

# 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."

## Starters

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*)

Trio of Dips 17

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

Oysters

Natural 20 | 34      Kilpatrick 22 | 37

Grilled Haloumi Salad 17

locally procured haloumi, served with sauteed cherry tomatoes, mixed greens and a dragoncello dressing

*gf= gluten friendly*

## Salads

Caesar Salad 21

baby cos lettuce, croutons, pancetta, poached egg, shaved parmesan, anchovies and chef's special dressing

add: chicken strips \$4 (gf on request)

Mediterranean Brown Rice Salad 20

cooked brown rice with red currants, pumpkin, capsicum, feta cheese, baby spinach, rocket, sunflower seeds, pumpkin seeds and a red wine dressing (gf)

Warm Chicken Salad 21

grilled chicken tenderloins, avocado, croutons, sundried tomatoes, cos lettuce and chef's special dressing (gf on request)

Cajun Beef Salad 21

marinated spiced beef, tossed with salad leaves, cherry tomatoes, cucumber, pine nuts, walnuts and snow peas, all lightly dressed in sumac and garlic aioli (gf)

gf= gluten friendly

## Mains

### Prawn Saganaki 30

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

*a traditional Greek dish*

### Bouillabaisse 35

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)*

### Mediterranean Chicken Supreme 31

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

### BBQ Pork Ribs 31

sticky sweet and sour pork ribs, served with Rezz chips and coleslaw

### Spaghetti Marinara 33

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

### Moroccan Lamb Tagine 24

cooked in an exotic blend of Moroccan spices and served with cous cous, pita bread and mint yogurt *(gf on request)*

### Paella Andalucia 33

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

### Roasted Lamb Rack 32

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 potatoes, cherry tomatoes, 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)

## House Classics

- Cotoletta Milanese Style - Schnitzel 22  
crumbed veal or chicken lightly fried, served with salad and chips  
add sauce: gravy, mushroom, diane or pepper 2.5  
    parmigiana 3  
    garlic prawn 5.5  
    st antonio 4.5  
    extra sauce 2.5
- Salt & Pepper Calamari 30  
tender calamari tossed in salt and pepper flour, lightly fried and served on fresh salad mixed with sundried tomatoes, olives, roasted capsicum, Spanish onion, served with shoestring fries and aioli
- Fritto Misto - Seafood Combo 31  
a long time favourite - crumbed garfish fillet, calamari, and prawns served with chips, salad and tartare sauce

gf= gluten friendly

## Sides

Garden Salad 9.9

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

Steamed Seasonal Vegetables 9.5

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

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

Decadent Chocolate Tasting Plate 16

selection of irresistible mini chocolate desserts: *chocolate truffle, crunchy chocolate mousse, chocolate ice-cream in a mini cone and more...*

Almond Praline Semifreddo 14

caramelised almonds folded in a soft ice-cream, served with chocolate coulis & praline

Affogato 16

a shot of rich espresso poured over vanilla gelati with Frangelico liqueur

Spanish Churros 15

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

Adelaide Hills Cheese Platter 18

served with lavosh, quince paste, dried fruit & nuts (*gf on request*)

Chocolate Gateau 15

topped with chocolate ganache & berry coulis (*gf*)

Orange Blossom Crème Brulée 13

served with rhubarb compote (*gf*)

*gf= gluten friendly*