

THE TAKEAWAY MENU

giardiniera vegetable pickles (v, gf) \$7.00

chickpea and sesame falafel with beetroot hummus, pomegranate molasses (4 pce), giardiniera pickles, grilled flatbread \$20.50

chef ruben's pistachio & orange mortadella, heirloom radishes \$13.90

salt cod fritters, smoked chilli mayo – 6pce (gf) \$17.30

grilled snapper collar, crab bisque butter, fennel & flatbread (gf) \$22.90

roasted roasted cauliflower, almond cream, oregano, cumin & pomegranate (gf) \$22.90

potato gnocchi 'cacio e pepe', aged pecorino, pepper (v) \$23.95

potato gnocchi 'cacio e pepe', aged pecorino, pepper & OPR nduja \$27.90

vernon's grass fed beef burger, house smoked bacon on a milk bun with gruyere, pickles \$13.50

coral coast barramundi, romesco sauce, watercress, lemon (gf) \$27.50

yoder smoked plum & molasses beef short rib, kale & kohlrabi (gf) \$32.90

wood roasted thirlmere free range chicken, broccolini, sugar snap, burnt lemon (gf) half \$30.90

400gr great southern pinnacle grass fed sirloin, cafe de paris butter (gf) \$38.50

extras.

charred broccolini, bagna cauda, egg & chilli (gf) \$11.90

cabbage, kale, tumeric pickled kohlrabi salad with mint, dill, parsely and eschallot dressing (v,gf) \$14

crispy spiced salt potatoes (gf) \$11.9

kids.

cheesy tomato pasta \$11.90

kids cheese burger \$11.90

ling fish fingers and crispy potatoes \$11.90

sweets.

today's tart \$8.90

banana & salted caramel beignets, chocolate fudge sauce – 6pce \$15.90

ORDER ONLINE

Or call 9797 8118 from 3 pm

Pick Up and Delivery Available

Delivery is personally by One Penny Red staff. Fee of \$15 applies for delivery.

Delivery suburbs include: Summer Hill, Lewisham, Petersham, Ashfield, Dulwich Hill, Hurlstone Park.



Heat at Home Meals

Put together at home, simple finishing off required. Easy to follow instructions included. For today or stick in the freezer for later.

ORDER ONLINE or call 9797-8118 after 3 pm. Pick up from 4pm

Fakes Greek shredded vegetable & lentil soup with baguette & cultured butter (vegetarian, vegan/ gluten free options)

Ingredients: zucchini, carrot, potato, puy lentils, celery, fennel, onion, garlic, salt, pepper, olive oil, vegetable stock, bay leaf, mint, parsley, greek basil, lemon juice. Serves 4 people - \$34 people

Wine Match: 2018 Denavolo, Dinavolino Malvasia, Otrugo, Marsanne, Emilia Romagna, it. \$58

Portobello mushroom, eggplant & potato moussaka (veg, gf)

Ingredients: portobello mushroom, grilled eggplant, potato, tomato, onion, garlic, thyme, salt, pepper, spices, butter, milk, parmesan cheese, chickpea flour, olive oil. Serves 6 - \$60

Wine match: 2017 Comando G la Bruja de Rozas Garnacha, Madrid, Esp. \$59

Slow cooked pork, fennel & sage ragu with pasta

Ingredients: Free range pork shoulder, chicken stock, tomato, carrot, celery, onion, fennel, sage, bay leaf, garlic, salt, spices, cream. Serves 4 - \$48

Wine Match: 2018 Charlotte Dalton 'Grace' Chardonnay, Adelaide Hills, SA. \$57

Beef bourguignon and Paris mash

Ingredients: grass fed bee shin and cheek, beef stock, chicken stock, eschallot, mushroom, bacon, red wine, carrot, celery, onion, garlic, salt, pepper, spices. Paris mash: potato, butter, cream, milk salt. Serves 4 people. - \$48

Wine Match: 2019 Brash Higgins CINS Cinsault, McLaren Vale, SA. 57 or

2017 Te Mata Awatea Cabernet, Franc, Merlot, Hawkes Bay, NZ. 66

Sweet and sticky beef shin with creamy polenta

Ingredients: beef, beef stock, brown sugar, star anise, cloves, cinnamon, garlic, eschallot, salt, pepper, polenta, butter, milk, cheese, salt. Approx. 1.5 kg, Serves 4 -6 people - \$75

Wine match: 2018 Schmölder & Brown Thorley Vineyard Shiraz, Beechworth, Vic. 61

Peanut butter & choc chip cookies

Ingredients: Unsalted butter, brown sugar, caster sugar, free range eggs, crunchy peanut butter, self-raising flour, dark chocolate. 4 piece. \$12

Large Sides - Serves 3-4 people \$20

Broccolini, bagna cauda, egg & chilli (gf)

Ingredients: Broccolini, water, salt. Bagna cauda: milk, canola oil, anchovy, garlic, chardonnay vinegar, olive oil, salt, pepper. Boiled free range egg. Chilli, canola oil, garlic.

Cabbage, kale, turmeric pickled kohlrabi salad with mint, dill, parsley, eschallot dressing (v. gf)

Ingredients: Cabbage, kale, kohlrabi, dill, mint, parsley, eschallot dressing, chardonnay vinegar, olive oil, sugar, salt, pepper.

