

TO SHARE

GARLIC FOCACCIA [ve] [vg] garlic, oregano, salt and EVO oil **15**
buffalo mozzarella – **add 5**

BRUSCHETTA [ve] [vg] ripened tomatoes, fresh basil **18**
buffalo mozzarella – **add 5**

INSALATA CAPRESE [vg] [gl] selection of seasonal tomatoes, buffalo mozzarella, capers and basil drizzled with EVO **19**

MARINATED OLIVES [ve] [glo] selection of marinated mixed olives **9**

CARPACCIO [gl] raw beef rolled in black cracked pepper, pickled fennel, fried capers, lemon emulsion **20**

EGGPLANT CHIPS [veo] [vg] with honey glaze and gorgonzola fondue **14**

ARANCINI [vg] rice balls with porcini mushrooms, scamorza cheese and truffle oil on parmesan and truffle cream **17**

PAN FRIED PRAWNS [gl] marinated in garlic and chilli served with cherry tomatoes and basil pesto **22**

PORK BELLY [gl] crispy skin pork belly served on celeriac puree **17**

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

FRIES [ve] [vg] **11**

CURED MEATS

PROSCIUTTO & BUFFALO [glo] 24 month aged Devodier Prosciutto crudo di Parma, rocket, buffalo mozzarella, EVO, grissini **26**

SALUMI BOARD [glo] selection of Italian cured meats, grissini **35**
buffalo mozzarella – **add 5**

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



15% SURCHARGE ON PUBLIC HOLIDAYS
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HOMEMADE PASTA

GNOCCHI SORRENTINA (veo) (glo) (vg) pan tossed in tomato sugo and served with fior di latte and fresh basil **22**

PORCINI RISOTTO (vg) (gl) arborio rice, mushrooms, grana padano topped with truffle oil and mixed micro herbs **26**

TONNARELLI PESCATORA (glo) mussels, clams, prawns, calamari, garlic, chilli in a white wine sauce **28**

SQUID INK LINGUINE (glo) blue swimmer crab, garlic, chilli, cherry tomatoes and lobster bisque **30**

PAPPARDELLE (glo) slowly braised lamb ragu, roasted eggplant, truffle oil, pecorino shavings **26**

RIGATONI (glo) pork sausage ragu, cherry tomatoes and kale **24**

gluten-low penne – **add 5**

ALL OUR PASTA IS MADE FRESH DAILY

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MAINS

BARRAMUNDI [gl] pan fried, seasonal vegetables, shallots, basil, butter, red pesto and mixed herb salad **34**

POLLO [gl] pan fried crispy skin chicken supreme, eggplant caponata, garlic and rosemary roasted potatoes **32**

AGNELLO [gl] sous vide lamb rump, sweet potato and burned carrot mash, roasted shallots and a red wine reduction **39**

RIB EYE [gl] 350grm char-grilled rib eye on the bone with red wine jus and mixed leaves **42**

SIDES AND SALADS

INSALATA CAPRESE [gl] [vg] selection of seasonal tomatoes, buffalo mozzarella, capers and basil drizzled with EVO olive oil **19**

INSALATA MISTA [gl] [vg] [veo]tomatoes, pickled fennel, mixed leaves, orange segments, mixed herbs drizzled with a honey, mustard, champagne vinaigrette **16**

BROCCOLINI [ve] [gl] [vg] sauteed with garlic and lemon zest **13**

FRIES [ve] [vg] **11**

FUNCTIONS

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

CONTACT US
BOOKINGS@PENNYOUNG.COM.AU

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PIZZA

MARGHERITA (vg) san marzano tomatoes, mozzarella, EVO and fresh basil **19**

DIAVOLA san marzano tomatoes, mozzarella, hot salami and nduja **24**

SAN DANIELE san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele, rocket **26**

BUFFALO (vg) buffalo mozzarella, pecorino cheese, cherry tomato and fresh basil **24**

SALSICCIA in bianco, mozzarella, Italian sausage, friarielli and chilli oil **24**

CALABRESE in bianco, mozzarella, spicy pork sausage, roasted potatoes and rosemary **23**

GAMBERI local marinated prawns, pesto, buffalo mozzarella, lemon **28**

CAPRICCIOSA san marzano tomatoes, mozzarella, leg ham, mushroom, artichokes, olives and oregano **26**

PENNY YOUNG (veo) (vg) pumpkin cream, mozzarella, caramelised onion, rocket and goat cheese **24**

TARTUFATA (veo) (vgo) mushroom cream, mozzarella, porcini mushroom, italian sausage, rocket, parmesan and truffle oil **26**

NUTELLA vanilla mascarpone and strawberries **16**

ADD ONS

rocket **2**
prawns **5**

anchovies **3**
prosciutto **5**

buffalo mozzarella **5**

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