

THE REZZIE HOTEL

MENU

Wine list

<u>Sparkling Wines:</u>	150ML	250ML	BTL
The Riddle (SA)	\$ 10	N/A	\$ 40
Prosecco Yarra Burn (Vic)	\$ 10	N/A	\$ 40
Croser Premium Sparkling NV (SA)	N/A	N/A	\$ 48
Balgownie NV (Bendigo)	N/A	N/A	\$ 42
Piccolo Yarra Burn Premium Cuvee (Vic)	200ML Bottle	\$ 12	

WHITE WINES:

Sauvignon Blanc Mudhouse (NZ)	\$ 10	\$ 14	N/A
Sauvignon Blanc The Riddle (SA)	N/A	N/A	\$ 40
Pinot Grigio Madam Sass (SA)	\$ 10	\$ 14	N/A
Pinot Grigio Cape Shanke (SA)	N/A	N/A	\$ 42
Chardonnay Brookland (WA)	\$ 10	\$ 14	\$ 40
Moscato The Riddle (SA)	\$ 10	\$ 14	\$ 40

ROSE WINE:

Days of Rose (SA)	\$ 10	\$ 14	\$ 40
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RED WINES:

Shiraz: Tatachilla (SA)	\$ 10	\$ 14	N/A
Shiraz: St Hallett Faith (SA)	N/A	N/A	\$ 48
Pinot Noir: Tatachilla (SA)	\$ 10	\$ 14	N/A
Pinot Noir: Mudhouse Central Otago (NZ)	N/A	N/A	\$ 48
Cabernet Merlot: The Riddle (SA)	\$ 10	\$ 14	\$ 40
Cab Sauvignon: Grant Burge (SA)	N/A	N/A	\$ 40

KIDS MENU

\$12

CHICKEN NUGGETS & CHIPS
FISH & CHIPS
LASAGNA & CHIPS
PIZZA: NAPOLI & CHEESE
PIZZA: HAWAIIAN
CHEESE BURGER & CHIPS
PARMI & CHIPS
SCHNITZEL & CHIPS
(ADD VEG OR SALAD \$2)

DESSERTS

FROG IN A POND \$4
DIXIE CUP \$5
(VANILLA, CHOC OR STRAWBERRY)

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

ON TAP AT THE REZZIE

CARLTON DRAUGHT
CARLTON DRY
GREAT NORTHERN (MID)
CARLTON DRY 3.5 (MID)
STONE & WOOD PACIFIC ALE
GINGER BEER (ALCOHOLIC)
HARD RATED (ALCOHOLIC)
VODKA, LEMON, LIME & BITTERS

STARTERS

GARLIC BREAD (V): (ADD CHEESE FOR \$2)	\$10
T.B.C BREAD: (TOMATO, BACON & CHEESE).	\$12
MEXI BREAD: NAPOLI, SALAMI, JALAPENOS & CHEESE	\$12
BBQ PORK RIBS: 1/2 RACK OF STICKY BBQ RIBS W. SLAW	\$16
CRISPY PORK BELLY BITES (3): SERVED WITH AN ASIAN DIPPING SAUCE	\$16
KARAAGE CHICKEN BITES: WITH SWEET CHILLI LIME MAYO	\$16
ARANCINI BALLS (3): SERVED WITH SALAD (ADD CHIPS \$4)	\$16
(PLEASE ASK OUR FRIENDLY STAFF FOR THE ARANCINI OF THE WEEK)	
CREAMY GARLIC PRAWNS (GF): SERVED W. RICE	ENTREE: \$16
	MAIN: \$28
SALT & PEPPER CALAMARI: W. SALAD & AIOLI	ENTREE: \$16
	MAIN: \$28
BOWL OF CHIPS: (G.F AVAILABLE FOR \$2 EXTRA)	\$10
LOADED FRIES: CHIPS, BACON, CHEESE & GRAVY	\$14
H.S.P FRIES: CHIPS TOPPED WITH LAMB, CHEESE & DRIZZLED WITH BBQ SAUCE, GARLIC SAUCE & CHILLI SAUCE	\$16
SWEET POTATO CROQUETTES (3): (V)(G.F)(VEGAN) WITH AIOLI	\$14

TACOS

(ADD CHIPS \$4)

FISH TACOS (2): SEASONED GRILLED FISH WITH SLAW & FRESH SALSA	\$16
PULLED BEEF CHEEK TACOS (2): WITH LETTUCE, RED ONION, CHEESE & AIOLI	\$16
KARAAGE CHICKEN TACOS (2): WITH SLAW & CHILLI MAYO	\$16
PRAWN TACOS (2): FRESH PRAWNS, LETTUCE, SALSA & CHIPOTLE	\$16
VEGO TACO (2)(V) ROASTED DUKKAH PUMPKIN, RED ONION, FETTA , CAPSICUM, CORN & PESTO MAYO	\$14
PULLED PORK TACOS (2): WITH SLAW, CHEESE & BBQ SAUCE	\$16

SALADS

THAI BEEF SALAD (VOA):	\$26
THAI MARINATED BEEF STRIPS SERVED ON LETTUCE, RED ONION, CAPSICUM, CHERRY TOMATOES, CASHEW NUTS, BEAN SHOOTS & CRISPY NOODLES	
STICKY ASIAN PORK BELLY SALAD: VERMICELLI NOODLES, BEAN SHOOTS, CUCUMBER, RED ONION, GREEN CAPSICUM, CASHEW NUTS, MIXED SALAD, ASIAN DRESSING & MINT LEAVES	\$26
CAESAR SALAD: BACON, PARMESAN, CROUTONS, COS LETTUCE, W/ CAESAR DRESSING & POACHED EGG (ADD CHICKEN \$6)	\$20
MOROCCAN CHICKEN, MANGO & MACADAMIA SALAD: (G.F) SEASONED CHICKEN, FETTA, RED ONION, COS LETTUCE, MANGO & MACADAMIA NUTS	\$26

MAINS

350G GRASS FED BLACK ANGUS PORTERHOUSE (GF): W. CHIPS, VEG OR SALAD	\$40
300G SCOTCH FILLET(GF): W. CHIPS, VEG OR SALAD	\$42
SAUCES: GARLIC PRAWNS (\$8)GRAVY, MUSHROOM, PEPPERCORN, & GARLIC BUTTER	\$2
CHICKEN ROULADE: TENDER CHICKEN BREAST POUNDED & ROLLED W / SPINACH PROSCIUTTO, CAPSICUM, CAMEMBERT CHEESE TOPPED W/ A CREAMY SAUCE & SERVED WITH ROASTED PUMPKIN & GREENS	\$34
CRUMBED LAMB CUTLETS (3): SERVED WITH MASH, VEG & PLUM GLAZE	\$34
CRISPY SKIN SALMON (GF): WITH HONEY GLAZED ROASTED DUKKAH PUMPKIN, BLISTERED CHERRY TOMATOES & ASPARAGUS, TOPPED WITH GARLIC DILL BUTTER	\$34
SLOW ROASTED BEEF CHEEK: SERVED WITH ROASTED PUMPKIN, GREENS & RED WINE JUS	\$34
SEAFOOD PLATTER: FLATHEAD, PRAWN SKEWERS, SEASONED CALAMARI W. CHIPS AND SALAD	\$34
BEER BATTERED FLATHEAD TAILS: LIGHTLY FRIED OR GRILLED CHIPS, LEMON & SALAD W. TARTARE	\$28
BEEF LASAGNA: HOUSE MADE SERVED WITH CHIPS & SALAD	\$26
VEGETARIAN LASAGNA (V): HOUSE MADE SERVED WITH CHIPS & SALAD	\$26
BBQ PORK RIBS: FULL RACK OF STICKY BBQ RIBS, CHIPS & SLAW	\$30
CHICKEN KIEV: SERVED WITH CHIPS, VEG OR SALAD	\$28
FETTUCCINE CARBONARA(VO): BACON, MUSHROOMS, & SPRING ONION (ADD CHICKEN FOR \$6)	\$22
LAMB OR CHICKEN OPEN SOUVLAKI: HOUSE MADE FLAT BREAD, GREEK SALAD & TOPPED WITH YOGHURT SAUCE. SERVED WITH A SIDE OF CHIPS	\$28

PARMIS

ALL PARMIS SERVED W. CHIPS AND VEG OR SALAD

ORIGINAL PARMIS: NAPOLI & MOZZARELLA	\$26
CRUMBED CHICKEN SCHNITZEL W. GRAVY	\$25
HAWAIIAN PARMIS: NAPOLI, HAM, PINEAPPLE & MOZZARELLA	\$26
IRISH PARMIS: TOPPED W. MASH, GRAVY & MOZZARELLA	\$28
MEXI PARMIS: CHILLI SAUCE BASE, SALAMI & JALAPENOS, SOUR CREAM & CORN CHIPS	\$28
MEAT LOVERS PARMIS: NAPOLI BASE, HAM, BACON, SALAMI, MOZZARELLA & DRIZZLED W BBQ SAUCE	\$28
H.S.P. PARMIS: BBQ BASE, CHIPS, LAMB, MOZZARELLA TOPPED WITH GARLIC SAUCE, CHILLI SAUCE & BBQ SAUCE	\$28

BURGERS

ALL BURGERS SERVED W. CHIPS

THE CLASSIC: SINGLE PATTY, LETTUCE, TOMATO, ONION, PICKLES, CHEESE, TOMATO SAUCE & AMERICAN MUSTARD	\$22
BURGER WITH THE LOT: PATTY, CHEESE, LETTUCE, ONION, BACON, EGG, TOMATO, BEETROOT,& TOMATO SAUCE	\$26
SOUTHERN FRIED CHICKEN: SLAW, LETTUCE, CHEESE & CHIPOTLE SAUCE (ADD PINEAPPLE FOR \$2)	\$24
VEGGIE (V)(VOA): HOUSE MADE VEGGIE PATTY W. LETTUCE, TOMATO, RED ONION, CHEESE & CHIPOTLE SAUCE	\$22
OPEN STEAK SANGER: PORTERHOUSE TOPPED W. THE LOT, SERVED ON TURKISH BREAD	\$28
SNAPPER BURGER: MIXED LETTUCE, CHEESE, RED ONION, SLAW & TARTAR SAUCE	\$26

PIZZAS

ALL PIZZAS CAN BE MADE WITH GLUTEN FREE BASES (\$4 EXTRA)

MARGHERITA (V): NAPOLI SAUCE, CHERRY TOMATOES & BASIL	\$18
HAWAIIAN: NAPOLI, HAM, PINEAPPLE & MOZZARELLA	\$22
MEATLOVERS: BBQ SAUCE, SALAMI, CHICKEN, BACON, HAM & MOZZARELLA	\$24
PEPPERONI PIZZA: NAPOLI BASE, PEPPERONI & CHEESE	\$22
VEGETARIAN (V)(VOA): PESTO BASE, SPINACH, ROASTED PUMPKIN, CAMELISED ONION, FETTA, MUSHROOMS, CAPSICUM, CHERRY TOMATOES & BALSAMIC GLAZE	\$24
REZZIE WITH THE LOT: THE LOT	\$26
LAMB PIZZA: NAPOLI BASE, LAMB, RED ONION, CAPSICUM, FETTA & MOZZARELLA, DRIZZLED IN YOGHURT SAUCE	\$26
PULLED PORK PIZZA: NAPOLI BASE, PULLED PORK, BACON, RED ONION MOZZARELLA & SLAW DRIZZLED WITH A PLUM GLAZE	\$26

EXTRA TOPPINGS:

PRAWNS \$6, HAM \$3, SALAMI \$3, BACON \$3, CHORIZO \$3, CHICKEN \$6, FETTA \$2, PINEAPPLE \$2, CAPSICUM \$2, ONION \$2 CHILLI \$2, OLIVES \$2, JALAPENOS \$2,

(VO) - VEGAN OPTION (VOA) - VEGAN OPTION AVAILABLE
(V) - VEGETARIAN (GF) - GLUTEN FREE