

BRUNCH

MON - FRI 7AM-2PM
SAT & SUN 8AM-3PM

OMELETTE OF THE DAY mp

See our specials board for today's creation (*gfo, vo*)

LEMON MYRTLE-INFUSED PANNA COTTA 24

Served with honey granola, seasonal summer fruit and almond milk (*cn*)

AVOCADO E STRACCIATELLA 28

Avocado, stracciatella, basil oil, heirloom tomatoes, poached egg and parmesan crisp on 7-grain sourdough (*v, gfo*)

BUTTERMILK PANCAKES 21

Fluffy buttermilk pancakes, topped with maple syrup, vanilla-bean ice cream and fresh strawberries (*v*)
Add bacon + 6

CHILLI SCRAMBLE 27

Soft chilli-folded eggs on a toasted Noisette croissant with crispy chilli oil, goat's cheese mousse, smoked corn salsa, pickled chilli and fried onions (*v, gfo, cn*)

EGGS BENEDICT 26

Two poached eggs with maple-glazed bacon, house-made hollandaise and sweet potato crisps on sourdough (*gfo*)

BIG BREKKIE 29

Two eggs your way with smoked bacon, Italian sausage, sautéed mushrooms, roasted tomato and hashbrown on toasted sourdough (*gfo*)

MISSING SOMETHING?

Egg / Relish / Crispy Chilli Oil (<i>cn</i>)	3
Hollandaise / Roasted Tomato / Avocado	4
Spinach / Mushroom / Hashbrown	4
Feta / Halloumi	5
Bacon / Pork & Fennel Sausage / Chorizo	6
Smoked Tasmanian Salmon	8

SNACKS & SIDES

HOT CHIPS 12

Rosemary salt and tomato sauce (*v, gf*)

WEDGES 13

Served with sour cream & sweet chilli
Load 'em with cheese & bacon bits + 7

CORN RIBS 16

Truffle butter and aged parmesan (*v, gf*)

SWEET POTATO FRIES 14

Rosemary salt, aioli (*v, vgo, gf*)

ARANCINI 14

Two golden arancini with bolognese ragù, green peas and parmesan

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.

vg = vegan
v = vegetarian
gf = gluten friendly
cn = contains nuts

vgo = vegan option
vo = vegetarian option
gfo = gluten friendly option

BEEF FAJITAS 28 / 45

Sizzling beef, peppers & onion served with flour tortillas, sour cream, guacamole, tomato salsa, cheese and lettuce to build your own fajitas

Perfect for sharing - available to serve one or two

NACHOS CANTINA 24

Corn chips layered with melting cheese, pico de gallo, sour cream and guacamole, finished with jalapeños (*v, gf*)

Add chilli beef + 6

LAMB SKEWERS 28

Two char-grilled skewers with warm pita, fresh Greek salad, creamy house-made tzatziki and a squeeze of lemon (*gfo*)

CHICKEN CAESAR WRAP 20

Baby cos lettuce, aged parmesan, honey bacon and grilled chicken, wrapped with classic Caesar dressing and served with shoestring fries (*gfo*)

AUSTRALIAN CALAMARI 28

Lightly fried calamari with shoestring fries, garden salad, house-made tartare and lemon

RIGATONI POMODORO 26

House-made rigatoni tossed through a vibrant San Marzano and cherry tomato sauce, finished with basil oil and stracciatella (*v, vgo, gfo*)

SMASH BURGER 24

Smashed beef patty with bacon, American cheese, oak lettuce, pickles, onion and house burger sauce on a brioche bun, served with shoestring fries

Add an extra patty + 5

CHICKEN PARMA 28

Herb-crust chicken topped with Napoli sauce, smoked ham and mozzarella, served with shoestring fries and salad

SALADS

PANZANELLA 24

Heirloom tomatoes with fresh buffalo mozzarella, wood-fired peppers, olives, red onion, basil and Frese di grano in a red wine vinaigrette (*v, vgo, gfo*)

Add grilled chicken + 6

Add tuna + 4

SWEET POTATO & CHICKPEA SALAD 22

North African-style with roasted sweet potato, chickpeas, dukkah-crust labneh, roasted yellow squash, native parsley, celery and apricot dressing (*vg, gf, cn*)

Add grilled chicken + 6

THAI BEEF SALAD 28

Char-grilled beef with mint, coriander, roasted peanuts, cucumber, tomato, red onion and nam jim dressing (*gf, cn*)

ROQUETTE & PEAR SALAD 16

Roquette with fresh pear, candied walnuts, aged parmesan and balsamic olive oil (*v, vgo, gf, cn*)

Add grilled chicken + 6

AT THE RISE,
IT'S ABOUT GOOD FOOD,
GREAT COMPANY
AND FEELING RIGHT AT HOME.



SPECIALTY COLD DRINKS

ICED STRAWBERRY MATCHA	9.5
Sweet strawberry puree, natural matcha, milk	
COCONUT CLOUD MATCHA	9.5
Creamy coconut matcha foam, coconut water	
SALTED CARAMEL COLD FOAM	9.5
Salted caramel cold foam, iced latte	

Alternative milk + 75c

SMOOTHIES

AMAZONIAN	9.5
Açaí, blueberry, raspberry, banana	
BAHAMA	9.5
Mango, passionfruit, pineapple, banana	
EVERGREEN	9.5
Kiwi, kale, mango, pineapple	
POWER PROTEIN	9.5
Banana, oats, dates, coconut, pea protein (gf)	
STRAWBERRY KISS	9.5
Strawberry, banana, dragon fruit, dates	

Alternative milk + 0.75

ON TAP

THE RISE LAGER	9
Local, 4.2%	
BIRRA MORETTI	8 / 16
Italian Lager, 4.6%	
CANADIAN CLUB & DRY	12
4.6%	
STONE & WOOD	10
Pacific Ale 4.4%	

COCKTAILS

MIMOSA	14
Prosecco, orange juice	
MOTHER OF DRAGONS	23
Hendricks, apple sour, Cointreau, elderflower, cucumber, pineapple juice	
APEROL SPRITZ	16
Aperol, prosecco, soda, orange	
MARGARITA	20
Altos Plata, lime, triple sec, salt rim	

Wait, there's more! Ask for our full drink list

WEEKLY SPECIALS

WEDNESDAYS

Senior's Lunch
Special

THURSDAYS

\$15 Lunch Pizza
(DINE IN ONLY)

PIZZA

THURS TO SUN FROM 12PM

WHITE BASE

CLASSICA	12
Rosemary, sea salt, oregano, olive oil (v, vg)	
GARLIC E CHEESE	16
Garlic, fior di latte, oregano, parmesan (v)	
TOSCANA	27
Ricotta cheese, italian pork sausage, broccolini, kalamata olives, scamorza cheese, chilli flakes	
PATATE E SALSICCIA	27
Fior di latte, marinated potato, rosemary, Italian pork sausage, ricotta, parmesan	
TARTUFO E FUNGI	33
Truffle paste, scamorza smoked cheese, mushroom, ricotta cheese, truffle oil, pecorino cheese	

RED BASE

VERDURE	29
Fior di latte, grilled eggplant, italian spinach, grilled zucchini, fresh cherry tomato, stracciatella cheese, oregano.	
MARGHERITA DI BUFFALO	29
Fresh buffalo mozzarella, olive oil, basil (v)	
QUEEN MARGHERITA	23
Fior di latte, olive oil, fresh basil, parmesan (v)	
ORTOLANA	24
Fior di latte, marinated potatoes, Italian spinach, zucchini, capsicum, onion, kalamata olives, grilled artichokes, parmesan cheese, oregano	
SALSICCIA PICANTE	27
Fior di latte, italian pork sausage, n'duja, basil, pecorino cheese.	
CARNIVORE	30
Fior di latte, mild salami, bacon, Italian pork sausage, red onion, parmesan	
SALUMIER	32
Fior di latte, salami, bacon, Italian pork sausage, 'nduja, leg ham, basil, parmesan	
CAPRICCIOSA	25
Fior di latte, leg ham, mushroom, artichokes, olives, parmesan	
FUOCO MIO	27
Smoked scamorza cheese, hot salami, onion, black olives, parmesan cheese, chilli flakes	
SUPREMA	32
Fior di latte, bacon, mushrooms, leg ham, salami, capsicum, onion, parmesan	
BRUCIA 'O CULO	28
Fior di latte, hot salami, hot 'nduja, capsicum, chilli, parmesan	
PROSCIUTTO E RUCOLA	32
Fior di latte, 18-month prosciutto, roquette, fresh buffalo mozzarella, parmesan	
CAMPAGNA	25
Mushroom, marinated chicken, scamorza cheese	
AUSTRALIANA	28
Fior di latte, bacon, leg ham, chicken, red onion, BBQ sauce, parmesan	
SORRENTO	36
Fior di latte, zucchini, broccolini, fresh cherry tomatoes, marinated seafood, lemon, pecorino, parsley	
MIELE D'ORO	30
Fior di latte, mild salami, drizzled hot honey, stracciatella cheese	