ANTIPASTI

FOCACCIA CLASSICA 14
Wood-fired focaccia with salt, herbs and balsamic olive oil *(vg)*
Add Olives + 6 ***Add San Danielle Prosciutto + 8***

LASAGNE CROQUETTES 18
Crumbed house-made lasagne (3), served with tomato sugo, Grana Padano and basil crisp

BRUSCHETTA AL POMODORO 16
Toasted ciabatta (2) topped with confit cherry tomatoes, stracciatella, olive oil, basil and Grana Padano *(v, gfo)*
Add San Danielle prosciutto + 8

PORTARLINGTON MUSSELS 22
Fresh Victorian mussels tossed in garlic, chilli, white wine, San Marzano tomatoes, parsley and olive oil and served with wood-fired bread *(gfo)*

POLPETTE AL SUGO 18
Nonna's slow-braised beef meatballs in sugo di pomodoro, with Grana Padano and wood-fired bread

ARANCINI CARBONARA 14
House-made arancini (2), with guanciale, pecorino Romano and cracked black pepper, served with aioli

CALAMARI FRITTI 24 / 38
Lightly fried local calamari, served with confit garlic aioli and lemon

PASTA

All of our pasta is made fresh, in-house using our family recipe.
Serve any pasta in our signature wood-fired bread bowl + 8

LINGUINE FRUTTI DI MARE 46
House-made linguine with fresh market seafood, tossed in garlic, chilli, olive oil, white wine, tomato and parsley *(gfo)*

PAPPARDELLE E TARTUFO 28
Wide ribbons of pappardelle with wild mushroom ragù, creamy truffle and Parmigiano Reggiano *(v, gfo, vgo)*
Add Italian Pork and Fennel Sausage + 6

GNOCCHI BOLOGNESE 30
House-made potato gnocchi in slow-cooked beef ragù with San Marzano tomatoes, Parmigiano Reggiano and fresh basil *(vo)*
Serve in a freshly baked wood-fired bread bowl + 8

LASAGNE AL FORNO 32
Layers of house-made pasta with slow-cooked bolognese sugo, béchamel and Grana Padano

RIGATONI LAMB RAGÙ 34
House-made rigatoni in slow-braised lamb ragù with San Marzano tomatoes, fresh herbs and pecorino *(gfo)*

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. $2pp cakeage fee.

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

THE RISE
PIZZERIA CAFE

MAIN

CHICKEN KIEV 34
Golden, crumbed chicken breast with garlic butter, potato purée, broccoli rabe and roasted chicken jus

SLOW-BRAISED LAMB SHANK 42
Slow-braised lamb shank in red wine and San Marzano tomatoes, served with potato purée, braised cavolo nero and green peas *(gf)*

PESCE DEL GIORNO MP
Ask for today's specials

BISTECCA

All char-grilled to your liking and served with your choice of sides and one sauce.

SOUTHERN RANGES EYE FILLET 60
220g *(gf)*

WAGYU RUMP CAP MB 5+ 52
300g *(gf)*

SIDES AND SAUCES

Fries and Italian Salad ▪ Potato purée and green beans

Garlic butter ▪ Red wine jus ▪ Pepper sauce ▪ Mushroom sauce ▪ Selection of mustards

SIDES

GREEN BEANS 14
Hand-picked green beans, garlic & parsley butter *(v, gf)*

CAVOLO NERO 14
Braised Tuscan kale with green peas and shallots *(v, gf)*

HOT CHIPS 12
Skin on with herb sea salt and confit garlic aioli *(v, gf)*

SWEET POTATO FRIES 14
With herb sea salt and confit garlic aioli *(v, gf)*

ITALIAN CHOPPED SALAD 16
Romaine lettuce, tomatoes, cucumber, onions, olives and Parmigiano Reggiano in Italian dressing *(v, gf, vgo)*

PIZZA

WHITE BASE

GARLIC E CHEESE 18
Garlic, fior di latte, oregano, parmesan *(v)*

PATATE E SALSICCIA 28
Fior di latte, marinated potato, rosemary, Italian pork sausage, ricotta, parmesan

FUNGHI 34
Truffle base, fior di latte, mushroom, ricotta, parmesan *(v)*

AMALFI 33
Fior di latte, marinated prawns and calamari, zucchini, lemon, parsley

CINDERELLA 25
Fior di latte, pumpkin, crispy sage, whipped ricotta *(v)*
Add crispy pancetta + 4

RED BASE

San Marzano Italian tomato base, available as calzone.

MARGHERITA DI BUFFALO 30
Fresh buffalo mozzarella, olive oil, fresh basil *(v)*

QUEEN MARGHERITA 24
Fior di latte, olive oil, fresh basil, parmesan *(v)*

ZUZU-CCHINI 28
Fior di latte, sliced zucchini, roasted capsicum, olives, mushroom, parmesan *(v)*

LAMB & ROSEMARY 33
Fior di latte, slow-cooked lamb, rosemary, red onion, olives, parmesan, roquette

CARNIVORE 32
Fior di latte, mild salami, bacon, Italian pork sausage, red onion, parmesan

MATADOR 32
Fior di latte, chorizo, hot salami, marinated potato, red onion, parmesan

CAPRICCIOSA 26
Fior di latte, leg ham, mushroom, artichokes, olives, parmesan

SUPREMA 33
Fior di latte, bacon, mushrooms, leg ham, salami, capsicum, onion, parmesan

BRUCIA 'O CULO 30
Fior di latte, hot salami, hot 'nduja, capsicum, chilli, parmesan

PROSCIUTTO E RUCOLA 34
Fior di latte, 18-month prosciutto, roquette, fresh buffalo mozzarella, parmesan

AUSTRALIANA 29
Fior di latte, bacon, leg ham, chicken, red onion, BBQ sauce, parmesan

HOT HONEY 29
Fior di latte, mild salami, drizzled hot honey, ricotta

Gluten-friendly base or vegan cheese + 4

COCKTAILS

MOTHER OF DRAGONS 24
Our house cocktail – Hendricks, sour apple, elderflower, cucumber, pineapple

YUZU SOUR 24
Japanese yuzu, gin, lemon, elderflower

ESPRESSO MARTINI 22
Vanilla vodka, Kahlua, Lavazza espresso

AMARETTO SOUR 24
Amaretto, lemon, lime, maraschino cherry

NEGRONI 20
Campari, Cinzano Rosso, gin, orange

APEROL SPRITZ 16
Aperol, prosecco, soda, orange

LIMONCELLO SPRITZ 16
Limoncello, prosecco, sprite, lemon

MARGARITA 20
Altos Plata, lime, salt

OLD FASHIONED 22
Buffalo Trace, bitters, sugar cube, orange

PORNSTAR MARTINI 23
Vanilla vodka, passionfruit, Passoã, prosecco, lime

NON-ALCOHOLIC
AND MOCKTAILS

BABY DRAGON 14
Cranberry, elderflower, pineapple, cucumber, soda, lemon

ELDERFLOWER SOUR 14
Elderflower, lemon, lime, pineapple

PASSION PINE SPRITZ 12
Passionfruit, pineapple, soda, lime, lemon

PERONI LIBERA 0% 10
0% lager

SCHWEPPES 6
Lemon, Lime and Bitters ▪ Ginger Beer ▪ Tonic Water

SAN PELLEGRINO 7.5
Classic Chinotto ▪ Aranciata ▪ Rossa ▪ Limonata

SOFT DRINK 6
Coke ▪ Coke No Sugar ▪ Sprite ▪ Solo ▪ Fanta

ICED TEA 7
Peach ▪ Lemon ▪ Mango

CIAO SPARKLING WATER 7.5
Peach ▪ Lime ▪ Blood Orange

SPARKLING WATER 6 / 9.5
250ml ▪ 700ml

DESSERT

TIRAMISU 18
Layers of sponge finger, mascarpone, Lavazza espresso, Bailey's and chocolate

ITALIAN DONUTS 18
Perfect for sharing – rolled in cinnamon sugar, with a side of Nutella *(v, cn)*

CANNOLI 6
Made fresh to order – filled with ricotta, lemon and pistachio *(cn)*

NUTELLA PIZZA 22
Wood-fired and topped with strawberries and vanilla ice-cream *(v, gfo)*

AFFOGATO 12
Vanilla ice-cream with a fresh shot of Lavazza espresso
Even better with Frangelico or Bailey's + 8

See our cake fridge for our full range of sweets, including gluten-friendly and vegan options.

BEER
TAP

THE RISE LAGER 10
Local, 4.2%

BIRRA MORETTI 8 / 16
Italian Lager, 4.6%

CANADIAN CLUB & DRY 12
4.6%

STONE & WOOD 12
Pacific Ale, 4.4%

BOTTLE

CORONA 11
4.5%

GREAT NORTHERN 9
Super Crisp, 3.5%

VICTORIA BITTER 9
4.9%

JAMES SQUIRE 150 LASHES 10
Pale ale, 4.2%

KELLY BROTHERS APPLE CIDER 10
7%

WINE
BY THE GLASS

PROSECCO 11 / 42
Casa Bottega, Treviso, Italy

PINOT GRIGIO 11 / 42
Caldriola, Puglia Italy

SAUVIGNON BLANC 11 / 42
821 South, New Zealand

CHARDONNAY 11 / 42
Morgan's Bay, South East Aust

MOSCATO 12 / 46
Tintero, D'Asti DOCG

ROSÉ 12 / 46
Maretti, Italy

PINOT NOIR 13 / 49
T'Gallant, Cape Shank

SHIRAZ 12 / 46
Little Berry, McLaren Vale

BY THE BOTTLE

SHIRAZ 58
Saltram Mamre Brooke, Barossa

CABERNET SAUVIGNON 52
The Gables, Wynns, Coonawarra

PINOT NOIR 66
Black Grape Society, The Master, Central Otago

SANGIOVESE 46
Maretti, Italy

CHIANTI 52
Caldriola Fiasco, Italy DOCG

EVENTS & EXPERIENCES
AT THE RISE

SCAN TO DISCOVER WHAT'S UPCOMING AT THE RISE PIZZERIA