Reggie's™

SNACKS

Marinated olives VG, GF	12
Crumbed queen olives, lemon ricotta V, GF	15
Arancini, parmigiano, sundried tomato, 'nduja mayo (3) V*	17
Squid fritte, lemon mayo GF, DF	23
Lasagne topper, red sauce, parmigiano	27

FRESH FOCACCIA GF* 12

EVOO, pomegranate VG, GF*	+ 6
Confit garlic VG, GF	+ 7
Smoked fish mayo GF, DF	+ 11
Whipped feta, roasted grapes, walnuts, balsamic vinegar GF, V	+ 12
Labneh, blistered cherry tomato, herb oil GF, V	+ 12
Fresh sliced cured meats GF	+ 21

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.

Fresh mozzarella, basil, garlic, red sauce, olive oil V, VG*, GF*, DF*	31
Pepperoni, mozzarella, vodka sauce GF*, DF*	34
Mushroom, caramelised onion, whipped ricotta truffle oil V, GF*, DF*	33
Prawns, coriander pesto, red onion, provolone, red chilli GF*, N	35
Mortadella, stracciatela, pistacchio, EVOO mozzarella, parmigiano	36
Chorizo, pancetta, spianata, red sauce, mozzarella, peppers, red onion GF*, DF*	37

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

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

PASTA

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

Ziti, pork & fennel sausage, soffritto, broccolini GF*, DF*	31
Lumache, vodka sauce, chorizo, stracciatella V*	31
Spaghetti alla puttanesca, tomato, olives, capers, basil, garlic, EVOO VG, DF, GF*	31
Agnolotti, lemon mint ricotta, asparagus, brown butter, parsley V	35
Mafaldine, prawn bits, creamy shellfish bisque GF*	35
Tagliatelle, beef cheek ragu, ricotta, gremolata	37

PLATES

Grilled eggplant, butter beans, tomato salsa, pinenuts V, VG, DF, GF, N	27
Beetroot, labneh, walnut, orange, pickled shallot V, GF, N	28
Pork & beef meatballs, red sauce GF	29
Chicken parmigiana, tomato, mozzarella, parmigiano	38
Charred tiger prawns, pineapple, tomato butter	35

SIDES

Fries, cacio e pepe mayo, tomato sauce V, VG*, GF, DF*	14
Broccolini, parmigiano, lemon, hazelnut dukkah V, GF, DF*, N*	16
Cos lettuce, lemon vin, parmigiano V, GF, DF*	16

DESSERT

Reggie's x Duck Island scoop of the day VG, GF	7
Reggie's TIRAMISU V, GF	18
Burnt Cheesecake, orange compote, almond GF, N*	16

WINE PICKS

Sparkling

Montelvini Master Prosecco Brut DOC	13 / 34 / 70

White

'House White' Cecchi Vermentino La Mora	13 / 34 / 70
Nautilus Estate Sauvignon Blanc	13 / 34 / 70
Bottega Vinai Pinot Grigio	14 / 37 / 80

Rosé

Chateau Garage 'Les Deux Sœurs'	14 / 37 / 80

Chilled Red

Swift Lumière Red	14 / 40 / 77

Red

'House Red' Mt Edward 'Ted' Pinot Noir	13 / 34 / 70
Vinetti de Fiorini Chianti Superiore DOCG	14 / 37 / 80
Matane Primitivo Puglia IGT	15 / 40 / 85

OUR COCKTAILS

Monzari 21
Aperol, Limoncello, Passionfruit, Lemon

Midnight In Milan 20
Aperol, Chocolate, Mezcal, Vermouth

Hot Tommy 22
Chili Tequila, Agave, Lime

Southern Belle 18
Applejack, Peach, Lemon, Honey

Colomba Bianca 21
Gin, Elderflower, Campari, Lime

Caffé di Reggies 21
Coffee Liqueur, Amaro, Frangelico, Espresso

SOMETHING FIZZY ?

Beer On Tap	420ml
Reggie's Lager 4.5%	13
House-made Soda	10

Sour Cherry Soda

Spicy Pineapple Soda

FULL LIST AVAIL.

Please see the wine list for our more extensive offering, with more beers, non-alcs, cocktails, wine and more.

**Minimum 4 guests.*
All guests on the table need to dine from the menu.

$55 PP SET MENU

A selection for the table.

TO START

Fresh-baked focaccia GF*
w/ EVOO & pomegranate VG, GF*

Marinated olives VG, GF

PIZZA

Pick any two Pizzas from our full offering!

PASTA

Pick any two Pastas from our full offering!

SIDES

Cos lettuce, lemon vin, parmigiano V, GF, DF*

Fries, cacio e pepe mayo, tomato sauce V, VG*, GF, DF*

DESSERT

Reggie's Tiramisu V, GF