt Roasted Beetroot, Pine Nuts*		
TAGLIATELLE AL GRANCHIO		32
Blue Swimmer Crab Meat, Salsa Rosa, Baby Spinach, a touch of Chilli		
LINGUINE MARINARA		31
Prawns, Vongole, Mussels, Calamari, Nduja, Sauce Napoletana, Citrus		
ORECHIETTE CON POLLO	VA	29
Chicken, Wild Mushroom, Baby Spinach, Truffled Mushroom Cream		
SPAGHETTI BOLOGNESE		26
Pork & Veal Ragu, Parmesan		

Gluten Free Penne Pasta Available

Something Substantial

THE REZZ BURGER	(COOKED MEDIUM AND BEYOND)	28
Chargrilled Wagyu Beef Patty, Bacon, Provolone Cheese, Iceberg Lettuce, Pickled Cucumber, Tomato Relish, Mustard Mayo, Brioche Bun; Chips		
BURRITO SUPER BOWL	(MEXICAN CHICKEN OR HALLOUMI)	28
Roasted Sweet Potato, Pumpkin, Capsicum, Rice, Black Bean & Corn Salsa, Guacamole, Tortilla Crisps, Sour Cream, Jalapeno Dressing		
VEGAN OPTION: Almond*, Sunflower Seeds & Pepita Crunch, Vegan Chipotle Mayo N*		
BAKED PORTOBELLO MUSHROOMS	GFA V VEGAN AVAILABLE	26
Ratatouille Stuffed Mushrooms, Taleggio Cheese, Gremolata; Ciabatta Pugliese		
FISH OF THE DAY	GF	34
Pan Seared Fish, Green Papaya & Avocado Salad, Aioli		
PRAWN ALA PLANCHA		40
Butter Basted King Prawns with Garlic, Shallots, Wine, Silverbeet, Italian Chilli Sauce; Ciabatta Pugliese, Charred Lemon		
SRIRACHA PRAWNS		32
Tempura Fried Prawns, Pickled Slaw, Sriracha Aioli, Lime; Chips		
FISH AND CHIPS	(GRILLED, BATTERED OR CRUMBED)	28
Garden Salad, Sauce Tartare		
LEMON PEPPER SQUID	DF	28
House Made Semolina Crusted Squid, Pickled Slaw, Sauce Tartare; Chips		
BUTTER CHICKEN	GF	26
Basmati Rice, Cucumber Raita, Pappadum		
G Hassi Curry	GF VEGAN	26
Green Bean, Cauliflower, Baby Potato, Carrot, Snow Pea, Coconut Cream, House Made Vibrant Spices, Curry Leaves, Rice, Pappadum		
GARLIC HERB CHICKEN THIGH FILLET		28
On Creamy Spinach Gnocchi, Edamame, Green Pea		
BUTTERMILK CHICKEN SLIDERS	3PCS	28
Pickled Slaw, Iceberg Lettuce, Mexican Sauce, Brioche Bun; Chips		
BRAISED BEEF BRISKET SLIDERS	3PCS	30
Asian Slaw, Hoisin Sauce, Aioli, Brioche Bun; Chips		
12 HOUR CABERNET BRAISED BEEF CHEEK		40
Medley of Butter Roasted Kipfler Potatoes, Baby Carrot, Edamame		
SPICED LAMB CUTLETS		39
On Warm Marinated Eggplant, Charred Lemon, Burani Raita		
COTOLETTA		26
House Crumbed Chicken or Beef Schnitzel, Garden Salad; Chips		
Sauces		
Gravy 3 Mushroom 4 Pepper 4 Parmigiana 5 Kilpatrick 5		
MEZZE PLATE		
With Fattoush Salad, Hummus, Tzatziki, Pita Bread		
LAMB HALLOUMI KOFTA	GFA	34
CHICKEN SOUVLAKI	GFA	36

Chargrilled Steak

With Parsley Buttered Potatoes, Chargrilled Broccolini and your Choice of Sauce: Gravy, Mushroom, Pepper or Red Wine Jus

300gm RUMP MARBLE 2+	42
300gm MSA GRAIN FED SCOTCH FILLET	46
400gm YARDSTICK RIB EYE	60

DRY AGED

45-DAY 400gm MSA T-BONE	44
45-DAY 400gm NEW YORK STRIPLOIN (BONE-IN)	46

Sides

CHIPS GF	12
Tomato Sauce	
SIDEWINDERS	13
Sour Cream, Sweet Chilli Sauce	
SWEET POTATO FRIES GF	13
Lime Crema	
BUTTERED VEGETABLES GF VEGAN AVAILABLE	12
FATTOUSH SALAD GFA DF	15
Cucumber, Cherry Tomato, Capsicum, Cos Lettuce, Red Radish, Red Onion, Tortilla Crisps, Mint, Sumac, Pomegranate Molasses Dressing	
GARDEN SALAD	8
Mesclun Mix, Cucumber, Cherry Tomato, Carrot, Honey Mustard Dressing	

Salad Main

GREEN PAPAYA & AVOCADO GF DF V VEGAN AVAILABLE	24
Green Papaya, Avocado, Snow Pea, Cucumber, Bean Shoot, Green Onion, Coriander Lime Dressing	
Add: Chicken 8 Halloumi 7	
THAI BEEF GF N*	26
Mesclun Leaves Tossed with Beef, Carrot, Bean Shoot, Cashew*, Fried Vermicelli, Mint, Coriander, Green Onion, Thai Dressing	
WARM DUCK LEG GF DF	30
Honey Mustard Glazed Confit Duck Leg with German Potato, Bacon, Quinoa, Green Pea & Spinach Salad	

Little People’s Menu 16

Includes Mini Drink & Vanilla Ice Cream Cup

MARGHERITA V OR HAM & CHEESE PIZZA

BUTTER CHICKEN with Basmati Rice, Pappadum GF

PENNE BOLOGNESE OR NAPOLETANA with Parmesan GF | V

CRUMBED FISH & CHIPS with Tomato Sauce

CHICKEN NUGGETS & CHIPS with Tomato Sauce DF

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

Something Sweet

HOUSE MADE CHURROS VEGAN GFA	
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 White	
Add: Strawberries Ice Cream Dipping Chocolate Sauce	4
WARM STICKY DATE PUDDING N*	18
Caramel Sauce, Almond Streusel, Vanilla Ice Cream	
APPLE CINNAMON BAKED CHEESECAKE	18
Calvados Mascarpone Cream	
WARM CHOCOLATE LAVA CAKE GF	18
Chantilly, Fresh Berries	
CHEESE PLATTER	34
Assorted Cheeses, Marinated Olives, Quince Paste, Dried Apricot, Lavosh, Grissini	
AFFOGATO	18
Vanilla Gelati, Fresh Espresso, Frangelico	
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 OTHER CAKES, SLICES & SWEET TREATS
AVAILABLE ALL DAY FROM CAFE WINDOW DISPLAY

OPEN DAILY FROM 8AM

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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



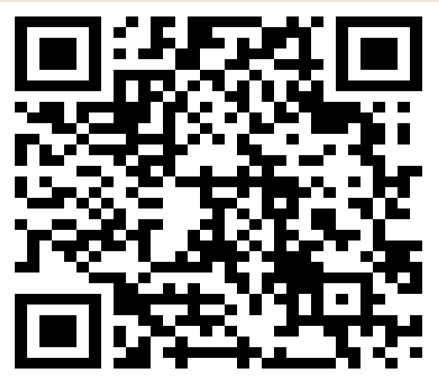
REZZ
ESTD HOTEL 1858



PLEASE NOTE:
TO DINE TOGETHER PLEASE ORDER TOGETHER

MULTIPLE FOOD ORDERS ON THE SAME TABLE FROM QR
OR COUNTER WILL BE PROCESSED & SERVED SEPARATELY

SCAN TO ORDER & PAY DIRECTLY FROM YOUR TABLE



SPECIAL DIETARY NOTE
*PLEASE INFORM OUR TEAM OF ANY DIETARY REQUIREMENTS
AT THE TIME OF ORDERING.

PLEASE NOTE WHILST EVERY EFFORT WILL BE MADE, WE CANNOT
GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS,
ESPECIALLY IN CASES OF SEVERE ALLERGIES LIKE COELIAC.

