

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

HOME MADE 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

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

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

* 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

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