

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 (gl) 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

DIPLOMATICA puff pastry and strega-soaked sponge layered with vanilla custard 15

DECONSTRUCTED CHEESECAKE lemon and vanilla cheesecake with salted crumble and macerated berries 15

Functions

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

Contact us
bookings@pennyyoung.com.au

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

* 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.