



SNACKS

Marinated olives VG, GF, DF	10
Crumbed queen olives, lemon ricotta V, GF	12
Arancini, parmigiano, sundried tomato, 'nduja mayo (3) V*	15
Squid fritte, lemon mayo GF, DF	20

TO START

*Fresh bread, baked here, everyday.
Lucy's gluten free available if you ask nicely.*

Focaccia (2) GF*	10
<i>Add as many of these dips and spreads as you like.</i>	
EVOO, pomegranate VG, GF*, DF	+ 3
Confit garlic VG, GF, DF	+ 6
Yoghurt, hot honey, za'atar V, GF	+ 8
Smoked fish spread	+ 10
Fresh sliced cured meat	+19

PIZZA

*Reggie's dough, made in house except for our gluten free za.
Gluten free pizza is cooked in the same oven as normal pizzas.*

Special - Ask our team	MP
Fresh mozzarella, basil, garlic, red sauce, olive oil V, VG*, GF*, DF*	28
Zucchini, olive oil, pine nuts, mozzarella, parmigiano, green pesto V, VG*, GF*, N	30
Pepperoni, onion, red peppers, chilli, mozzarella, vodka sauce GF*	31
Pork sausage, maple onions, mozzarella, pecorino, red sauce GF*, DF*	32
Prosciutto, pickled onion, provolone, brown butter béchamel	33
Caramelised onion, olive tapenade, anchovies, mozzarella GF*	33
Prawns, olive oil, confit garlic, red onion, mozzarella, provolone, coriander oil, creamy dip GF*	35
Chorizo, pancetta, spianatta, red onion, mozzarella, NY red sauce GF*, DF*	36

all pizzas available takeaway gluten free +5 | dairy free + free

PASTA

All made in house, except for our gluten free pasta.

Rigatoni, spicy vodka sauce, 'nduja, mascarpone GF*, V*	28
Lasagna, beef & pork, red sauce, mozzarella	28
Radiatori, romesco, almond herb crumb VG, GF*, DF, N	28
Mafaldine, prawn bits, creamy shellfish bisque GF*	32
Agrolotti, potato ricotta, peas, crispy pancetta V*	33
Pappardelle, lamb ragu, red sauce, parmigiano GF*, DF*	35

PLATES

Portobello mushroom, chickpea mash, onion relish VG, GF, DF	23
Heirloom tomato, whipped feta, shallot dressing GF, V	28
Pork & beef meatballs, red sauce GF	28
Chicken parmigiana, tomato, mozzarella, parmigiano	35
Braised beef cheek, creamy polenta, gremolata GF	42

SIDES

Fries, cacio e pepe mayo, tomato sauce V, GF, DF*	12
Asparagus, mint labneh, brown butter V, GF	14
Cos lettuce, lemon vin, parmigiano V, GF, DF*	14

DESSERT

Reggie's x Duck Island sour cherry sorbet VG, GF, DF	6
Reggie's TIRAMISU V, GF	16
Caramel panna cotta, poached pear, macadamia crumble, pear puree GF*, N	16

(DF) DAIRY FREE	(V) VEGETARIAN
(GF) GLUTEN FREE	(VG) VEGAN
(*) CAN BE BUT ISN'T	(N) CONTAINS NUTS

WINE

Glass | 1/2 | Bottle

Sparkling

Montelvini Master Prosecco Brut DOC	13 / 34 / 64
Treviso, Italy	
Cantina Setteceni Lambrusco	15 / 35 / 60
Emilia Romagna, Italy	

Whites

'House White' Cecchi Vermentino La Mora	13 / 32 / 60
Tuscany, Italy, 2023	
Settlement Sauvignon Blanc	13 / 33 / 65
Marlborough, 2023	
Deep Down Chardonnay	23 / 68 / 110
Marlborough, 2024	
Gorgo Delle Venezie Pinot Grigio DOC	18 / 45 / 88
Veneto, Italy, 2023	
La Valentina 'Pecorino'	18 / 50 / 95
Abruzzo, Italy, 2023	
Piccolo Ernesto 'Gavi Del Comune di Gavi'	16 / 38 / 75
Piedmont, Italy, 2023	
Black Estate 'Damsteep' Riesling	18 / 50 / 95
Hawkes Bay, 2022	

Rose

Manzanos 'Las Campanas Rose' DO	14 / 32 / 60
Navarra, Spain, 2022	
Canio 'Rosato Basilicata'	16 / 37 / 70
Basilicata, Italy, 2024	

Orange

Lyrarakis Orange	20 / 47 / 92
Crete, Greece, 2023	

NON-ALC

House-made Soda	10
Spiced Blueberry Soda, Sour Cherry Soda	
San Pellegrino flavoured	7
Limonata, Pompelmo.	
Antipodes sparkling water 1L	12

ROCKET COFFEE

Black coffee	5
Small white coffee	5.5

WINE

Glass | 1/2 | Bottle

Reds

'House Red' Reggies Pinot	13 / 32 / 60
Marlborough, 2022	
Vinetti de Fiorini Chianti Superiore DOCG	16 / 45 / 66
Tuscany, Italy, 2021	
Chateau Carbonneau Classique	16 / 37 / 70
Bordeaux, France, 2020	
Matane Primitivo Puglia IGT	16 / 38 / 70
Puglia, Italy, 2021	
Severino Garofano Negroamaro DOC	15 / 38 / 70
Puglia, Italy, 2021	
Pasetti Montepulciano D'Abruzzo	21 / 50 / 100
Abruzzo, Italy, 2021	
Dice by Dicey Pinot Noir	18 / 44 / NA
Central Otago, 2022	

Chilled Reds

Aard 'Nouveau'	17 / 40 / 77
Hawkes Bay, 2025	
Cembra Schiava Vigneti Delle Dolomiti DOC	16 / 45 / 80
Trentino, Italy, 2023	

BEER & CIDER

<u>On Tap</u>	420mL
Reggies Lager 4.5%	12
<u>Tinny</u>	330mL
Sawmill Bright IPA 5.5%	13
Epic Crush 4.2%	14
8wired Italian Pilsner 5.0%	12
Double Vision Tiny Terror 2.3%	10
Sawmill Bare Beer 0.5%	10
<u>Cider</u>	330mL
Zeffer Crisp Apple 5.0%	12
Mount Brewing Co. 'Dark n Stormy' 4.5%	12

FRUIT WINE

<u>Bottle</u>	750ml
Fruit Cru 'Umeko' 6.4%	45
Fruit Cru 'Feijoa' 7%	45
Fruit Cru 'Petite' 1.7%	30

Please see our wine list for a more extensive offering including cocktails, non-alcs and more wines by the bottle.