

demazzi

Small

OYSTERS	18/34/60	SAGANAKI (V, GF)	18	LARGE CHILLI PRAWNS	26
Freshly shucked with shallot mignonette & tobasco or baked cacio e pepe style (3,6,12 pcs)		Pan fried with chilli honey & lemon		Grilled whole prawns (3pcs), mixed with chilli butter, dill, & warm focaccia	
FOCACCIA (V)	15	BEEF TARTARE (GF/A)	29	SALT & PEPPER CALAMARI	22
Paired with truffle stracciatella or mixed olives		Finely chopped raw wagyu beef, Dijon, cornichons, shallots, tabasco & egg yolk, with crispy flat bread		With lemon & caper mayo	
ARANCINI (V)	16	WAGYU BEEF SKEWERS (GF)	29	Main meal Option:	33
Fried rice balls with roasted pumpkin & mozzarella, served with herb mayo (3pcs)		Chargrilled, with chimichurri (2pcs)		with chips & salad	
EXTRA PIECE? +\$5		SOUTHERN CHICKEN BITES	18	MOZZARELLA STICKS (V)	18
		Fried chicken bites served with spicy ranch & dill pickle chips		Fried stretchy cheese with Napoli (4pcs)	

Stonegrill

ALL STEAKS ARE SERVED RAW TO YOUR TABLE ON A 500-DEGREE HOT STONE, SERVED WITH A SIDE OF CHIPS & SALAD, AND ONE SAUCE.

TRUFFLE POTATO OR SPRING VEG? +\$6

Sauces: black garlic butter, mushroom sauce, black peppercorn sauce, red wine jus.

EXTRA SAUCE? +\$4



Victorian Grass-Fed Eye Fillet 250g	49	Butchers Cut	49
Sher Wagyu Rump Eye MS8+ 300g	58	150g wagyu beef, lamb cutlet, cheese kransky (pork), chicken thigh & peppercorn sauce	
Southern Ranges Grain-Fed Scotch Fillet MB2+ 300g	59	Reef & Beef	49
Sher Wagyu Eye Fillet MS6-7 250g	79	150g wagyu beef, 8 tiger prawns & peppercorn sauce	
Victorian Grass-Fed T-Bone 500g	59	Pacific Ocean	52
		150g yellow fin tuna, jumbo prawns, & scallops, served with garlic butter & caper mayo	
		STONEGRILL EXTRAS	
		3x Prawn cutlets	9
		3x Scallops	11
		Jumbo prawn	8
		Chicken thigh	9
		Lamb cutlet	14

FAMILY STONE GRILL SELECTION 220

Got a family to feed? Enjoy a **1.5kg** spread of the best we have to offer!

500g T-Bone, 300g Scotch Fillet, 300g Wagyu Rump Eye, Garlic soy marinated Eye Fillet cubes, & a cheese kransky

SERVED WITH TRUFFLE POTATOES, MIXED LEAF SALAD, CHIPS, SPRING VEGGIES, & YOUR CHOICE OF 4 SAUCES

Mains

PASTA & RISOTTO

PIPE RIGATE VODKA (V) 34

Giant elbow pasta, creamy napoli, with chilli, basil & burrata

BEEF CHEEK LASAGNA 37

Sheets of pasta with beef ragu & bechamel topped with an 8hr braised beef cheek & parmesan cheese

LAMB RAGU 36

Slow cooked lamb shoulder, tossed with cannerozzetti & pecorino cheese

PRAWN BISQUE LINGUINI 40

Prawns, baby capers, dill & chilli in a creamy bisque sauce

SEAFOOD RISOTTO 39

With saffron infused arborio rice with prawns, scallops, calamari, & clams with parsley & lemon oil

GF GNOCCHI? +\$5

GRILL

CHICKEN PARMIGIANA 33

With Napoli & mozzarella, served with chips & salad

LEBANESE MEZZE (GF/A) 36/48

Marinated grilled chicken thigh OR lamb cutlets, pilaf rice, fried flat bread, Fattoush salad, pickles, & garlic dip

MISO BARRAMUNDI (GF) 36

Cooked in miso butter with bok choy & chat potato, with pickled shimeji mushrooms

Burgers

ALL BEEF PATTIES ARE MADE IN-HOUSE WITH OUR SPECIAL BLEND OF CHUCK & BRISKET

ALL SERVED WITH CHIPS / GLUTEN FREE OPTION AVAILABLE

THE CHEESE POOL BURGER 34

Experience our signature burger!

Double Beef, double cheese, pickles, fresh onion, & mack sauce, swimming in a pool of our delicious cheese

LUCKY MACK 28

Double beef, double cheese, jalapeños, maple bacon, Mack sauce, ketchup & mustard

TRUFFLE SHUFFLE 29

Double beef, double swiss cheese, jalapeños, onion jam & truffle mayo

KENTUCKY BURGER 27

24hr brined chicken thigh coated in Demazzi's 12 secret herbs & spices, maple bacon, American cheese, lettuce, Dee's sauce, & jalapeños

THE AUSSIE 28

Double beef, cheese, caramelised onion, tomato, beetroot, lettuce, ketchup & mustard

STEAK SANGA 32

Scotch fillet, caramelised onion, mixed leaves, Dijon mayo, American cheddar & tomato, served in a bun

Salads

LEMON CRUMBED CHICKEN 32

Three tenderloins with zucchini, tomato, avo, cucumber, currents, pepitas, cos lettuce, & shanklish cheese

YELLOWFIN TUNA 32

Pressed raw tuna loin, with radish, cucumbers, avo, red onion, capers, focaccia, croutons & balsamic

Sides

Fries with chicken salt 10

Chat potato with parsley & truffle aioli 14

Fattoush salad 13

Spring veggies 14

Garden salad 11

Kids menu

Chicken nuggets & chips 14

Beef burger & chips 15

Pasta Napoli 14

150g steak & chips 20

Fish & chips 15

Desserts

BANOFFEE CHEESECAKE 17

Classic style cheesecake with banana, dulce de leche & ice cream

DUBAI BROWNIE 18

Chocolate brownie topped with katafi, pistachio, strawberries, Nutella & pistachio ice cream

ICE CREAM & SORBET 14

Sorbet: Mango, strawberry

Ice cream: Vanilla, Belgium Choc, Pistachio

PEANUT BUTTER PANNA COTTA 17

Caramel sauce, honeycomb & double chocolate ice cream

STICKY DATE PUDDING 17

Butterscotch sauce & vanilla ice-cream



15% Surcharge on public holidays. We do not split bills.

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Cocktails

HOUSE

TAY FURLANE (M) \$16 23

Midori, Limoncello, Procecco, basil, cherry

PATSY 23

Vodka, passion liqueur, pineapple, bitters, thyme syrup

DIABOLO 23

Tequila, Cointreau, lime, agave, red wine

WINTER WARMER 20

Red wine, whisky, lime, honey, hot cinnamon water

LONG ISLAND ICED TEA 24

Vodka, Gin, Tequila, Rum, Cointreau, Coke, lemon, simple syrup

SOUTHSIDE 22

Gin, lemon, mint, simple syrup

STRAWBERRY OR MANGO DAIQUIRI (M) \$16 23

Rum, Strawberry or Mango, lime, simple syrup

MARGARITA (Classic, Tommy's, Chilli) 24

Tequila, Cointreau, lime

PIÑA COLADA 24

Rum, pineapple, lime, coconut

NEGRONI 24

Gin, Campari, Vermouth, orange

(M) COCKTAILS THAT CAN BE MADE INTO MOCKTAILS.

LOOKING FOR SOMETHING MORE CLASSIC? ASK OUR FRIENDLY STAFF

Shakes & Softs

MILKSHAKES 13

Chocolate, Vanilla, Strawberry, Caramel

DUBAI SHAKE 18

BISCOFF SHAKE 18

NUTELLA OREO 18

SOFT

Coke, Coke Zero, Sprite, Fanta, 6
Rasberry lemonade, LLB, SLB

COLD PRESSED JUICE

Orange or Apple 12

Sunrise: Orange, Mango, Passionfruit 12

Detox: Beetroot, Ginger, Apple 12

Sparkling Water 5/9

COFFEE & TEA AVAILABLE

Spritzers

APEROL 19

Aperol, Prosecco, orange, soda

LIMONCELLO 19

Limoncello, Prosecco, mint, cucumber, soda

Liqueurs, Aperitifs & Other

Limoncello, Aperol, Campari, Cointreau,
Midori, Malibu, Frangelico, Baileys, Disaronno,
Paradiso, Chambord, Dolin Vermouth Dry,
Dolin Vermouth Rouge, Tawny Port.



Drinks

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Spirits

GREY GOOSE VODKA	15
LOUDMOUTH VODKA / GIN	11
ARCHIE ROSE STRAIGHT DRY GIN	14
FOUR Pillars RARE DRY GIN	14
HENDRICK'S GIN	15
TROMBA BLANCO TEQUILA	16
ESPOLON TEQUILA REPOSADO	18
ESPOLON BLANCO TEQUILA	14
BACARDI WHITE RUM	12
CAPTAIN MORGAN	12
STARWARD TWO FOLD	16
NIKKA 'FROM THE BARREL'	25
JAMESON IRISH WHISKEY	14
CANADIAN CLUB	14
GLENFIDDICH 12YO	19
MAKERS MARK BOURBON	14
JACK DANIELS	14
HIBIKI HARMONY WHISKY	40

Beer

ON TAP (425ML)	
GREAT NORTHERN SUPER CRISP	14
ESTRELLA DAMM	15
HARD RATED	15
BOTTLE	
CORONA	13
BIRRA MORETTI	13
STONE & WOOD PACIFIC ALE	15
SOMERSBY APPLE CIDER	14

Wine

SPARKLING

BANDINI PROSECCO NV Veneto, ITA
Glass \$14 / Bottle \$56

WHITE

TOTARA SAUVIGNON BLANC Marlborough, NZ
Glass \$14 / Bottle \$51

DAYS & DAZE 'SUNSWILL' PINOT GRIS Multi-Regional, SA
Glass \$14 / Bottle \$51

KISMET MOSCATO Multi-Regional, VIC
Glass \$13 / Bottle \$47

MOTLEY CRU CHARDONNAY King Valley, VIC
Glass \$14 / Bottle \$49

GIANT STEPS 'CIRCLE OF FIFTHS' CHARDONNAY
Yarra Valley VIC Bottle \$115

ROSE

REVERIE ROSE Southwest France, FRA
Glass \$15 / Bottle \$60

RED

STICKS PINOT NOIR Yarra Valley VIC
Glass \$16 / Bottle \$56

MOUNTADAM 'FIVE FIFTY' SHIRAZ Barossa Valley, SA
Glass \$14 / Bottle \$53

TAR & ROSES SHIRAZ Heathcote, VIC
Glass \$16 / Bottle \$57

HESKETH 'REGIONAL SELECTIONS'
Cabernet Sauvignon Coonawarra SA Glass, \$15 / Bottle \$57

GIANT STEPS 'CIRCLE OF FIFTHS' PINOT NOIR
Yarra Valley VIC Bottle \$115

DOMENICA SHIRAZ Beechworth, VIC
Bottle \$97

YANGARRA 'KING'S WOOD' SHIRAZ McLaren Vale, SA
Bottle \$120

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