

## FOCACCE

**GARLIC FOCACCIA** [ve] [vg] garlic, oregano, salt and EVO oil **15**  
buffalo mozzarella – **add 6**

**ROSAMARINO FOCACCIA** [ve] [vg] rosemary, sea salt and EVO oil **14**

**BLACK OLIVES & MOZZARELLA FOCACCIA** [veo] [vg] **17**

**BRUSCHETTA** [ve] [vg] ripened tomatoes and fresh basil **19**  
buffalo mozzarella – **add 6**

**INSALATA CAPRESE** [vg] [gl] selection of seasonal tomatoes, buffalo mozzarella and basil drizzled with EVO **20**

**MARINATED OLIVES** [ve] [gl] selection of marinated mixed olives **12**

**SWORDFISH TARTARE** [gl] cured swordfish with pomegranate and spicy mango **25**

**EGGPLANT CHIPS** [veo] [vg] with honey glaze and gorgonzola fondue **15**

**ARANCINI** [vg] rice balls with porcini mushroom and truffle on a cacio e pepe cream topped with ricotta salata **18**

**OCTOPUS SALAD** [gl] with orange segment, potato, handmade octopus mayo and parsley **25**

**PORK BELLY** [gl] crispy skin pork belly on pumpkin puree topped with chimichurri **22**

**ROASTED QUAIL** [gl] served on peperonata with fried peppers, potato and onion **25**

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

**BURRATA** served on smoked sundried tomato and nduja pesto with toasted sourdough **24**

**PROSCIUTTO & BUFFALO** [glo] 24 month aged Devodier Prosciutto crudo di Parma, rocket, buffalo mozzarella, grissini and EVO oil **30**

**FRIES** [ve] [vg] **12**

TO SHARE

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

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

**HOMEMADE PASTA**

**RISOTTO** [gl] [veo] with zucchini, clams, cherry tomatoes, white wine and chilli **30**

**PAPPARDELLE** [glo] with slow cooked lamb ragu in a tomato and red wine sugo **30**

**GNOCCHI SORRENTINA** [veo] [glo] [vg] oven baked handmade gnocchi with tomato sugo and mozzarella **25**

**RIGATONI** [glo] in amatriciana sugo with guanciale, onion and pecorino romano **28**

**TONNARELLI PESCATORA** [glo] mussels, clams, prawns, calamari, cherry tomatoes, garlic, chilli in a white wine sauce **35**

**SQUID INK LINGUINE** blue swimmer crab, garlic, chilli, cherry tomatoes and lobster bisque **33**

gluten-low penne – **add 5**

**ALL OUR PASTA IS MADE FRESH DAILY**

**MAINS**

**BARRAMUNDI** (gl) pan fried with sicilian caponata on jerusalem artichoke cream **36**

**DUCK LEG** (gl) confit duck leg with orange jus served on caramelised witloof and potato mash **36**

**SCOTCH FILLET** (gl) 300g, grass fed, MBS 3+ served with roasted chat potatoes with cacio e pepe sauce **62**

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**SIDES AND SALADS**

**FRIES** (ve) (vg) **12**

**INSALATA MISTA** (gl) (ve) radicchio, iceberg lettuce, cos lettuce with honey dressing **14**

**INSALATA CAPRESE** (gl) (vg) selection of seasonal tomatoes, buffalo mozzarella, and basil drizzled with EVO olive oil **20**

**GREEN BEANS** (gl) (veo) in butter and garlic topped with ricotta salata **15**

**ROAST POTATOES** (gl) (vg) chat potatoes with butter, garlic and rosemary **14**

**FUNCTIONS**

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

CONTACT US  
BOOKINGS@PENNYOUNG.COM.AU

## PIZZA

gluten free pizza base - **add 5**

vegan cheese - **add 5**

### ROSSA

**MARGHERITA** (vg) san marzano tomatoes, fior di latte, EVO and fresh basil **22**

**DIAVOLA** san marzano tomatoes, fior di latte, hot salami and nduja **25**

**SAN DANIELE** san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele, rocket **30**

**BUFFALO** (vg) buffalo mozzarella, pecorino cheese, cherry tomato and fresh basil **26**

**CAPRICCIOSA** san marzano tomatoes, fior di latte, leg ham, mushroom, olives and oregano **28**

**ORTOLANA** (vg) san marzano tomatoes, fior di latte, EVO, eggplant, mushroom, olives, zucchini **25**

### BIANCA

**SALSICCIA** in bianco, fior di latte, Italian sausage, friarielli and chilli oil **26**

**CALABRESE** in bianco, fior di latte, spicy pork sausage, roasted potatoes and rosemary **26**

### GOURMET

**GAMBERI** local marinated prawns, pesto, fior di latte, lemon **30**

**PENNY YOUNG** (veo) (vg) pumpkin cream, fior di latte, caramelised onion, rocket and goat's cheese **25**

**TARTUFATA** (veo) (vgo) mushroom cream, fior di latte, porcini mushroom, rocket, parmesan and truffle oil **27**

**PEPERONE** homemade roasted capsicum paste, fior di latte, pork sausages, kalamata olives topped with parmesan **27**

### ADD ONS

rocket **3**

prawns **6**

olives **3**

anchovies **4**

prosciutto **7**

leg ham **5**

buffalo mozzarella **7**

hot salami **5**

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**DESSERT****AFFOGATO** vanilla ice cream and coffee **11****TIRAMISU** traditional coffee tiramisù **13****NUTELLA CALZONE** strawberries and vanilla ice cream **16****PANNA COTTA** (gl) chocolate panna cotta with fresh seasonal berries **14**

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**DIGESTIVES BY THE GLASS****PEDRO XIMENEX SHERRY** Spain **14****AVERNA** Italy **14****LIMONCELLO PALLINI** Italy **14****OPAL BIANCA OR NERA SAMBUCA** Italy **14****FRANGELICO** Italy **14****GALWAY PIPE 12 YO PORT** Australia **14****MONTENEGRO** Italy **14****2022 CHATEAU CAPINESSE 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****ESPRESSO** **4****CAPPUCINO** **5****FLAT WHITE** **5****LONG BLACK** **5****LATTE** **5****OAT MILK** **+ 1****MACCHIATTO** **5****ALMOND MILK** **+1**