

FOCACCE

GARLIC FOCACCIA [ve] [vg] garlic, oregano, salt and EVO oil **15**
buffalo mozzarella – **add 6**

ROSAMARINO FOCACCIA [ve] [vg] rosemary, sea salt and EVO oil **14**

BLACK OLIVES & MOZZARELLA FOCACCIA [veo] [vg] **17**

BRUSCHETTA [ve] [vg] ripened tomatoes and fresh basil **19**
buffalo mozzarella – **add 6**

INSALATA CAPRESE [vg] [gl] selection of seasonal tomatoes, buffalo mozzarella and basil drizzled with EVO **20**

MARINATED OLIVES [ve] [glo] selection of marinated mixed olives **12**

KINGFISH CARPACCIO [gl] with mint, finger lime and chilli **24**

EGGPLANT CHIPS [veo] [vg] with honey glaze and gorgonzola fondue **15**

ARANCINI [vg] rice balls with tomato and scamorza on pea puree topped with ricotta salata **18**

SCALLOPS cooked with gin, served on cauliflower puree with aromatic breadcrumbs and orange zest **21**

PORK SAUSAGES [gl] slow braised with lentils and capsicum **22**

CALAMARI dusted in semolina with rocket and aioli **24**

FRIES [ve] [vg] **12**

ANTIPASTI

BURRATA served on smoked sundried tomato and nduja pesto with toasted sourdough **24**

PROSCIUTTO & BUFFALO [glo] 24 month aged Devodier Prosciutto crudo di Parma, rocket, buffalo mozzarella, grissini and EVO oil **30**

TO SHARE

***ve** - vegan, **veo** - vegan option, **gl** – gluten low, **glo** – gluten low option
vg - vegetarian, **vgo** - vegetarian option

10% SURCHARGE ON SUNDAYS | 15% SURCHARGE ON PUBLIC HOLIDAYS
CREDIT CARD SURCHARGE 1.76% | WE DO NOT SPLIT BILLS

Please make us aware of any dietary requirements you may have.
We cannot guarantee completely allergy free meals. This is due to the potential allergens in the working environment and supplied ingredients.

HOMEMADE PASTA

PORCINI RISOTTO (gl) (vg) arborio rice, porcini mushrooms, ricotta salata and truffle oil **30**

TAGLIATELLE (glo) slow cooked beef ossobuco in tomato sugo **30**

GNOCCHI (veo) (glo) (vg) tomato sugo and stracciatella **25**

RIGATONI (glo) pork sausage ragu, mushrooms cooked in white wine **27**

TONNARELLI PESCATORA (glo) mussels, clams, prawns, calamari, cherry tomatoes, garlic, chilli in a white wine sauce **35**

SQUID INK LINGUINE blue swimmer crab, garlic, chilli, cherry tomatoes and lobster bisque **33**

gluten-low penne – **add 5**

ALL OUR PASTA IS MADE FRESH DAILY

MAINS

BARRAMUNDI [gl] with sicilian caponata and cauliflower cream **36**

LAMB SHANK [gl] slow braised lamb shank served with truffle mash potato **34**

SCOTCH FILLET [gl] 350g, MBS 3+, served tagliata with lemon and rosemary **62**

SIDES AND SALADS

FRIES [ve] [vg] **12**

INSALATA MISTA [gl] [vg] [veo] cos lettuce, watercress and black russian tomatoes with honey dressing, shaved parmesan, capers and garlic sauce **16**

INSALATA CAPRESE [gl] [vg] selection of seasonal tomatoes, buffalo mozzarella, and basil drizzled with EVO olive oil **20**

BROCCOLINI [gl] with garlic and chilli **15**

FUNCTIONS

ARE YOU LOOKING FOR AN EVENT SPACE OR DINING FOR
A LARGE GROUP?

CONTACT US
BOOKINGS@PENNYOUNG.COM.AU

PIZZA

gluten free pizza base - **add 5**

vegan cheese - **add 5**

ROSSA

MARGHERITA (vg) san marzano tomatoes, fior di latte, EVO and fresh basil **22**

DIAVOLA san marzano tomatoes, fior di latte, hot salami and nduja **25**

SAN DANIELE san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele, rocket **30**

BUFFALO (vg) buffalo mozzarella, pecorino cheese, cherry tomato and fresh basil **26**

CAPRICCIOSA san marzano tomatoes, fior di latte, leg ham, mushroom, artichokes, olives and oregano **28**

ORTOLANA (vg) san marzano tomatoes, fior di latte, EVO, eggplant, mushroom, olives, zucchini **25**

BIANCA

SALSICCIA in bianco, fior di latte, Italian sausage, friarielli and chilli oil **26**

CALABRESE in bianco, fior di latte, spicy pork sausage, roasted potatoes and rosemary **26**

SBAGLIATA in bianco, fior di latte, basil pesto, cherry tomatoes and sundried tomato **25**

GOURMET

GAMBERI local marinated prawns, pesto, fior di latte, lemon **30**

PENNY YOUNG (veo) (vg) pumpkin cream, fior di latte, caramelised onion, rocket and goat cheese **25**

TARTUFATA (veo) (vgo) mushroom cream, fior di latte, porcini mushroom, rocket, parmesan and truffle oil **27**

ADD ONS

rocket **2**

prawns **5**

olives **2**

anchovies **3**

prosciutto **6**

leg ham **4**

buffalo mozzarella **6**

hot salami **4**

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DESSERT

AFFOGATO vanilla ice cream and coffee **11**

TIRAMISU traditional coffee tiramisu **13**

NUTELLA CALZONE strawberries and vanilla ice cream **16**

BLACK FOREST CHEESECAKE served with maraschino cherries **14**

PISTACHIO CALZONE (ve) pistachio cream and dairy free dark chocolate ice cream **18**

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DIGESTIVES BY THE GLASS

PEDRO XIMENEX SHERRY Spain **12**

AVERNA Italy **12**

LIMONCELLO PALLINI Italy **12**

OPAL BIANCA OR NERA SAMBUCA Italy **12**

FRANGELICO Italy **12**

GALWAY PIPE 12 YO PORT Australia **13**

MONTENEGRO Italy **13**

HENNESSY VS France **13**

2022 CHATEAU CAPINESSE SAUTERNES France **13**

PENFOLDS 20 YO GRANDFATHER PORT Australia **16**

HENNESSY VSOP France **17**

**Vintages and Beverage items Subject to Change*

COFFEE

ESPRESSO **4**

CAPPUCINO **5**

FLAT WHITE **5**

LONG BLACK **5**

LATTE **5**

OAT MILK **+ 1**

MACCHIATTO **5**

ALMOND MILK **+1**