

# PENNY YOUNG Menu

## To Share

**FRESH OYSTERS** (gl) with mignonette sauce ea 5 / half doz 26 / doz **48**

**INSALATA DI POMODORO** (vg) (gl) vine ripened tomatoes, caper berries and pickled onions drizzled with EVO **15**

**MARINATED OLIVES** (ve) (gl) selection of Mount Zero marinated mixed olives **12**

**EGGPLANT CHIPS** (veo) (vg) with honey glaze and gorgonzola fondue **15**

**ARANCINI FUNGHI** (vg) rice balls with porcini mushrooms, scamorza cheese and truffle oil served on parmesan and truffle cream **21**

**GRILLED PRAWNS** (gl) char-grilled lemon, garlic and chilli Skull Island tiger prawns **21**

**PORK BELLY** (gl) crunchy skin pork belly on a potato and rosemary cream **22**

**POLPETTE FRITTE** (gl) traditional fried meatballs on a rich capsicum and tomato sauce **21**

**CALAMARI** tossed with lemon and pepper, served with radicchio, rocket and aioli **24**

**BURRATA** served on sun-dried tomato pesto with cherry tomatoes **24**

**SALUMI BOARD** (glo) selection of cured meats, grissini and EVO oil **30**  
buffalo mozzarella - **add 7**

**FRIES** (veo) (vg) with aioli **12**

**GARLIC FOCACCIA** (ve) (vg) oregano, sea salt, garlic and EVO oil **15**  
buffalo mozzarella - **add 7**

**ROSMARINO FOCACCIA** (ve) (vg) rosemary, sea salt and EVO oil **15**

**BLACK OLIVES & MOZZARELLA FOCACCIA** (veo) (vg) **18**

**BRUSCHETTA** (ve) (vg) diced tomatoes and fresh basil **20**  
buffalo mozzarella - **add 7**

## Homemade Pasta

**HOMEMADE PASTA PORCINI RISOTTO** (gl) (vg) creamy arborio rice, porcini mushrooms and truffle butter **32**

**PAPPARDELLE** (gl) slow cooked lamb ragu with green peas and potato **32**

**GNOCCHI SORRENTINA** (gl) (vg) oven baked handmade gnocchi with tomato sugo and mozzarella **27**

**RIGATONI** (gl) slow cooked tomato and pork ragu with chilli, topped with burrata **30**

**TONNARELLI PESCATORA** (gl) mussels, clams, prawns, calamari, cherry tomatoes, garlic, chilli in a white wine sauce **38**

**SQUID INK LINGUINE** prawns, garlic, chilli, cherry tomatoes in a prawn bisque **35** gluten-free penne - **add 5**

**ALL OUR PASTA IS MADE FRESH DAILY**

## Mains

**SALMON** (gl) pan fried with green beans, asparagus and sugar snap peas on parsnip puree **36**

**POLLO ARROSTO** (gl) roast half chicken with roast potato and truffle chicken jus **36**

**SCOTCH FILLET** (gl) 300g, grass fed, MBS 3+ with rocket and parmesan served with peppercorn or mushroom sauce **56**

**LAMB SHOULDER** (gl) slow braised lamb in a red wine and rich tomato sauce **36**

## Sides & Salads

**FRIES** (veo) (vg) with aioli **12**

**CLASSIC MASH** (vg) mash potato with cream and butter **14**

**RUCOLA** (veo) (vg) red wine pears, parmesan and a balsamic dressing **15**

**INSALATA DI POMODORO** (vg) (gl) vine ripened tomatoes, caper berries and pickled onions drizzled with EVO **15**

**BROCCOLINI** (gl) (veo) EVO, chilli and garlic **16**

## Pizza

**Gluten-Free Pizza Base - add 5**  
**Vegan cheese - add 5**

**MARGHERITA** (vg) san marzano tomatoes, fior di latte, EVO and fresh basil **24**

**SAN DANIELE** san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele, rocket **32**

**BUFFALO** (vg) buffalo mozzarella, pecorino cheese, cherry tomato and fresh basil **28**

**CAPRICCIOSA** san marzano tomatoes, fior di latte, leg ham, mushroom, olives and oregano **30**

**ORTOLANA** (vg) san marzano tomatoes, fior di latte, EVO, eggplant, mushroom, olives, zucchini **27**

**SALSICCIA** in bianco, fior di latte, Italian sausage, friarielli and chilli oil **28**

**CALABRESE** in bianco, fior di latte, spicy pork sausage, roasted potatoes and rosemary **28**

**DIAVOLA** san marzano tomatoes, fior di latte, hot salami and nduja **27**

**GAMBERI** local marinated prawns, pesto, fior di latte, lemon **32**

**PENNY YOUNG** (veg) pumpkin cream, fior di latte, caramelised onion, rocket and goat's cheese **27**

**TARTUFATA** (veo) (vg) mushroom cream, fior di latte, porcini mushroom, rocket, parmesan and truffle oil **29 P**

**PEPPERONE** roasted capsicum paste, fior di latte, pork sausages, kalamata olives, topped with parmesan **29**

### ADD ONS

rocket 3 prawns 6

anchovies 4 prosciutto 7

buffalo mozzarella 7 hot salami 5

leg ham 5 olives 3

\* ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option, cn - contains nuts, vg - vegetarian, vgo - vegetarian option

10% SURCHARGE ON PUBLIC HOLIDAYS | 15% SURCHARGE ON SUNDAYS  
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 meal. This is due to the potential traces of allergens in the working environment and supplied ingredients.

## Dessert

**AFFOGATO** vanilla ice cream and coffee 12

**TIRAMISU** traditional coffee tiramisu 15

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

**BAKED NEW YORK CHEESECAKE** berry coulis and pistachio ice cream 15

## Digestives By The Glass

PEDRO XIMENEZ SHERRY Spain 14

AVERNA Italy 14

LIMONCELLO PALLINI Italy 14

OPAL BIANCO ARNERA SAMBUCA Italy 14

FRANGELICO Italy 14

GALWAY PIPE 12 YO PORT Australia 14

MONTENEGRO Italy 14 2022 CHATEAU CANTEGRIL SAUTERNES France 14

HENNESSY VS France 15

PENFOLDS 20 YO GRANDFATHER PORT Australia 16

HENNESSY VSOP France 17 \*

**Vintages and Beverage Items Subject to Change\***

## Coffee

COFFEE ESPRESSO 4

LAT WHITE 5

LATTE 5 MACCHIATO 5

CAPPUCCINO 5

LONG BLACK 5

OAT MILK +1 ALMOND MILK +1

## Functions

Are you looking for an event space of dining for a large group?

Contact us  
[bookings@pennyyoung.com.au](mailto:bookings@pennyyoung.com.au)

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