



Please notify your waiter of any allergies. While we will endeavour to accommodate any dietary requirements, we cannot guarantee any allergen-free meals.

15% surcharge applies on public holidays.

We may be unable to accommodate alterations during busy times.

vg = vegan  
v = vegetarian  
gf = gluten free  
cn = contains nuts  
vgo = vegan option  
vo = vegetarian option  
gfo = gluten free option

## BREAKFAST

mon - fri 7am - 2pm  
sat & sun 8am - 3pm

### CHILLI CRAB SCRAMBLE 26

fraser island spanner crab, scrambled eggs, fermented chilli oil, pickled cucumber salad, coconut sambal, roti

### SMOKE THE BEANS 24

smoky house beans, bacon jam, poached free-range eggs, gruyere beschamel, cheese crisp, noisette pumpkin sourdough (vo, gfo)

### EAT YO GREENS 22

beetroot hummus, summer greens, fried polenta, avocado, goats cheese mousse, mixed seeds, green goddess dressing (v, vgo) + poached egg 3

### HOT APPLE PIE WAFFLES 20

donut waffles, salted caramel apple, coconut shortbread crumb, lemon poppyseed cheesecake whip, vanilla bean ice-cream (v)

### HOUSE-MADE COCONUT GRANOLA 18

honey & yoghurt panna cotta, brown sugar poached pear, seasonal fruit (cn)

### SWEETCORN FRITERS 24

tumeric spiced corn fritters, chilli jam, smoked corn salsa, avocado, poached eggs, herb salad (v) + bacon 6

### WILD MUSHROOM TOAST 24

sauteed wild mushroom, truffle ricotta, fried egg, parmesan, herb salad, truffle oil, toasted hazelnuts, pickled shallots, noisette bakery sourdough toast (v, gfo, cn)

### THE RISE EGGS BENEDICT 26

toasted sourdough, two poached eggs, spinach, hollandaise, your choice of bacon or smoked salmon (gfo)

### THE BIG BREAKFAST 28

two free-range eggs your way, bacon, pork & fennel sausage, mushroom, roasted tomato, hashbrown, smoky beans, noisette bakery sourdough toast (gfo)

### SMASHED AVO 24

avocado, lemon, heirloom tomatoes, whipped goats cheese, poached egg, cress salad, salsa verde, dukkah, noisette bakery seven grain sourdough (v, vgo, gfo) + bacon 6

### EGGS ON TOAST 12

two free-range eggs, cooked to your liking noisette bakery sourdough (v, gfo) + bacon 6

### NOISETTE BAKERY TOAST 8.5

sourdough, seven grain or pumpkin toast cured butter & preservatives (v, vgo, gfo)

### NOISETTE BAKERY FRUIT TOAST 8.5

with butter (v) whipped ricotta & honey 2

## LUNCH

from 11:30

### THE RISE BURGER 28

beef patty, american cheddar, bacon, lettuce, tomato, onion, pickles, american mustard, mayo, fries (gfo)

### FISH AND CHIPS MP

beer battered line-caught fish of the day, bitter leaf salad, fries, fresh lemon, house-made tartare

### CHICKEN PARMA 26

parmesan & herb crusted chicken cotoletta, tomato sugo, smoked ham, mozzarella, bitter leaf salad, fries

### CAESAR SALAD 24

baby cos, 36 month aged parmesan, italian anchovies, ciabatta croutons, free-range egg, honey bacon, white anchovy dressing (gfo) + grilled chicken 6

### SLOW-COOKED LAMB SALAD 28

wood-fired lamb shoulder, hummus, pearl couscous, spinach, pickled red onion, heirloom tomato, fresh herbs, red grapes, feta, cucumber yoghurt (gfo)

### PRAWN LINGUINE 32

house-made linguine, australian prawns, garlic, chilli, lemon, cherry tomato, first-press olive oil, parsley (gfo)

### RIGATONI ALLA BOLOGNESE 28

house-made rigatoni, ragu alla bolognese, parmigiano reggiano (gfo)

### SPINACH & TALEGGIO RISOTTO 25

carnaroli rice, spinach, green peas, taleggio, parmigiano reggiano (gf, v, vgo)

### FRIES 10

rosemary salt, confit garlic aioli

### WEDGES 13

sour cream & sweet chilli

### BABY COS SALAD 12

parmesan, lemon dressing

## BUILD YOUR OWN

egg, hollandaise, relish, chilli 3

oil, coconut sambal

roasted tomato, avocado, spinach, 4

mushroom, hashbrown, smoky beans

whipped goats cheese, halloumi 5

bacon, pork & fennel sausage 6

smoked tasmanian salmon 8

## SMOOTHIES

<b>AMAZONIAN</b>	9
acai, blueberry, raspberry, banana	
<b>BAHAMA</b>	9
mango, passionfruit, pineapple, banana	
<b>HELENA</b>	9
strawberry, banana, mango, peach	
alternative milk	0.75

<b>JUICE</b>	6.5
orange or cloudy apple	
<b>CHINOTTO / ARANCIATA ROSSA</b>	7.5
<b>SOFT DRINKS</b>	4.5
<b>SPARKLING WATER</b>	6/9.5

## COCKTAILS

<b>HARD SOLO</b>	12
on tap	
<b>MOTHER OF DRAGONS</b>	23
hendricks, apple sour, cointreau, elderflower, cucumber, pineapple juice	
<b>APEROL SPRITZ</b>	16
aperol, prosecco, soda, orange	
<b>MARGARITA</b>	20
altos plata, lime, triple sec, salt rim	
<b>YUZU CUTE</b>	18
hendricks gin, yuzu, soda, cucumber, mint	

ask for our full list of cocktails

## BEER

### ON TAP

<b>PERONI</b>	11/16
nastro azzurro	
<b>THE RISE LAGER</b>	9
<b>STONE &amp; WOOD</b>	12
pacific ale	

## WINE

### BY THE GLASS

<b>PROSECCO</b>	10/38
aurelia, sa	
<b>PINOT GRIGIO</b>	9/36
grant burge, benchmark	
<b>SAUVIGNON BLANC</b>	9/36
pikorua, marlborough	
<b>CHARDONNAY</b>	9/36
grant burge, benchmark	
<b>ROSÉ</b>	10/38
luna rosa, sa	
<b>PINOT NOIR</b>	13/50
wicks, adelaide hills	
<b>SHIRAZ</b>	9/36
grant burge, barossa	
<b>MOSCATO</b>	10/38
fiore, aus	

## PIZZA

thurs - sun from 11:30am

### WOOD-FIRED ROMAN STYLE

<b>THE RISE PIZZA</b>	33
white base, red onion, garlic, olives, capers smoked salmon, caviar, dill	
<b>CAPRICCIOSA</b>	24
leg ham, field mushrooms, artichoke hearts, black olives	
<b>ZUZU.CCHINI</b>	24
grilled zucchini & eggplant, roasted capsicum, field mushrooms, black olives (v)	
<b>PROSCIUTTO E RUCOLA</b>	29
18 month prosciutto di parma, fresh buffalino cheese, roquette, parmesan	
<b>HERCULINA</b>	27
italian sausage, salami, pancetta, black olives	
<b>SALSICCIA</b>	26
white base, italian sausage, sun-dried tomatoes, goats cheese, parsley	
<b>AMALFI</b>	30
white base, marinated garlic prawns, cherry tomatoes, zucchini, broccolini, lemon wedge	
<b>SUPREMA</b>	29
bacon, mushroom, leg ham, mild salami, roasted capsicum, onion	
<b>QUEEN MARGHERITA</b>	22
fior di latte, evoo, fresh basil, parmesan (v)	
<b>TRUFFLE MUSHROOM</b>	28
truffle paste base, field mushrooms, porcini mushroom, whipped mascarpone (v)	
<b>BRUCIA 'O CULO</b>	26
hot salami, hot 'njuda calabrese, roasted capsicum, chilli	
<b>PATATE</b>	23
white base, thinly sliced potatoes, caramelised onion, garlic, rosemary, whipped mascarpone (v)	
<b>GIGI HADID</b>	24
grilled chicken, red onion, roasted capsicum, topped with basil pesto	
<b>AUSTRALIANA</b>	26
bacon, leg ham, grilled chicken, bbq sauce	
<b>NAPOLETANA</b>	23
anchovy fillets, capers, olives, marinated garlic, oregano, parmesan	
<b>CINDERELLA</b>	25
roasted pumpkin purée base, toasted pine nuts, feta, sage (v)	
<b>SCMO IN HAWAI'I</b>	23
leg ham, pineapple	

vegan cheese + 4  
gf base + 4