

BAR SNACKS

OLIVE ASCOLANE Ricotta & 'nduja stuffed (8)	15
BRUSCHETTA Tomato, red onion, basil, parmesan (3) <i>v, vgo, gfo</i>	16
ARANCINI Fior di latte, sun-dried tomato, pesto (2) <i>v</i>	16
LASAGNE CROQUETTES Arrabiata, basil, pecorino (3)	18
MOZZARELLA STICKS Sourdough crumb, tomato sugo (5) <i>v</i>	18
PANA DEL CASA Wood-fired vegetables, Sicilian olives, eggplant caponata, olive oil & balsamic <i>v, gfo</i>	22
Add burrata	9
Add salumi	8

ENTREE

OCTOPUS Wood-fired, 'nduja, romesco, corn salsa <i>cn, gf</i>	25
CALAMARI Aioli, roquette, lemon	18 / 32
BEEF CARPACCIO Roquette, parmesan, shallots, truffle mayo, capers <i>gf</i>	26
BURRATA Eggplant caponata, basil <i>v, gf</i> Add San Danielle prosciutto	24 8
WOOD-FIRED PRAWNS Garlic, chilli, herb, lemon <i>gf</i>	28
MUSSELS Vino bianco, garlic, chilli, cherry tomato, focaccia <i>gf</i>	24
HALF SHELL SCALLOPS Hazelnut & parsley butter, cauliflower cream, pangrattato (3) <i>cn</i>	28

PASTA

CHAMPAGNE SCALLOP RISOTTO	32 / 44
Scallop crudo, carnaroli rice, champagne, chilli, fennel, chives, parmesan <i>gf</i>	
CACIO E PEPE	27
House-made spaghetti, pecorino, black pepper <i>v, gfo</i>	
RIGATONI ALLA VODKA	28
House-made rigatoni, tomato sugo, vodka, cream, chilli, basil, parmesan <i>v, vgo, gfo</i> Add stracciatella	5
RIGATONI CON BROCCOLI SALSICCIA	30
House-made rigatoni, Italian pork sausage, broccoli, garlic, chilli <i>vo, gfo</i>	
SPAGHETTI MEATBALLS	28
House-made spaghetti, pork & beef meatballs, tomato sugo, basil	
SPINACH & RICOTTA CANNELLONI	26
Cannelloni with ricotta, spinach, lemon & parmesan, baked with tomato sugo & fior di latte <i>v</i>	
PUMBA'S PAPPARDELLE	36
House-made pappardelle, Tuscan wild boar ragu, stracciatella, basil <i>gfo</i>	
LINGUINE FRUTTI DI MARE	48
House-made linguine, mussels, prawns, scallops, calamari, reef fish, garlic, chilli, olive oil, lemon, parsley <i>gfo</i>	



Please notify your waiter of any allergies. While we will endeavor to accommodate any dietary requirements, we cannot guarantee any allergen-free meals. 15% surcharge applies on public holidays. We may be unable to accommodate alterations during busy times.

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

MAIN

FISH OF THE DAY

See our specials menu

MP

CARNE OF THE DAY

See our specials menu

MP

TUSCAN LAMB RUMP

Wood-fired Mediterranean vegetables, pearl couscous, feta, pomegranate, lamb jus *gfo*

44

ROASTED CHICKEN BREAST

Potato terrine, asparagus, mushroom ravioli, cognac & pepper jus

36

VEAL SCALLOPINI

Mushroom, pancetta, garlic, creamy white wine sauce, mashed potatoes, green beans *gf*

42

EGGPLANT PARMIGIANA

Layers of fried eggplant, San Marzano tomatoes, fior di latte, ricotta, parmesan, basil *v, vgo, gf*

28

SIDES

HOT CHIPS | Rosemary salt, aioli *v, gf*

12

ROQUETTE SALAD | Tomato, radish, parmesan, balsamic *v, gf*

16

GREEN BEANS | Garlic, chilli & herb butter, miso hummus *v, vgo, gf*

16

PUMPKIN | Maple roasted, tahini, nuts, seeds, chilli oil *cn, vg, gf*

16

ICEBERG SALAD | Radicchio, pear, walnuts, gorgonzola *cn, v, vgo, gf*

16

POTATOES | Triple-cooked, garlic, rosemary, sea salt *v, gf*

16

FESTA BANQUET

\$52pp

min. 4 guests

PANA DEL CASA

BAR SNACK

PASTA

PIZZAS TO SHARE

ADD ITALIAN DONUTS \$5PP

*ADDITIONAL CHARGES APPLY FOR SEAFOOD DISHES

PIZZA

WHITE BASE

GARLIC & CHEESE FOCACCIA

Fior di latte, garlic, oregano *v*

16

MORTADELLA & PISTACHIO

Fior di latte, fresh mortadella, stracciatella, pistachio, evoo *cn*

26

PATATE & SALSICCIA

Fior di latte, roasted potato, rosemary, Italian pork sausage, ricotta, parmesan

28

PIZZA DI MARE

Fior di latte, marinated garlic prawns, scallops & calamari, cherry tomato, lemon, parsley, parmesan

34

RED BASE

CAPRICCIOSA

Fior di latte, leg ham, wild mushroom, artichoke, black olives, parmesan

25

POLPETTE

Scamorza, meatballs, parmesan, roquette

28

Add 'nduja for a spicy meatball

3

ZUZU

Fior di latte, sliced eggplant, zucchini, roasted capsicum, olives, stracciatella, parmesan *v*

25

MARIO & LUIGI

Fior di latte, mushrooms, Italian pork sausage, ricotta

26

QUEEN MARGHERITA

Fior di latte, evoo, fresh basil, parmesan *v*

22

GIANNI SPECIAL

Fior di latte, mild salami, olives

24

SUPREMA

Fior di latte, bacon, mushroom, leg ham, mild salami, capsicum, onion, parmesan

32

Add garlic prawns

5

BRUCIA 'O CULO

Fior di latte, hot salami, hot 'nduja calabrese, roasted capsicum, chilli, parmesan

28

AUSTRALIANA

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

26

WAGYU

Scamorza, wagyu bresaola, roquette, stracciatella, parmesan

32

PROSCIUTTO E RUCOLA

Fior di latte, 18-month prosciutto di parma, roquette, fresh buffalo mozzarella, parmesan

32

SALUMIER

Fior di latte, mild salami, Italian pork sausage, 'nduja, ham, basil

30

GIGI

Fior di latte, grilled chicken, red onion, roasted capsicum, basil pesto, oregano, parmesan

25

+ Gluten free base
+ Vegan cheese

4

4

COCKTAILS

CAFÉ DOLCE

Café crema, amaretto, cocoa (subject to availability)

22

MOTHER OF DRAGONS

Hendricks gin, apple sour, elderflower, cucumber, pineapple

23

DOPPIO ESPRESSO

Premium vodka, Patrón XO Café, Lavazza espresso

23

ITALIANO 43

Premium vodka, amaretto, Licor 43, maraschino cherry

22

NEGRONI

Campari, Cinzano Rosso, gin, orange

20

APEROL SPRITZ

Aperol, prosecco, soda, orange

16

LIMONCELLO SPRITZ

Limoncello, prosecco, sprite, lemon

16

MARGARITA

Altos Plata, lime, salt

20

OLD FASHIONED

Basil Hayden, bitters, sugar cube, orange

21

MOJITO

Bacardi, mint, lime

21

PORNSTAR MARTINI

Vanilla vodka, passionfruit, Passoã, prosecco, lime

23

MIMOSA

Prosecco, orange juice

14

Ask about our range of classic cocktails

NON-ALCOHOLIC

BABY DRAGON

Cranberry, elderflower, pineapple, cucumber, soda, lemon

12

VIRGIN MOJITO

Lime, soda, mint

12

PASSION PINE SPRITZ

Passionfruit, pineapple, soda, lime, lemon

10

PERONI LIBERA

0% lager

10



EVENTS AT THE RISE

HAVE AN UPCOMING EVENT?
SEE OUR EVENT PACKAGES AND ENQUIRE HERE



WINE

BY THE GLASS

WHITE & SPARKLING

PROSECCO

Aurelia, SA

11/42

PINOT GRIGIO

Rosabel, ITA

12/44

SAUVIGNON BLANC

Mud House, NZ

11/48 (1L)

CHARDONNAY

Grant Burge, AU

11/42

MOSCATO

Fiore, AU

12/44

RED

ROSÉ

Luna Rosa, SA

11/42

PINOT NOIR

T'Gallant Encore, AU

13/50

SHIRAZ

Grant Burge, AU

11/42

BY THE BOTTLE

SANGIOVESE

Caldirola, ITA

22

CHIANTI PRESTIGE

Uggiano, DOCG

34

PINOT NOIR

Claim 431 Mud House, NZ

62

SHIRAZ

Robert Oatley Limited Release, AU

79

CABERNET SAUVIGNON

Rymill, Coonawarra

46

BEER & CIDER

ON TAP

THE RISE LAGER

4.2%

9

BIRRA MORETTI

400ml 4.6%

16

WHISKEY, DRY & LIME

4%

12

BOTTLE

CORONA

Lemon or lime, 4.5%

12

GREAT NORTHERN

Super Crisp, 3.5%

9

VICTORIA BITTER

4.9%

10

STONE & WOOD

Pacific Ale, 4.4%

12

KOSCIUSKO PALE ALE

4.5%

12

APPLE CIDER

Somersby, 5%

11

DESSERT

STICKY DATE

Vanilla ice cream, Baileys salted caramel, brandy tuille v

16

CHOCOLATE & HAZELNUT MOUSSE

Banana, marshmallow, pretzel crumb *cn, gfo*

18

ESPRESSO CRÈME BRÛLÉE

Caramelised honey biscuits, vanilla ice cream *v, gfo*

18

HOT APPLE CALZONE

Vanilla bean ice cream, caramel drizzle *v*

16

ITALIAN DONUTS

Cinnamon sugar, Nutella or dulce de leche *v, gfo*

18

NUTELLA PIZZA

Strawberries, vanilla ice cream *v, gfo*

20

AFFOGATO

Vanilla bean ice cream, Baileys or Frangelico *v, gf*

18