

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 Bolognese 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 Bolognese, 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
Jalapeno 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, Jalapeno 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	10

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

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	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

KITCHEN OPENING HOURS	T 8337 2888
BREAKFAST	E enquiries@rezz.com.au
SAT - SUN 8am -10.15am	
LUNCH	20 Hamilton Terrace, Newton, SA 5074
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MON - THU 5.30pm-8.30pm	
FRI - SAT Till 9pm	
SUN Till 8.30pm	

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ESTD HOTEL 1858

FOOD MENU

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.

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