

demazzi

Small

- FOCACCIA (V)** 11
Warmed with whipped black garlic butter & sea salt
- MIXED OLIVES (V)** 12
Marinated in spices, rosemary, & parmesan oil, with focaccia
- CHARGRILLED OCTOPUS (GF)** 28
With pickled radicchio, parsley, lemon dressing & garlic dip
- SAGANAKI (V, GF)** 17
Pan fried with chilli honey & lemon
- ARANCINI (V)** 16
Fried rice balls with roasted pumpkin & mozzarella, served with herb mayo (3pcs)
- EXTRA PIECE? +\$5**
- WAGYU BEEF SKEWERS (GF)** 28
Chargrilled, with chimichurri (2 skewers)
- EXTRA PIECE? +\$12**
- KOREAN FRIED CHICKEN** 17
Boneless chicken with spicy gochujang sauce
- MOZZARELLA STICKS (V)** 17
Fried stretchy cheese with Napoli (4pcs)
- SALT & PEPPER CALAMARI** 22
With lemon & caper mayo
- Main meal Option:** 33
with chips & salad

Mains

PASTA & RISOTTO

- SHELLS ALLA VODKA (V)** 33
Creamy napoli, with chilli, basil & burrata
- LAMB RAGU** 35
Slow cooked lamb shoulder, tossed with pappardelle & pecorino cheese
- MARINARA** 36
Linguini with prawns, scallops, clams & market fish tossed with confit garlic, wine, chilli, herbs, capers & lemon
- ARTICHOKE RISOTTO (VE/A)** 33
Grilled artichoke, peas, lemon zest, whipped ricotta, prosciutto crisp & herb oil
- BAKED GNOCCHI (V,GF/A)** 34
Creamy mushroom ragu with pecorino cheese & mozzarella

GF GNOCCHI? +\$5

GRILL

- CHICKEN PARMIGIANA** 32
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
- FISH & CHIPS** 32
Grilled barramundi fillet, caper mayo, house salad & chips

DEMAZZI SIGNATURE 180/KG

We'll start it, you'll finish it.

Southern Ranges Rib Eye MB2+ on the bone, cooked rare & you'll finish it to your liking on our hot stones! Served with mustards & your choice of two sides & two sauces

Sides: Chips, Salad, Roast Veg, Truffle Potatoes

Burgers

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

ALL SERVED WITH CHIPS / GLUTEN FREE OPTION AVAILABLE

THE RACLETTE 35

Experience our signature burger!

Enjoy freshly torched raclette cheese, that you get to pour tableside over double chuck & brisket patties, pickles, tomato, lettuce, onion & Mack sauce

LUCKY MACK 28

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

MACK BURGER 28

Double beef, double cheese, pickles & our famous Mack sauce

DFC BURGER (GF/NA) 26

24hr brined chicken thigh coated in Demazzi's 12 secret herbs & spices, American cheese, mustard slaw, Dee's sauce

MAPLE BACON? +\$2

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



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.

CHAT POTATO OR ROAST VEG? +\$6

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

EXTRA SAUCE? +\$4



Victorian Grass-Fed Eye Fillet 250g	49
Sher Wagyu Rump Eye MS8+ 300g	58
Southern Ranges Grain-Fed Scotch Fillet MB2+ 300g	59
Sher Wagyu Eye Fillet MS6-7 250g	79
Victorian Grass-Fed T-Bone 500g	59

STONEGRILL EXTRAS

3x prawns	9
Barramundi	9
Lamb cutlet	14

Butchers Cut	49
150g wagyu beef, lamb cutlet, bratwurst sausage (pork), chicken thigh & peppercorn sauce	
Reef & Beef	49
150g wagyu beef, 8 tiger prawns & peppercorn sauce	
Atlantic Selection	49
150g salmon, 3 scallops, 3 tiger prawns, calamari & caper mayo	

3x scallops	11
Chicken thigh	9

Salads

THAI CALAMARI SALAD	30
Grilled calamari, carrots, cucumber, cherry tomatoes, mixed leaves, herbs & peanuts, with a lime & palm sugar dressing	
CEASER SALAD (V/A)	29
Grilled chicken tenderloins, cos hearts, bacon, Grana Padano, croutons, white anchovies, ceaser dressing	

Sides

Fries with chicken salt	10
Chat potato with parsley & truffle aioli	14
Fattoush salad	13
Roast veggies with Zatar	14
Garden salad	11

Feed Me

CAN'T DECIDE? LET US HELP! EXPERIENCE THE BEST OF DEMAZZI WITH THIS SET MENU (\$70PP)

ENTREES

Focaccia with black garlic butter
Pumpkin arancini with herb mayo
Korean friend chicken with spicy gochujang sauce
Thai calamari salad

MAIN

Marinated grilled lamb cutlets & chicken thighs
Pilaf rice & fattoush salad
Fried flat bread & chips
Assortment of pickled veggies & garlic dip

OR (+\$15)

Eye Fillet or Scotch Fillet Stone Grill (sides and sauce included)

DESSERT (+\$10)

Chocolate brownie bowl sundae

Desserts

YUZU TART	16
Yuzu curd, vanilla cream, meringue & mango sorbet	
PEANUT BUTTER PANNA COTTA	17
Caramel sauce, honeycomb & double chocolate ice cream	
DUBAI BROWNIE	18
Chocolate brownie topped with katafi, pistachio, strawberries, Nutella & pistachio ice cream	
STICKY DATE PUDDING	17
Butterscotch sauce & vanilla ice-cream	
ICE CREAM & SORBET	14
Sorbet: Mango, strawberry Ice cream: Vanilla, Belgium Choc, Pistachio	

Kids menu

12 YEARS AND YOUNGER

Chicken nuggets & chips	14
Beef burger & chips	15
Pasta Napoli	14
150g steak & chips	20



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

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Cocktails

HOUSE

TAY FURLANE (M) \$15 22

Midori, Limoncello, Procecco, basil, cherry

PATSY 22

Vodka, passion liqueur, pineapple, bitters, thyme syrup

VIOLET'S GREYHOUND (M) \$15 22

Gin, Aperol, pink grapefruit, rosemary, simple syrup

LET'S BE FRANK (CONTAINS NUTS) (M) \$15 22

Vodka, Tequila, Cointreau, tea, orange blossom, lemon, mint, pinenut syrup

JUSTIN CASE 22

Gin, Yuzu, lemon, cucumber, soda, simple syrup

LONG ISLAND ICED TEA 24

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

STRAWBERRY OR MANGO DAIQUIRI (M) \$15 22

Rum, Strawberry or Mango, lime, simple syrup

SOUTHSIDE 22

Gin, lemon, mint, simple syrup

MARGARITA (Classic, Tommy's, Chilli) 23

Tequila, Cointreau, lime

PIÑA COLADA 23

Rum, pineapple, lime, coconut

NEGRONI 24

Gin, Campari, Vermouth, orange

GRAND SHMOKEY (CONTAINS NUTS) 24

Whiskey, Vermouth, walnut bitters, simple syrup

(M) COCKTAILS THAT CAN BE MADE INTO MOCKTAILS.

Shakes & Softs

MILKSHAKES 12

Chocolate, Vanilla, Strawberry, Caramel

DUBAI SHAKE 18

BISCOFF SHAKE 18

NUTELLA OREO 18

SOFT

Coke, Coke Zero, Sprite, Fanta, 5.50
Rasberry lemonade, LLB, SLB

COLD PRESSED JUICE

Orange or Apple 10

Sunrise: Orange, Mango, Passionfruit 11

Detox: Beetroot, Ginger, Apple 11

Sparkling Water 5/8

COFFEE & TEA AVAILABLE

Spritzers

APEROL 18

Aperol, Prosecco, orange, soda

LIMONCELLO 18

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

ABSOLUTE VODKA	12
GREY GOOSE VODKA	15
ARCHIE ROSE STRAIGHT DRY GIN	12
FOUR Pillars RARE DRY GIN	14
HENDRICK'S GIN	15
TROMBA BLANCO TEQUILA	16
HERIDURA ANEJO	20
ESPOLON BLANCO TEQUILA	14
BACARDI WHITE RUM	12
GOSLINGS 'BLACK SEAL' DARK RUM	15
STARWARD TWO FOLD	13
NIKKA 'FROM THE BARREL'	25
JAMESON IRISH WHISKEY	13
CANADIAN CLUB	12
GLENFIDDICH 12YO	17
MAKERS MARK BOURBON	13
JACK DANIELS	12
HIBIKI HARMONY WHISKY	40

Beer

ON TAP (425ML)	
GREAT NORTHERN SUPER CRISP	14
SAPPORO	15
BOTTLE & CAN	
CORONA	13
BIRRA MORETTI	13
STONE & WOOD PACIFIC ALE	15
FIXATION IPA	14
CBCO 'BERTIE' APPLE CIDER	13
KIRIN LEMON HYOKETSU	15

Wine

SPARKLING

BANDINI PROSECCO NV Veneto, ITA
Glass \$13 / Bottle \$56

WHITE

TOTARA SAUVIGNON BLANC Marlborough, NZ
Glass \$13 / Bottle \$51

DAYS & DAZE 'SUNSWILL' PINOT GRIS Multi-Regional, SA
Glass \$13 / Bottle \$51

KISMET MOSCATO Multi-Regional, VIC
Glass \$12 / Bottle \$47

MOTLEY CRU CHARDONNAY King Valley, VIC
Glass \$13 / Bottle \$49

MONTE TONDO MITO SOAVE DOC Veneto, ITA
Glass \$14 / Bottle \$52

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

ROSE

REVERIE ROSE Southwest France, FRA
Glass \$14 / Bottle \$60

RED

STICKS PINOT NOIR Yarra Valley VIC
Glass \$15 / Bottle \$56

POGGIO ANIMA CHIANTI DOCG Tuscany, ITA
Glass \$15 / Bottle \$59

MOUNTADAM 'FIVE FIFTY' SHIRAZ Barossa Valley, SA
Glass \$13 / Bottle \$53

TAR & ROSES SHIRAZ Heathcote, VIC
Glass \$15 / Bottle \$57

HESKETH 'REGIONAL SELECTIONS'
Cabernet Sauvignon Coonawarra SA Glass, \$14 / 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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