

Welcome to the Rezz Bistro menu.

Our new offering, under the watchful eye of our esteemed chefs, combines all the traditional menu favourites along with our Modern Mediterranean favourites. We have added some exciting new dishes that will further tempt your taste buds.

Every week, a list of “Daily Specials” created by the chef, will be introduced to further your food experience.

We are constantly sourcing the very best of local seafood, steak, game and fresh produce to produce the best quality meals we can.

Our wine list has also been updated, with wines being selected that compliment the new menu, so that you can have the optimum food and wine combination.

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

This is what life is about.

The Hamood Family

REZZ.

STARTERS/ ENTREES

SOUP OF THE DAY	9.0
GARLIC or HERB BREAD	6.0
TRIO of DIPS With warmed pita bread and Kalamata olives	15.0
BRUSCHETTA Mushroom and Haloumi - button mushrooms, haloumi sheep cheese, thyme and drizzled with virgin olive oil <i>or</i> Romana -finely diced ripe tomatoes, marinated with basil, garlic and drizzled with extra virgin olive oil	7.5
SIZZLING CALAMARI Served sizzling on cast iron plate with vegetables, chilli and garlic marinade	18.0
SIZZLING TRIO OF SAUSAGES Selection of sausages- chorizo, Italian pork and Lebanese style sausages, served sizzling on cast iron plate with caramelised onion and a dip of roast capsicum, garlic & parsley	18.0
SA BLACK MUSSELS POT With tomato, garlic, chilli and white wine, served with toasted Italian bread <i>Wine Recommendation: Peter Lehmann Riesling</i>	16.0
WARM CHICKEN SALAD Chicken tenderloins, avocado, croutons, sundried tomato, mixed lettuce & chef's special dressing <i>Wine Recommendation: Wicks Sauvignon Blanc</i>	18.0
OYSTERS Natural	14/20
OYSTERS Kilpatrick	18/23
OYSTER SHOTS Bloody Mary – vodka, tomato juice and Tabasco sauce	4.5 ea
Tequila, lime and salt	4.5 ea

Please inform our staff of any allergy or dietary requests upon booking or arrival.

REZZ.

MAINS

MEDITERRANEAN BRODETTO DI PESCE

Seasonal fish, black mussels and cockles cooked in a terracotta dish with extra virgin oil, garlic, fresh tomatoes, white wine, fresh chilli served with toasted ciabatta and a green salad 29

Wine Recommendation: St. Halletts Poachers Blend

Pikes Sangiovese

ATLANTIC SALMON

Grilled and served on radicchio, rocket, sundried tomatoes, chat potatoes, topped with beurre blanc and fresh asparagus 29

Wine Recommendation: Bethany Riesling

SPAGHETTI MARINARA

Local selection of fresh seafood with garlic, fresh herbs, extra virgin olive oil, finished with fresh roma tomatoes and a hint of chilli 26

Wine Recommendation: Antinori Santa Cristina

Oyster Bay Merlot

CLASSIC GARLIC PRAWNS

Green prawns pan cooked with garlic, extra virgin olive oil, shallots and cream served on rice with salad 26

Wine Recommendation: Geoff Merrill Sauvignon Blanc

PAELLA FOR 1

A southern Spanish style paella of prawns, calamari, mussels, crab and chicken slowly cooked the traditional way 29

Please allow a minimum of half an hour

Wine Recommendation: Babich Pinot Gris

Coriole Chenin Blanc

SEAFOOD PLATTER FOR 2 - HOUSE SIGNATURE DISH

Combination of grilled seafood: Bahamas lobster tail, Moreton Bay bugs, diamond NZ cockles, salt & pepper calamari, mussels, prawns, whole seasonal fish and 2 oysters Kilpatrick, 2 natural oysters, one tequila shot oyster, one bloody mary oyster 90

Please allow up to half an hour

Wine Recommendation: Primo Adelaide Plains Colombard

MAINS

LAMB TAGINE

Lamb back strap, cooked with an exotic blend of Moroccan spices and served with couscous and yoghurt 18

Wine Recommendation: Woodstock Shiraz Cabernet
Heartland Shiraz

LAMB FILLET MIGNONS

Lamb back strap fillets wrapped in bacon, on crushed chat potatoes, olives, cherry tomatoes, topped with minted yoghurt and rosemary dust 27

Wine Recommendation: Ballast Stone Shiraz
Peter Lehmann Shiraz

WISTONIA PORK

300gm Pork rib eye with slow cooked roasted apples, sautéed savoy cabbage and an apple cider sauce 29

Wine Recommendation: Penley Estate Pinot Noir
Running with Bulls Tempranillo

CERTIFIED FREE RANGE CHICKEN

Chicken breast fillet wrapped with prosciutto, served with gruyere potato mash on brocolini and finished with thyme creamy sauce 27

Wine Recommendation: Pikes Sangiovese
St Halletts Poachers Blend

MISTO DI CACCIA – Hunter's Plate

Combination of duck, rabbit and jumbo quails cooked in olive oil, with bacon, sage, shallots, rosemary, garlic and white wine, served on polenta and salad 40

Wine Recommendation: Geoff Merrill Grenache Shiraz Mouvedre

VEGETARIAN STACK

Mediterranean vegetable stack served on char grilled polenta with a sauce vierge and pine nuts 24

Wine Recommendation: Peter Lehmann Rose
Chapel Hill unwooded Chardonnay

MAINS

'Steaks & House Classics'

BIG REZZ

600gm MSA grain fed American T-Bone steak served with chips, salad and your favourite sauce - gravy, mushroom or pepper 39

Wine Recommendation: Zema Cabernet Sauvignon

GRASS FED SCOTCH FILLET

300gm seared pure Angus scotch fillet on chat potatoes, spring onions, olives, cherry tomatoes and garlic served with baby spinach and finished with lobster infused olive oil 27

Wine Recommendation: Geoff Merrill Shiraz

SURF & TURF SIRLOIN STEAK

300gm pure Angus sirloin char-grilled topped with Moreton Bay bugs and prawns and finished with a creamy garlic sauce on a vegetable stack 34

Wine Recommendation: Zema Shiraz

FILLET MIGNON

300gm pure Angus beef fillet wrapped in bacon recommended rare to medium rare served on creamy mash with French beans and finished with a mushroom glaze 39

Wine Recommendation: Ballast Stone Shiraz

COTOLETTA MILANESE STYLE - Schnitzel

Crumbed veal or chicken lightly fried, served with salad, chips and your favourite sauce - gravy, mushroom, pepper or parmigiana 18

Wine Recommendation: St Halletts Gamekeeper Shiraz

SALT & PEPPER CALAMARI

Tender calamari tossed in salt and pepper mix, lightly fried and served on salad with sundried tomatoes, olives, roast capsicum, spanish onion with shoestring fries and aioli 18/26

Wine Recommendation: Chain of Ponds Sauvignon Blanc

FRITTO MISTO - Seafood Combo

Crumbed garfish fillet, calamari and prawns served with chips, salad and tartare sauce 26

Wine Recommendation: Babich Sauvignon Blanc

SALADS

GREEK SALAD

Tomato, cucumber, red onion, fetta cheese and olives
with vinaigrette dressing

7.5

FATTOUSH

Tomato, cucumber, capsicum, radish, parsley, onion,
great spices and dressing, mixed with crunchy pieces
of baked Lebanese bread

7.0

WILD ROCKET

A light salad with sliced pear and shavings of parmesan
cheese

7.5

SIDES

SIDE OF FRIES

7.0

SIDE OF WEDGES

8.5

STEAMED SEASONAL VEGETABLES (lightly buttered)

7.0

SAUTÉED BROCCOLINI AND ASPARAGUS

8.5