

***PLEASE ADVISE OF ANY DIETARY REQUIREMENTS**

SHARED ENTREES

- Goat Cheese Mousse & Beetroot Tartlets, Honey Chilli, Chives
- Insalata Caprese, Focaccia Crostini - Marinated Tomatoes, Buffalo Mozzarella, Rocket, Pine Nuts, Balsamic Drizzle *N*
- Poached Prawns, Cocktail Sauce, Iceberg
- Roasted Pumpkin, Baby Spinach, Red Onion & Feta Salad, Sunflower Seeds, Honey Mustard Dressing
- Pizza Pesto Genovese - Fior Di Latte, Basil Pesto, San Marzano Tomatoes, Semi-Dried Tomato, Rocket *N/V/GFA*
- Penne Ai Funghi - Penne In Creamy Mushroom & Thyme Sauce, Parmesan *GF/V*

SHARED MAINS

- Dry Brine Roast Beef, Root Vegetable Medley, Lyonnaise Potato Wedges, Rosemary Gravy
- Batter Fried Garfish, House Salad, Tartare Sauce, Lemon *DF*
- Xacuti Chicken Curry, Caramelised Onion & Pea Pulao
vegan option on request

SHARED DESSERTS

- Chocolate Cardamom Cremeux, Vanilla Sable, Strawberries
- Classic Tiramisu
- Citrus Short Cake, Blood Orange Cream
vegan option on request

LITTLE PEOPLE'S MENU

Free activity pack

- Shared Entree as above
- Chicken Nuggets & Chips *DF*
- Vanilla Ice-cream Cup

GF – Gluten Friendly | GFA – Gluten Friendly available | V – Vegetarian
DF – Dairy Friendly | N: nuts

****PLEASE NOTE: DUE TO THE BUSY NATURE OF THIS VERY SPECIAL DAY - WE ARE UNABLE TO OBLIGE WITH ANY CHANGES OR ALTERATIONS TO ANY OF THE DISHES****

Menu products and prices are subject to change without prior notice

REZZ
HOTEL

MUM'S TABLE SHARE MENU

10 MAY 2026

Menu