**Rizla at Home menu April 2020**

**snacks and starters**

signature oysters $4ea (g)

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

light rye, crème fraiche, hot smoked salmon, chives $6ea

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

**afternoon delights**

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

cheese board w fruit, 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)

**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, caramelised white chocolate, citrus $14 (v)

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

**children’s meals**

crumbed fish & chips $10 (d)

grilled 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*

**happy hour at home $60** *includes a balcony box of cheese, charcuterie and extras, plus a bottle of wine*

**dinner for 2 $90** *includes a choice of 2 mains, 2 sides, sticky date pudding to share and a bottle of paired wine*

**deluxe night in $125** *includes the ‘dinner for 2 pack’ PLUS tuna tartare to start and cheese plate to finish*