

A PLACE TO GATHER, SHARE AND FEEL AT HOME -
THAT’S THE RISE.

Please notify your waiter of any allergies when ordering.
We use nut, gluten, sesame and soy products throughout our kitchen and cannot
guarantee any allergen-free meals.
15% surcharge applies on public holidays.

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

ANTIPASTI

SALUMI PLATE

A handcrafted selection of artisan-cured meats, pickled
vegetables and wood-fired focaccia (gfo)

ARANCINI BOLOGNESE

Crispy golden arancini filled with rich Bolognese ragu, green
peas and parmesan, served with confit garlic aioli and crisp
basil

LAMB ARROSTICINI

Charred lamb skewers with rosemary, garlic and lemon,
finished with smoked eggplant purée (gf)

SEMOLINA-DUSTED CALAMARI

Lightly dusted calamari, flash-fried and served with chilli
mayo, pickled fennel and sea herbs (gf)

BUG ROLL

Moreton Bay Bug with lemon mayo, chives, pickled fennel and
toasted brioche

POLENTA CHIPS

Crisp polenta chips with parmesan rosemary salt and confit
garlic aioli (gf, v)

WOOD-FIRED PRAWNS

brushed with nduja butter, chives and lemon (gf)

CORN RIBS

Corn ribs tossed in black truffle butter and parmesan (gf, v)

SIDES

SMASHED DUCK FAT POTATOES

Crispy duck-fat potatoes with garlic, sea salt and herbs (gf,v)

BROCCOLINI ALLA SICILIANA

Charred broccolini tossed with tomato, capers, olives and
oregano (v, gf)

HOT CHIPS

Hot chips with rosemary sea salt and confit garlic aioli (v,gf)

SWEET POTATO FRIES

Sweet potato fries with rosemary salt and confit garlic aioli
(gf, v)

CAPRESE SALAD

Vine-ripened tomatoes, buffalo mozzarella, basil, olive oil
and aged balsamic (v,gf)

ROQUETTE SALAD

Rocket salad with red wine-poached pear, candied walnuts,
24-month aged parmesan, balsamic and olive oil (v,gf,cn)



MAIN

ASPARAGUS, SCALLOP & LEMON RISOTTO

Risotto with lemon and asparagus, topped with seared scallops,
lemon myrtle, whipped ricotta and basil oil (gf, vo)

CHICKEN SALTIMBOCCA

Chicken scallopine wrapped in Prosciutto di Parma and sage,
finished in a white wine and butter sauce, served with charred
broccolini and potato purée (gf)

PAN-ROASTED DAINTREE RIVER BARRAMUNDI

Crisp-skinned barramundi with smashed potatoes, peperonata,
salsa verde, lemon pangrattato and basil oil (gf)

BISTECCA

All fillets are cooked to your liking and served with your choice of
sides (fries & Italian salad or potato purée & broccolini) and one
sauce.

SOUTHERN RANGES EYE FILLET (220G)

Premium grass-fed eye fillet (gf)

SOUTHERN RANGES SCOTCH FILLET (300G)

Rich and marbled scotch fillet (gf)

CHOICE OF SAUCE

Garlic butter, red wine jus, pepper sauce, mushroom sauce or a selection of
mustards

PASTA

All of our pasta is made fresh, in-house using our family recipe.

MORETON BAY BUG LINGUINE

Moreton Bay Bug tossed with garlic, chilli, colatura di alici, basil
and San Marzano tomatoes, finished with a rich lobster bisque (gfo)

SPAGHETTI CARBONARA

Classic Roman-style carbonara with guanciale, pecorino romano,
black pepper and free-range egg yolk (gfo)

PAPPARDELLE WITH LAMB RAGÙ

Wide ribbons of pappardelle coated in slow-braised lamb ragù with
San Marzano tomatoes, fresh herbs and pecorino (gfo)

CASARECCE CALABRESE

Cassarecce pasta in a spicy nduja and San Marzano tomato sauce
with kalamata olives, wood-fired peppers, basil and 24-month
parmesan (gfo)

PACCHERI CON SALSICCIA E BROCCOLI

Paccheri pasta with pork & fennel sausage, broccoli, garlic, chilli,
anchovies and parmesan (gfo)

RIGATONI POMODORO

Rigatoni in a vibrant San Marzano and cherry tomato sauce,
finished with basil oil and fresh stracciatella (gfo, v, vgo)

WHITE BASE PIZZA

CLASSICA

Rosemary, sea salt, oregano, olive oil (v, vg)

GARLIC E CHEESE

Garlic, fior di latte, oregano, parmesan (v)

TOSCANA

Ricotta cheese, italian pork sausage, broccolini, kalamata olives,
taleggio cheese, chilli flakes

PATATE E SALSICCIA

Fior di latte, marinated potato, rosemary, Italian pork sausage, ricotta,
parmesan

TARTUFO E FUNGI

Truffle paste, scamorza smoked cheese, mushroom, ricotta cheese,
truffle oil, pecorino cheese

RED BASE PIZZA

San Marzano Italian tomato base. All available as a calzone, or with
gluten-free bases or vegan cheese available.

VERDURE

Fior di latte, grilled eggplant, italian spinach, grilled zucchini, fresh
cherry tomato, stracciatella cheese, oregano.

MARGHERITA DI BUFFALO

Fresh buffalo mozzarella, olive oil, basil (v)

QUEEN MARGHERITA

Fior di latte, olive oil, fresh basil, parmesan (v)

ORTOLANA

Fior di latte, marinated potatoes, Italian spinach, zucchini, capsicum,
onion, kalamata olives, grilled artichokes, paramesan cheese, oregano

SALSICCIA PICANTE

Fior di latte, italian pork sausage, n'duja, basil, pecorino cheese.

CARNIVORE

Fior di latte, mild salami, bacon, Italian pork sausage, red onion,
parmesan

SALUMIER

Fior di latte, salami, bacon, Italian pork sausage, 'nduja, leg ham ,basil,
parmesan

CAPRICCIOSA

Fior di latte, leg ham, mushroom, artichokes, olives, parmesan

FUOCO MIO

Smoked scamorza cheese, hot salami, onion, black olives, parmesan
cheese, chilli flakes

SUPREMA

Fior di latte, bacon, mushrooms, leg ham, salami, capsicum, onion,
parmesan

BRUCIA ‘O CULO

Fior di latte, hot salami, hot 'nduja, capsicum, chilli, parmesan

PROSCIUTTO E RUCOLA

Fior di latte, 18-month prosciutto, roquette, fresh buffalo mozzarella,
parmesan

CAMPAGNA

Mushroom, marinated chicken, taleggio cheese

AUSTRALIANA

Fior di latte, bacon, leg ham, chicken, red onion, BBQ sauce, parmesan

SORRENTO

Fior di latte, zucchini, broccolini, fresh cherry tomatoes, marinated
seafood, lemon, pecorino, parsley

MIELE D’ORO

Fior di late, mild salami, drizzeled hot honey, stracciatella cheese

DESSERT

STAY A LITTLE LONGER -
A SWEET FINISH IS ALWAYS A GOOD IDEA.

LEMON MYRTLE PANNACOTTA

served with macadamia crumb, passionfruit sorbet and coconut textures (gf, v,cn)

16

ORANGE & ALMOND CAKE

served with limoncello curd, micro mint and honey tuile (v,cn)

12

CHOCOLATE & HAZELNUT SEMIFREDDO

served with mascarpone mousse, sea salt caramel, chocolate soil and honeycomb (v,cn)

14

CANNOLI

filled with ricotta, lemon and pistachio (v,cn)

6-8

NUTELLA PIZZA

Strawberries, vanilla ice cream (v,gfo)

20

ITALIAN DONUTS

Cinnamon sugar, Nutella (v,gfo)

18

ON TAP

THE RISE LAGER

Local, 4.2%

9

BIRRA MORETTI

Italian Lager, 4.6%

8 / 16

CANADIAN CLUB & DRY

4.6%

12

STONE & WOOD

Pacific Ale 4.4%

10

BOTTLE

CORONA

4.5%

11

GREAT NORTHERN

Super Crisp, 3.5%

9

VICTORIA BITTER

4.9%

9

JAMES SQUIRE 150 LASHES PALE ALE

4.2%

10

APPLE CIDER

Kelly Brothers, 7%

10

WINE

BY THE GLASS

WINES WE LOVE TO DRINK AND LOVE TO SHARE -
SELECTED FOR EVERY KIND OF MOMENT

WHITE & SPARKLING

PROSECCO

Casa Bottega, Treviso, Italy

11/42

PINOT GRIGIO

Caldriola, Puglia Italy

11/42

SAUVIGNON BLANC

821 South, New Zealand

11/42

CHARDONNAY

Morgan's Bay, South East Aust

11/42

MOSCATO

Tintero, D'Asti DOCC

12/46

RED

ROSÉ

Maretti, Italy

12/46

PINOT NOIR

T'Gallant, Cape Shank

13/49

SHIRAZ

Little Berry, McLaren Vale

12/46

BY THE BOTTLE

SANGIOVESE

Saltram Mamre Brooke, Barossa

58

CABERNET SAUVIGNON

The Gables, Wynns, Coonawarra

52

PINOT NOIR

Black Grape Society, The Master, Central Otago

66

SANGIOVESE

Maretti, Italy

46

CHIANTI

Caldriola Fiasco, Italy DOCC

52

EVENTS AT THE RISE

YOUR EVENT, OUR FLAVOURS

DISCOVER OUR PACKAGES AND BOOK YOUR CELEBRATION WITH US.

COCKTAILS

YUZU SOUR

Japanese yuzu, gin, lemon, elderflower

24

MOTHER OF DRAGONS

Hendricks gin, apple sour, elderflower, cucumber, pineapple

23

ESPRESSO MARTINI

Vanilla vodka, Kahlua, Lavazza espresso

22

AMARETTO SOUR

Amaretto, lemon, lime, maraschino cherry

22

NEGRONI

Campari, Cinzano Rosso, gin, orange

20

APEROL SPRITZ

Aperol, prosecco, soda, orange

16

LIMONCELLO SPRITZ

Limoncello, prosecco, sprite, lemon

16

MARGARITA

Altos Plata, lime, salt

20

OLD FASHIONED

Basil Hayden, bitters, sugar cube, orange

21

ARANCIO AMARO

Aperol, Montenegro, bourbon, lemon, orange

18

PORNSTAR MARTINI

Vanilla vodka, passionfruit, Passoã, prosecco, lime

23

MIMOSA

Prosecco, orange juice

14

Ask about our range of classic cocktails

MOCKTAILS

Non-alcoholic beverage

BABY DRAGON

Cranberry, elderflower, pineapple, cucumber, soda, lemon

12

ELDERFLOWER SOUR

Elderflower, lemon, lime, pineapple

12

PASSION PINE SPRITZ

Passionfruit, pineapple, soda, lime, lemon

10

PERONI LIBERA

0% lager

10

CHINOTTO

Classic or Aranciata Rossa

7.5

SOFT DRINK

Coke, Coke No Sugar, Sprite, Solo, Fanta

6

LEMON, LIME & BITTERS

*Contains minimal amount of alcohol

8

SPARKLING WATER

250ml / 750ml

6 / 9.5