



Rizla at Home menu September 2021

snacks and starters

signature oysters \$4ea (g)

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

pickled figs on toast, walnuts, gorgonzola & thyme \$6ea (v)

sweet potato, chickpea & jalapeno wontons, chimichurri \$16 6pce (v)(d)

afternoon delights

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

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

mains

hand-rolled pappardelle, mushrooms, hazelnuts, goat's cheese \$25 (v)

12hr braised beef cheek, paris mash, caramelised onions, red wine jus \$32 (g)

roast chicken breast, almond romesco, Mediterranean veg \$30 (g)

sides

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

broccolini, pangrattato, melted leek \$10 (g)(v)(d)

charred corn salad, chili, coriander, lime butter \$10 (g)(v)

desserts

ricotta doughnuts, white chocolate ganache, caramelised white choc, citrus \$14 (v)

sticky date pudding w butterscotch, mascarpone \$14 (v)

children's meals

crumbed chicken & chips \$12 (d)

pappardelle w passata & parmesan \$12 (d)

Deals & Packages *save up to 25% by indulging in our custom packs*

light lunch for 2 \$55 *includes tuna tartare, cheese board, parmesan fries & ricotta doughnuts*

the arvo sesh for 2 \$70 *includes 4 oysters, cheese plate, parmesan fries & a bottle of wine*

dinner for 2 \$80 *includes a choice of 2 mains, choice of 2 sides, and a sticky date pudding to share*

deluxe night in \$105 *includes the 'dinner for 2 pack' PLUS tuna tartare and two pickled fig toasts to begin*

(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