



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	16

FRESH FOCACCIA 12

Lucy's sourdough available as GF alternative - 10

EVOO, pomegranate ^{VG, GF*}	+ 6
Confit garlic ^{VG, GF}	+ 7
Smoked fish mayo ^{GF, DF}	+ 11
Whipped feta, roasted grapes, ^{GF, V} walnuts, balsamic vinegar	+ 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, stracciatella, pistachio, bechamel, 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, 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 ^{VG, GF, N}	27
Heirloom tomato, burrata, shallot dressing, croutons ^{V, GF*, DF*}	28
Pork & beef meatballs, red sauce ^{GF}	29
Chicken parmigiana, tomato, mozzarella, parmigiano	38
Charred tiger prawns (3), pineapple, tomato butter	33

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

Caffè di Reggies 21

Coffee Liqueur, Amaro, Frangelico, Espresso

SOMETHING FIZZY?

Beer On Tap 420ml

Reggie's Lager 4.5% 13

House-made Soda 10

Strawberry Soda

Spicy Pineapple Soda

FULL LIST AVAILABLE.

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

**Minimum 4 guests.*

All guests at 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}

