

To Share

HOUSE MADE BREAD	VEGAN	11
Rosemary, Sea Salt, Balsamic Vinegar, Extra Virgin Olive Oil		
PANE DI CASA CHORIZO		15
Sun Dried Tomato, Smoked Chorizo Pesto (Nut Free) & Basil on Rustic House Bread, Extra Virgin Olive Oil, Balsamic		
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		
KOREAN PORK RIBS		30
Crispy Pork Ribs, Gochujang Glaze, Fried Corn Ribs, Sesame, Pickled Slaw, Lime Wedge		
TAIWANESE CRISPY CHICKEN		24
Soy, Garlic, Robust Five Spices & Basil Marinated Crispy Fried Chicken Pops, Lime Crema		
LOADED NACHOS	GF VA VEGAN AVAILABLE	27
Braised Beef Brisket, Refried Beans, Provolone Cheese Sauce, Tomato Salsa, Guacamole, Sour Cream		
TROPICAL SEAFOOD	GFA	32
Prawns, Vongole & Mussels Braised in Kaffir Lime, Coriander & Coconut Broth, Garlic Sourdough		
CAULIFLOWER TEMPURA	VEGAN	21
House Made Spice Dust, Mesclun Mix, Vegan Chipotle Mayo		
TUNA TATAKI WITH GAZPACHO	GFA	29
Tuna Tataki, Avocado, Lime, Chilled Gazpacho, Crusty Crostini		
BRESAOLA CARPACCIO	GFA	32
Wagyu Bresaola Carpaccio, Burrata, Fresh Rocket, Balsamic Glaze, Crusty Crostini		

Providore

MEZZES	with Ciabatta Pugliese	
HOUSE MARINATED PENFIELD 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		
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	2PCS	6

Pizza (Take Away Available)

GARLIC SCHIACCIATA	V	21
Fior Di Latte, Confit Garlic, Parmesan, Oregano		
POTATO SCHIACCIATA	V	22
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
WILD MUSHROOM & TRUFFLE RICOTTA	V	29
Garlic Thyme Marinated Wild Mushroom, Parmesan, Fior Di Latte, Fresh Rocket, Truffle Flavoured Ricotta Cheese		
VEGETARIAN	VEGAN AVAILABLE	27
Roasted Zucchini, Eggplant, Capsicum, Artichoke, Semi Dried Tomato, San Marzano Tomato, Fior Di Latte		
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 Olive		
MEXICAN CHICKEN		29
Mexican Chicken, Fior Di Latte, San Marzano Tomato, Jalapeno, Spanish Onion, Coriander, Artichoke Hearts, Capsicum		
MEAT LOVERS		30
Smoked Ham, Salami Casalingo, Chorizo, 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: Napoletana Sauce	3	Bolognaise Sauce 5
ADD ON		
Gluten Free Base 5 Vegan Cheese 4		

Pasta

RIGATONI PESTO BOCCONCINI	V N*	28
Asparagus, House Made Basil Pesto*, Bocconcini, Crispy Onion, Balsamic		
TAGLIATELLE AL GRANCHIO		38
Blue Swimmer Crab Meat, Salsa Rosa, Baby Spinach, a touch of Chilli		
LINGUINE MARINARA		32
Prawns, Vongole, Mussels, Calamari, Nduja, Sauce Napoletana, Citrus		
ORECHIETTE CON POLLO	VA	29
Chicken, Wild Mushroom, Baby Spinach, Truffled Mushroom Cream		
SPAGHETTI BOLOGNAISE		26
Classic Pork & Veal Bolognaise, Parmesan		
BEEF BRISKET GNOCCHI		31
Red Wine Braised Beef Brisket, Pecorino, Porcini Thyme Jus, Snow Pea, Crispy Kale		

Gluten Free Penne Pasta Available

Something Substantial

MEZZE PLATE	Fattoush Salad, Hummus, Tzatziki, Pita Bread	
LAMB HALLOUMI KOFTA	GFA	34
CHICKEN SOUVLAKI	GFA	36
DUKKAH BRASSICA	N* VEGAN	26
Dukkah* Roasted Cauliflower, Pumpkin Puree, Cabbage, Pickled Cauliflower Florets, Chimmichuri, Toasted Flax Seeds		
CHARRED OCTOPUS		38
Jalapeño Vierge, Warm Garlic Potatoes, Chives		
PRAWN ORZO		39
SA King Prawns, Garlic Butter, Vine Ripen Cherry Tomato, Zucchini, Asparagus, Herb Oil		
SOUS VIDE LEMON THYME-ZAATAR CHICKEN BREAST		28
Kalamata Olive, Currant Couscous, Wilted Chard		
BURRITO SUPER BOWL	N* VEGAN AVAILABLE	
Roasted Sweet Potato, Pumpkin & Capsicum, Rice, Black Bean & Corn Salsa, House Made Nuts* & Seeds Crunch, Guacamole, Tortilla Crisps, Sour Cream, Jalapeño Dressing		
MEXICAN CHICKEN	N*	30
HALLOUMI	N* V	29
FISH OF THE DAY	GF	34
Pan Seared Fish, Green Papaya & Avocado Salad, Aioli		
BUTTER CHICKEN	GF	26
Basmati Rice, Cucumber Raita, Pappadum		
COASTAL VEGAN CURRY	GF VEGAN	26
Lady Fingers, Carrots, Green Beans, Cauliflower, Tomato, Coconut Milk, Red Chilli, Coriander Seeds, Tamarind, Basmati Rice		
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		
SRIRACHA PRAWNS		33
Tempura Style Battered Prawns, Pickled Slaw, Sriracha Aioli, Lime; Chips		
BRAISED BEEF BRISKET SLIDERS	3PCS	30
Asian Slaw, Hoisin Sauce, Aioli, Brioche Bun; Chips		
BUTTERMILK CHICKEN SLIDERS	3PCS	28
Pickled Slaw, Iceberg Lettuce, Mexican Sauce, Brioche Bun; Chips		
FISH AND CHIPS (GRILLED, BATTERED OR CRUMBED BARRAMUNDI)		28
Garden Salad, Sauce Tartare		
LEMON PEPPER SQUID	DF	28
House Made Semolina Crusted Squid, Pickled Slaw, Sauce Tartare; Chips		
COTOLETTA		27
House Crumbed Chicken or Beef Schnitzel, Garden Salad; Chips		
Your Choice of Sauce		
Gravy 3 Mushroom 3 Pepper 3 Parmigiana 5 Kilpatrick 5		

DF – Dairy Friendly | DFA – Dairy Friendly Available | GF – Gluten Friendly
GFA – Gluten Friendly Available | V – Vegetarian | VA – Vegetarian Available | N* – Nuts

Chargrilled Steak

With Parsley Buttered Potatoes, Chargrilled Broccolini & Your Choice of Sauce: Gravy 3 | Mushroom 3 | Pepper 3 | Red Wine Jus 4

300gm RUMP	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 Tomato Sauce	12
SIDEWINDERS Sour Cream, Sweet Chilli Sauce	13
SWEET POTATO FRIES GF Lime Crema	13
ROASTED SEASONAL VEGETABLES GF VEGAN AVAILABLE Oven Roasted Marinated Kipfler Potato, Fennel, Zucchini, Carrots	13
FATTOUSH SALAD GFA DF Cucumber, Cherry Tomato, Capsicum, Cos Lettuce, Red Radish, Red Onion, Tortilla Crisps, Mint, Sumac, Pomegranate Molasses Dressing	15
GARDEN SALAD Mesclun Mix, Cucumber, Cherry Tomato, Carrot, Honey Mustard Dressing	8

Salad Main

GREEN PAPAYA & AVOCADO GF DF V VEGAN AVAILABLE Green Papaya, Avocado, Snow Pea, Cucumber, Bean Shoot, Green Onion, Coriander Lime Dressing Add: Chicken 8 Halloumi 7 Octopus 9	24
THAI BEEF GF N* Mesclun Leaves Tossed with Beef, Carrot, Bean Shoot, Cashew*, Mint, Coriander, Green Onion, Fried Vermicelli, Thai Dressing	28
PROTEIN BEETROOT SALAD GF VEGAN AVAILABLE Roasted Rainbow Beetroot, Goat Curd, Rocket, Kale, Orange, Candied Pumpkin Seeds Add: Chicken 8 Halloumi 7 Octopus 9	26

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 BOLOGNAISE 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 6 Churros Rolled in Cinnamon Sugar, Choice of Dipping Chocolate Sauce: Milk Dark White	18
CHURROS MESS 6 Churros Rolled in Cinnamon Sugar, Strawberries, Vanilla Ice Cream, Butterscotch Sauce, Choice of Dipping Chocolate Sauce: Milk Dark White	22
LOADED CHURROS 12 Churros rolled in Cinnamon Sugar, Strawberries, Vanilla Ice Cream, Butterscotch Sauce, Choice of Dipping Chocolate Sauce: Milk Dark White Add: Strawberries Scoop of Ice Cream Extra Dipping Chocolate Sauce	32
CLASSIC CREME CARAMEL GF Chantilly Cream, Vanilla Macerated Strawberry	17
RASPBERRY NOIR DOME N* Raspberry Centred French Chocolate Dome, Mirror Glaze, fresh Berries, Cacao Dust & Tuile, Almond* Flakes	19
STONE FRUIT CRUMBLE TART N* Seasonal Stone Fruit, Lime & Mascarpone, Hazelnut* Oat Crunch, Strawberry Sorbet	17
AFFOGATO Vanilla Gelati, Fresh Espresso	12
ADD: Frangelico	6
CHEESE PLATTER Assorted Cheeses, House Marinated Penfield Olives, Quince Paste, Dried Apricot, Lavosh, Grissini	34
GELATI & SORBET Our Gelati Range is Sourced Locally & Uses South Australian Milk & Cream Check Gelati Window Display for Available Flavours	PER SCOOP 6

A SELECTION OF OTHER CAKES, SLICES & SWEET TREATS
AVAILABLE ALL DAY FROM CAFE WINDOW DISPLAY

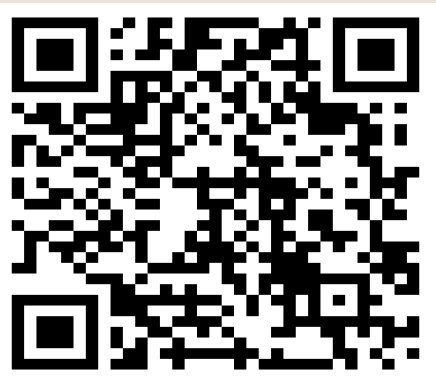
OPEN DAILY FROM 8AM		
KITCHEN OPENING HOURS		T 8337 2888
BREAKFAST		E enquiries@rezz.com.au
SAT - SUN	8am -10.15am	
LUNCH		20 Hamilton Terrace, Newton, SA 5074
MON - THU	11.30am-2.30pm	
FRI	All Day Pizza from 11.30am	
SAT - SUN	All Day Dining from 11.30am	
DINNER		Follow us
MON - THU	5.30pm-8.30pm	Instagram @rezznewton
FRI - SAT	Till 9pm	Facebook @rezznewtonsa
SUN	Till 8.30pm	
Rezz Gift Vouchers Purchase at the Counter or Online		
rezz.com.au		



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.

