



Rizla at Home menu June 2020

snacks and starters

signature oysters \$4ea (g)

rizla tuna tartare, potato crisps \$18 (g)(d)

afternoon delights

charcuterie selection w fruits, olives, breads, pastes, lavosh \$26 (d)

cheese board w fruits, olives, breads, pastes, lavosh \$28 (v)

balcony grazing box of charcuterie, cheeses & accompaniments \$42

mains

pepper pig loin, crispy spuds, apple and beet salsa \$26 (g)(d)

hand-rolled pappardelle, mushrooms, hazelnuts, goat's cheese \$22 (v)

chicken breast, creamy polenta, greens, burnt sage butter \$25 (g)

24hr braised beef cheek, paris mash, greens, red wine jus \$28 (g)

sides

parmesan fries \$6 (g)(v)(d)

mixed greens, sweet soy, pepitas \$12 (g)(v)(d)

charred corn salad, chili, coriander, lime butter \$12 (g)(v)

desserts

ricotta doughnuts, milk chocolate ganache, chocolate crumb, berries \$14 (v)

sticky date pudding w butterscotch, mascarpone \$10 (v)

children's meals

crumbed fish & chips \$10 (d)

crumbed chicken tenderloins & chips \$8 (g)(d)

Deals & Packages *save up to 30% by indulging in our custom packs*

light lunch for 2 \$60 *includes tuna tartare, 2 salmon toasts, charcuterie, parmesan fries & ricotta doughnuts*

dinner for 2 \$70 *includes a choice of 2 mains, 2 sides and a sticky date pudding to share*

deluxe night in \$105 *includes the 'dinner for 2 pack' PLUS tuna tartare to start and cheese plate to finish*

(g) = Gluten Free on request (v) = vegetarian on request (d) = dairy free on request

Other dietaries can be accommodated, please indicate ANY dietary requirement or allergy on ordering as our dishes may contain ingredients or traces of ingredients not listed