

To Share

HOUSE MADE BREAD	VEGAN	12
Rosemary, Sea Salt, Balsamic Vinegar, Extra Virgin Olive Oil		
GARLIC SCHIACCIATA	V	22
Fior Di Latte, Confit Garlic, Parmesan, Oregano		
POTATO SCHIACCIATA	V	24
Fior Di Latte, Desiree Potato, Caramelised Onion, Rosemary		
PANE DI CASA CHORIZO		16
Sun Dried Tomato, Smoked Chorizo Pesto (Nut Free) & Basil on Rustic House Bread, Extra Virgin Olive Oil, Balsamic		
SMOKY PAPRIKA CORN RIBS	GF VEGAN AVAILABLE	16
Parsley, Lemon, Butter		
COFFIN BAY OYSTERS	A	1/2 DOZ 1 DOZ
Natural Kilpatrick 25 29 48 56		
MUSHROOM & TRUFFLE ARANCINI	V	22
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, House Made Lime Crema		
LOADED NACHOS	GF VA VEGAN AVAILABLE	28
Braised Beef Brisket, Refried Beans, Provolone Cheese Sauce, Tomato Salsa, Guacamole, Sour Cream		
SPANISH CLAM CHOWDER	A	32
Classic Clam Chowder, Dijon Mustard, Potato, Chorizo, Gremolata, Toasted Ciabatta		
CAULIFLOWER TEMPURA	VEGAN	22
House Made Spice Dust, Mesclun Mix, Vegan Chipotle Mayo		
BAKED PANCETTA SCALLOPS	A	29
Oven Baked Scallops, Sauce Mornay, Rendered Pancetta, Pangrattato, Aged Parmesan		

Providore

MEZZES	with Ciabatta Pugliese	
HOUSE MARINATED PENFIELD OLIVES, GRISSINI	VEGAN	16
WHIPPED FETA		16
EGGPLANT MOUTABEL		18
HUMMUS	VEGAN	18
ANTIPASTO PLATTER FOR 2		44
ANTIPASTO PLATTER FOR 4		75
San Daniele Prosciutto Gran Riserva 16 months, Salami Casalingo, Queso Manchego Cheese, SA Brie, SA Cheddar, Marinated Vegetables & Olives; Ciabatta Pugliese		
Gluten Free Bread	2PCS	6
SEAFOOD COUNTRY OF ORIGIN A - Australian I - Imported M - Mixed		
DF - Dairy Friendly DFA - Dairy Friendly Available GF - Gluten Friendly GFA - Gluten Friendly Available V - Vegetarian VA - Vegetarian Available N* - Nuts		

Pizza (Take Away Available)

MARGHERITA	V	25
San Marzano Tomato, Fior Di Latte, Basil, Extra Virgin Olive Oil, Sea Salt		
Add: Prosciutto	7	Anchovy 5
BROCCOLI RABE PESTO & STRACCIATELLA	V	28
Semi Dried Tomato, Fior Di Latte, Roasted Zucchini, Artichoke, Basil		
VEGETARIAN	VEGAN AVAILABLE	28
Roasted Zucchini, Eggplant, Capsicum, Artichoke, Semi Dried Tomato, San Marzano Tomato, Fior Di Latte		
HAM & PINEAPPLE		27
Smoked Ham, Pineapple, San Marzano Tomato, Fior Di Latte		
GAMBERI	M	30
Garlic Marinated Prawns, San Marzano Tomato, Fior Di Latte, Salsa Verde		
SALAMI HONEY CHILLI		29
Salami Casalingo, San Marzano Tomato, Fior Di Latte, Italian Honey Chilli		
THE REZZ		30
Smoked Ham, Salami Casalingo, Wild Mushroom, Capsicum, San Marzano Tomato, Fior Di Latte, Kalamata Olive		
DIAVOLA		29
Salami Casalingo, Portobello Mushroom, Basil, Chilli Flakes, Fior Di Latte, San Marzano Tomato		
MEAT LOVERS		31
Smoked Ham, Salami Casalingo, Chorizo, Nduja, San Marzano Tomato, Fior Di Latte		
PANCETTA & GORGONZOLA		29
Pancetta, Gorgonzola, Confit Garlic, Extra Virgin Olive Oil, Caramelised Onion, Rosemary, Fior Di Latte, Rocket		
CALZONE		32
Tennessee Smokehouse Braised Beef Brisket, Roasted Capsicum, Red Onion, San Marzano Tomato, Fior Di Latte		
Add: Napoletana Sauce	4	Bolognaise Sauce 6
ADD ON		
Gluten Free Base 5 Vegan Cheese 4 Burrata 11		
*La Vera Fior Di Latte		

Pasta

WILD MUSHROOM TORTELLINI	V	30
Brown Butter Cream, Thyme Emulsion, Snow Peas, Zucchini, Asparagus, Parmesan, Truffle Oil		
TAGLIATELLE AL GRANCHIO	A	40
Blue Swimmer Crab Meat, Salsa Rosa, Baby Spinach, a touch of Chilli		
LINGUINE MARINARA	M	36
Prawns, Vongole, Mussels, Calamari, Nduja, Sauce Napoletana, Citrus		
ORECHIETTE CON POLLO	VA	29
Chicken, Wild Mushroom, Baby Spinach, Truffled Mushroom Cream, Parmesan		
SPAGHETTI BOLOGNAISE		28
Classic Pork & Veal Bolognaise, Parmesan		
OSSO BUCO RAGU GNOCCHI		32
Potato Gnocchi, Slow Cooked Veal Shank in Red Wine, Roma Tomato, Silver Beet, Sage, Parmesan		

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 CAULIFLOWER STEAK	N* VEGAN	26
Dukkah* Roasted Cauliflower, Pumpkin Puree, Pickled Cauliflower Florets, Chimmichuri, Toasted Flax Seeds		
CHARRED OCTOPUS	A	38
Jalapeño Vierge, Warm Garlic Potatoes, Chives		
PRAWN ORZO	M	39
Garlic Buttered Prawns, Vine Ripened Cherry Tomato, Zucchini, Asparagus, Herb Oil		
CONFIT DUCK LEG	N*	30
Mesclun Mix, Orange, Poached Apple, Radicchio, Walnut, Spring Onion, Maple Tahini Dressing		
BURRITO SUPER BOWL	N*	
Roasted Sweet Potato, Pumpkin & Capsicum*, Rice, Black Bean & Corn Salsa, Guacamole, Tortilla Crisps, Sour Cream, Jalapeño Dressing		
MEXICAN CHICKEN	N*	30
LA VERA HALLOUMI	N* V	29
NUTS & SEEDS CRUNCH	N* VEGAN	29
FISH OF THE DAY	GF A	36
Pan Seared Fish, Green Papaya & Avocado Salad, Aioli		
BUTTER CHICKEN	GF	28
Basmati Rice, Cucumber Raita, Pappadum		
ROASTED EGGPLANT MUSAKHAN	GFA N* VEGAN AVAILABLE	26
Sumac Rubbed Roasted Eggplant, Caramalised Onion, Creamy Tahini Drizzle, Feta Crumble, Toasted Almonds, Pita Bread		
THE REZZ BURGER (COOKED MEDIUM AND BEYOND)		29
Chargrilled Wagyu Beef Patty, Bacon, Provolone Cheese, Iceberg Lettuce, Pickled Cucumber, Tomato Relish, Mustard Mayo, Brioche Bun; Chips		
SRIRACHA PRAWNS	A	33
Battered Prawns, Pickled Slaw, Sriracha Aioli, Lime; Chips		
HICKORY SMOKED BBQ PORK BELLY SLIDERS	3PCS	32
Jalapeño, Pickled Slaw, Avocado, Iceberg Lettuce, Aioli, Brioche Bun; Chips		
CHICKEN TENDER SLIDERS	3PCS	29
Pickled Slaw, Iceberg Lettuce, Mexican Sauce, Brioche Bun; Chips		
FISH AND CHIPS (GRILLED, BATTERED OR CRUMBED BARRAMUNDI)	I	29
Garden Salad, Sauce Tartare		
MISO SOY GLAZED BARRAMUNDI	GF DF A	38
Stir Fried Seasonal Vegetables, Seaweed		
BRAISED LAMB SHANK	GF	48
Roasted Rainbow Carrots, Grain Mustard & Caramelised Onion Mashed Potato, Rosemary, Cabernet Reduction		
LEMON PEPPER SQUID	DF I	29
House Made Semolina Crusted Squid, Pickled Slaw, Sauce Tartare; Chips		
COTOLETTA		28
House Crumbed Chicken or Beef Schnitzel, Garden Salad; Chips		
Your Choice of Sauce		
Gravy 3 Mushroom 3 Pepper 3 Parmigiana 5 Kilpatrick 5		

Chargrilled Steak

With Parsley Buttered Potatoes, Chargrilled Broccolini & Your Choice of Sauce: Gravy 3 Mushroom 3 Pepper 3 Red Wine Jus 4	
300gm RUMP	43
300gm MSA GRAIN FED SCOTCH FILLET	49
400gm YARDSTICK RIB EYE	60

DRY AGED

45-DAY 400gm MSA T-BONE	49
45-DAY 400gm NEW YORK STRIPLOIN (BONE-IN)	49

Sides

CHIPS GF	12
Tomato Sauce	
SIDEWINDERS	15
Sour Cream, Sweet Chilli Sauce	
SWEET POTATO FRIES GF	14
House Made Lime Crema	
STIR FRIED SEASONAL VEGETABLES DF GF	15
Bok Choy, Broccoli, King Oyster Mushroom, Edamame & Kale in House Made Stir Fry Sauce	
FATTOUSH SALAD GFA DF	16
Cucumber, Cherry Tomato, Capsicum, Cos Lettuce, Red Radish, Red Onion, Tortilla Crisps, Mint, Sumac, Pomegranate Molasses Dressing	
GARDEN SALAD	10
Mesclun Mix, Cucumber, Cherry Tomato, Carrot, Honey Mustard Dressing	

Salad Main

GREEN PAPAYA & AVOCADO GF DF VEGAN AVAILABLE	24
Green Papaya, Avocado, Snow Pea, Cucumber, Bean Shoot, Green Onion, Coriander Lime Dressing	
Add: Chicken 8 La Vera Halloumi 7 Octopus 9	
THAI BEEF N*	28
Mesclun Leaves Tossed with Beef, Carrot, Bean Shoot, Cashew*, Mint, Coriander, Green Onion, Fried Vermicelli, Thai Dressing	
BURRATA & BEET PANZANELLA V GFA	29
Burrata, Sweet Roasted Beets, Basil, Cherry Tomato, Kalamata Olive, Cos Lettuce, Balsamic Reduction, Crusty Garlic Bread	
Add: Prosciutto 7	

Little People’s Menu 18

Includes Mini Drink & Vanilla Ice Cream Cup

MARGHERITA V OR HAM & CHEESE PIZZA
BUTTER CHICKEN with Basmati Rice, Pappadum GF
PENNE BOLOGNAISE GF 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: Milk Dark White	
CHURROS MESS	22
6 Churros Rolled in Cinnamon Sugar, Strawberries, Vanilla Ice Cream, Butterscotch Sauce, Choice of Dipping Chocolate Sauce: Milk Dark White	
LOADED CHURROS	32
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	4
CHERRY BLACK FOREST	18
Layers of Chocolate Sponge, Tart Cherries, Whipped Cream, Reimagined as a Cherry, Lemon Sorbet	
COFFEE CARAMEL VOYAGE N*	18
Caramel Cremeux, Coffee Chocolate Mousse, Fresh Berries, Toasted Hazelnut, Chocolate Bark	
PISTACHIO & RASPBERRY MOUSSE CAKE N*	18
Fresh Mixed Berries, Chocolate Ice Cream	
AFFOGATO	12
Vanilla Gelati, Fresh Espresso	
ADD: Frangelico	6
CHEESE SELECTION	26
Assorted Cheeses, House Marinated Penfield Olives, Quince Paste, Dried Apricot, Lavosh, Grissini	
GELATI & SORBET	PER SCOOP 6
Our Gelati Range is Sourced Locally & Uses South Australian Milk & Cream	
Check Gelati Window Display for Available Flavours	

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

Rezz Gift Vouchers Purchase at the Counter or Online

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REZZ
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.

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