

# demazzi

## Small

### **MIXED OLIVES (V) 13**

Marinated in spices, rosemary, & parmesan oil, with focaccia

### **FOCACCIA (V) 16**

Paired with truffle stracciatella

### **CHARGRILLED OCTOPUS (GF) 29**

With pickled radicchio, parsley, lemon dressing & garlic dip

### **SAGANAKI (V, GF) 18**

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) 29**

Chargrilled, with chimichurri (2 skewers)

**EXTRA PIECE? +\$12**

### **KOREAN FRIED CHICKEN 18**

Boneless chicken with spicy gochujang sauce

### **MOZZARELLA STICKS (V) 18**

Fried stretchy cheese with Napoli (4pcs)

### **SALT & PEPPER CALAMARI 22**

With lemon & caper mayo

**Main meal Option:** 33  
with chips & salad

## Mains

### **PASTA & RISOTTO**

#### **PIPE RIGATE VODKA (V) 34**

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

#### **LAMB RAGU 36**

Slow cooked lamb shoulder, tossed with pappardelle & pecorino cheese

#### **MARINARA 38**

Linguini with prawns, scallops, clams & market fish tossed with confit garlic, wine, chilli, herbs, capers & lemon

#### **MIXED PAELLA 37**

Combination of mussels, chorizo & marinated chicken cooked in a pan with saffron infused bomba rice

#### **BAKED GNOCCHI (V,GF/A) 35**

Creamy mushroom ragu with pecorino cheese & mozzarella

**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

#### **FISH & CHIPS 33**

Grilled barramundi fillet, caper mayo, house salad & chips

## 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, jalapenos, 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

### **OUR SIGNATURE DEMAZZI STONE GRILL 82**

A 500g Victorian Grass Fed T - Bone MS2+ done 2 ways!

Eye Fillet cut in a classic french beef tartare & the Porterhouse cut charred on the grill for you to finish off on a stone to your liking!

**SERVED WITH CRISPY BREAD, TRUFFLE POTATOES, MIXED LEAF SALAD & YOUR CHOICE OF SAUCE**



# 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 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 spicy 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 (\$75PP)

### ENTREES

Pumpkin arancini with herb mayo

Saganaki with chilli honey

Salt & pepper calamari

### MAIN

1 marinated chicken thigh & 2 lamb cutlets

Pilaf rice & fattoush salad

Fried flat bread

Assortment of pickles & garlic dip

OR

Eye Fillet Stone Grill (sides and sauce included)

### DESSERT

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.

We cannot guarantee completely allergy free meals due to our working environment and supplied ingredients.

# demazzi

## Cocktails

### HOUSE

**TAY FURLANE (M) \$16** 23  
Midori, Limoncello, Procecco, basil, cherry

**PATSY** 23  
Vodka, passion liqueur, pineapple, bitters, thyme syrup

**LET'S BE FRANK (CONTAINS NUTS) (M) \$16** 23  
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

**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** 6  
Coke, Coke Zero, Sprite, Fanta, Raspberry lemonade, LLB, SLB

**COLD PRESSED JUICE** 12  
Orange or Apple

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

demazzi



## 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
HERIDURA ANEJO	20
ESPOLON BLANCO TEQUILA	14
BACARDI WHITE RUM	12
GOSLINGS 'BLACK SEAL' DARK RUM	15
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

<b>ON TAP (425ML)</b>	
GREAT NORTHERN SUPER CRISP	14
ESTRELLA DAMM	15
<b>BOTTLE &amp; CAN</b>	
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 \$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

**MONTE TONDO MITO SOAVE DOC** Veneto, ITA  
Glass \$15 / Bottle \$52

**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

**POGGIO ANIMA CHIANTI DOCG** Tuscany, ITA  
Glass \$16 / Bottle \$59

**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

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

We cannot guarantee completely allergy free meals due to our working environment and supplied ingredients.