

# Welcome

*to the Rezz Bistro Menu*

Our latest offering, created by our head chef Christophe Bertrand and his team, combines the traditional menu favourites with Rezz signature dishes and exciting new culinary delights for you to try.

Influenced and inspired by modern Mediterranean flavours, we source the finest in local seafood, steak, game and fresh produce, to deliver the best quality meals to your table.

Every day of every week, we have our specials created by the chef to further your experience. Our menu is complimented with our wine list featuring many local drops. We also bring you live entertainment in Rezz Bistro every Friday night, supporting local talent and seasoned artists – a fantastic dining experience.

Enjoy the food, the wine and the company of your family and friends here at Rezz.

This is what life is all about.

*The Hamood Family*



## *Meet Our Head Chef*

Born and raised in Blaye, a small province outside of Bordeaux in South West France, Christophe Bertrand grew up in a culture rich environment where food wasn't just fuel, but a way to connect and celebrate.

Summer vacations with his Grandparents, helping to pick vegetables and cooking with fresh produce on their farm, was the start of the food journey for our Head Chef, who travelled to Bordeaux to complete his apprenticeship.

Christophe's growing passion for food would eventually lead him on an Intercontinental journey, first to London and then to Adelaide. Now at Rezz, Christophe leads his team in the kitchen, incorporating local flavours and learned techniques from his history and experiences.

*"For some cooking is science, but for me and where I come from, cooking is an art. It is very important for me in the kitchen to treat food with much respect because there is so much you can do."*

In his down-time, Christophe still gravitates towards food, enjoying cooking shows on SBS and a good David Attenborough Documentary. His two sons keep him busy and active, and on top of the list is: *"of course, a good meal with my wife."*

## Sharing Bread

Garlic Bread 6.5

locally baked toasted ciabatta with garlic and fresh herbs

Ciabatta 11

with aged balsamic, extra virgin olive oil, marinated olives and house made dukkah

Bruschetta Pomodoro 11

marinated tomatoes, red onion, basil pesto, balsamic glaze and bocconcini on toasted ciabatta (gf option available)

Bruschetta Prosciutto 13

prosciutto, grilled button mushrooms with sage, roasted honey pumpkin, rocket and balsamic glaze on toasted ciabatta

## Entrée

House made Soup of the Day 10

served with toasted ciabatta (gf option available)

Trio of Dips 17

served with warm pitta bread (extra pitta bread, \$2)

Coffin Bay Oysters

Natural 16 | 22 Kilpatrick 20 | 25

Beef and Lamb Kofta 18

skewers served with tabbouleh, toasted pitta with a dash of mint yoghurt

## Salads

Seared Calamari and Baby Octopus 18

served with merguez sausage, roasted capsicum, broccolini and baby carrot (gf option available)

Chermoula Chicken Salad 18

marinated tenderloin fillets served with a mixed salad, orange infused couscous and tahini yoghurt (gf option available)

Chargrilled Vegetable Salad 18

with quinoa tabbouleh, local feta cheese and pomegranate berries (gf)

gf= gluten friendly

## Mains

Prawns Saganaki 30

pan seared with dry sherry pomodoro sauce, basil, crumbed feta and served with freshly steamed rice *(gf)*

Bouillabaisse 33

A Provincial French classic with calamari, clams, fish of the day, mussels, scallops, crab and prawns, cooked in a traditional seafood bisque, with fresh tomato, basil, potato toasted bread and rouille sauce

*(gf option available)*

Free Range Chicken Supreme 29

pocketed with basil pesto butter, served with sautéed potato, green beans, semi dried tomato, artichoke and drizzled with balsamic glaze *(gf)*

Spaghetti Marinara 33

pan cooked with mussel, squid, crab, prawns, clams, garlic, chilli, basil, seafood bisque and pomodoro sauce

Goat Tagine 26

with pitted date and toasted almond flakes, served with orange infused couscous and a dash of mint labne

Paella Andalucia 33

with chorizo, crab, chicken, calamari, prawns, clams and delicate saffron rice *(please allow 30 mins cooking, well worth it!)*

Baked Moroccan Spiced Quinoa 23

served with steamed carrot and zucchini ribbons and flavoured in a rich tomato sauce *(v)*

Roasted Lamb Rack 30

with herb crust, squash potato, petit' pois a la francaise  
*(a delicious green pea stew) (gf option available)*

REZZ SIGNATURE DISH: Seafood Platter for two 99

Oven baked fish of the day, cooked king prawns, calamari, clams, crab, mussels, octopus, oysters natural and kilpatrick with tequila and bloody mary shot, Hervey Bay scallops served with salted chips and sauces

*(please allow 30 mins cooking, well worth it!)*

*gf= gluten friendly*

## Char Grill

- 300g Black Angus Scotch Fillet (MSA grade) 37  
served with smash cocktail potato, cherry tomato, kalamata olives,  
baby spinach and baby carrots (gf)
- 250g Black Angus Porterhouse Surf 'n Turf (MSA grade) 39  
with sautéed bug tails and garlic prawns, served with vegetable gratin  
and broccolini (gf)
- 220g Fillet Mignon 37  
wrapped in prosciutto, served with truffle oil mash and mushroom  
forestiere jus (gf)
- REZZ Grilled Signature Dish 550g Chateaubriand for two 75  
top end beef fillet served with sautéed potato, bacon, spring onion,  
caraway cream cabbage, tomato crumble, broccolini and red wine jus  
(please allow 30 mins cooking, well worth it!) (gf option available)

## House Classics

- Cotoletta Milanese Style – Schnitzel 19.9  
crumbed veal or chicken lightly fried, served with salad and chips.  
Add sauce: gravy, mushroom, diane or pepper 2.5  
          parmigiana 3  
          garlic prawn sauce 5.5  
          St Antonio Sauce – cheese, avocado, sour cream & sweet chilli 4.5
- Salt & Pepper Calamari 28  
tender calamari tossed in salt and pepper flour, lightly fried and served on  
fresh salad mixed with sundried tomatoes, olives, roast capsicum, Spanish  
onion, served with shoestring fries and aioli
- Fritto Misto – Seafood Combo 28  
A long time favourite - crumbed garfish fillet, calamari, and prawns served  
with chips, salad and tartare sauce

gf= gluten friendly

## Sides

Panzanella Salad 6.9

cos lettuce, cucumber, cherry tomato, red onion, olives and croutons

Greek Salad 9.9

cucumber, tomato, red onion, olives, feta (gf)

Fatoush 9.9

cucumber cherry tomato, capsicum, red onion and toasted broken pita bread with radish, sumac and parsley

Mixed Greens 10.9

green beans, asparagus, broccolini, and toasted almond flakes (gf)

Truffle Oil Potato Mash (gf) 6.9

Basket of Chips 8

served with rosemary salt and tomato sauce

Seasoned wedges 9.5

with sweet chilli and sour cream

*gf= gluten friendly*

## Desserts

Chocolate Panna Cotta 12

served with balsamic strawberry salad and Persian fairy floss *(gf)*

Orange Blossom Crème Brulée 13

accompanied with rhubarb compote *(gf)*

Spanish Churros 15

House made Spanish doughnuts, dusted with cinnamon sugar, served with strawberries and rich chocolate sauce *(gf churros available)*

Caramelised Lemon Curd Tart 13

served with fresh cream

Affogato 16

vanilla bean ice cream with a shot of freshly brewed coffee and a choice of Tia Maria, Frangelico or Kahlua

Adelaide Hills Cheese Platter 18

selection of locally sourced South Australian cheese, served with lavosh, quince paste, dried fruit and nuts *(gf)*

Chocolate Gateau 15

topped with chocolate ganache with berry compote *(gf)*

*gf= gluten friendly*