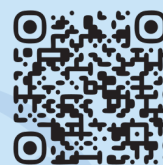




ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.

Scan here for allergens and please make your server aware of any allergies that you have before ordering.



NIBBLES

Folded Garlic Bread (VA)
Folded pizza dough with garlic butter - 5.50
Add smoked provolone cheese - 1.50 // Add fresh tomato - 2

Holy Trinity Olives (V) - 4.50

Mezze Plate (V)
Seasonal dips & olives with warm focaccia bread - 8

Truffle & Aioli Crisps (V)
With freshly milled parmesan - 4.50

Momma Becca's Garlic & Parmesan Dough Rolls (V)
Garlic & parmesan crispy dough rolls served with garlic butter & Napoli tomato sauce - 7.50
Pepperoni & Chilli Flakes - 9.50 // Margherita - 8.50

STARTERS

Penelope’s Mozzarella Sticks (V)
Deep fried crumbed mozzarella sticks with Napoli tomato sauce, pesto aioli & hot honey sauce - 11.50

Moroccan Chicken Skewers (GFA)
Chicken skewers in a mild spice marinade, served with roasted aubergine couscous & red pepper relish, seared on our live fire Asado grill - 12.50

Carbonara Croquettes
Cacio e pepe aioli, garlic pangrattato & pancetta - 11.00

Spinach & Herb Falafels (VE)
Harissa & tomato chick peas, pomegranate salad with mint yogurt dressing - 10.50

Muhammara Plate (V) (VE)
Roasted red pepper, harissa & walnut dip, toasted seeds, focaccia & walnut crumb - 9.50

Lamb Koftas
Grilled lamb koftas served on flat bread, with tabbouleh, whipped feta cheese & macerated tomato - 13

Whole Baked Scallops in the Shell (GF)
With almond crumb & lemon & sage butter - 14

Pear & Burrata Salad (GF)
Burrata, roasted pear, radicchio & Tuscan ham, with balsamic dressing - 14

MAINS

Penelope’s 24-Hour Chicken (GF)
½ boneless chicken, glazed with our harissa & nduja romesco sauce. Served with crushed ratte potatoes, spinach & salsa rosso, charred on our live fire Asado grill - 18.50

Garlic & Rosemary Lamb Rump (GF)
Artichoke puree, green harissa, grilled baby leeks & chilli oil - 26.00

Loch Duarte Salmon Fillet
Soy & sesame glaze, crushed purple potatoes, charred bok choy & chilli oil - 27.50

Charred Cornfed Chicken (GF)
Cornfed chicken supreme with paprika salt rub, served with chorizo, saffron white wine rice, lemon aioli & paprika oil, charred on the live fire Asado grill - 19.50

Lobster Ravioli
Butterflied lobster tail with garlic butter, served with lobster ravioli, pea puree, pea salsa & macerated tomato salad, grilled on the live fire Asado grill - 38.50

Crispy Seabass Fillet (GF)
Served with chilli crab mash, parsley sauce & macerated tomato salad - 21.50

Pan-Fried Hake Fillet (GF)
Served with braised Persian rice, saffron velouté & chilli crisp - 24.50

NAPOLETANA PIZZAS

(Gluten-Free alternatives available)

Classic Margherita (VA)
Napoli tomato base with fior di latte, buffalo mozzarella & fresh basil. Finished with rocket & basil oil - 14.50

Roasted Chicken & Nduja
Napoli tomato base with fior di latte, roasted chicken, nduja, roasted red onions & peppadew peppers with a chorizo aioli dressing - 17.50

Hot Pepe Diavolo
Napoli tomato vodka sauce base with smoked scamorza cheese, double pepperoni & chilli flakes - 17.50

Capricciosa
Napoli tomato base with fior di latte, thinly sliced gammon, wild mushrooms, black olives & artichoke hearts with fresh oregano - 17

Chicken Parmigiana
Napoli tomato base with smoked mozzarella, peppadew peppers & pesto. Topped with a whole shredded chicken parm & basil - 18.50

Goats Cheese Caprese (V)
Napoli tomato base with fior di latte, goats cheese & pesto. Finished with marinated cherry tomatoes, onion jam & fresh torn basil - 16.50

Lamb Kofta
Napoli tomato base with lamb koftas, roasted peppers & wild mushrooms, finished with red pepper aioli & rocket - 18.50

Atun
Dressed Spanish yellowfin tuna flakes, black olives & fresh oregano - 17

Gyros
Lemon & oregano pulled pork, tomato salsa & tzatziki dressing. Topped with Greek Fries - 18.50

Honey Roast Pumpkin (VE)
Honey roast pumpkin base, hazelnuts, roasted fig, vegan blue cheese & crispy kale - 17

The Penelopes Lu’au
Napoli tomato base with slow cooked gammon, wild mushroom & cinnamon roasted pineapple - 17

Pizza Dips
Penelope’s Ranch | Smoked Garlic Aioli | Chilli Hot Honey | Truffle Aioli | Chorizo Aioli - 3

LIVE FIRE ASADO GRILL

Our live fire Asado grill showcases the art of fire cooking, an open flame grill where premium meats and seasonal ingredients are slow cooked over charcoal infusing every bite with rich smokey flavour.

All served with handcut beef dripping fries, roasted vine tomatoes, bearnaise butter & Penelope’s peppercorn steak sauce.

10oz Grassfed Ribeye (GF) - 38

8oz Filet Mignon (GF) - 40

16oz Chateaubriand (GF) - 85

Steak Additions -

Whole grilled lobster tail with garlic butter - 25
Bearnaise sauce - 3.50
Peppercorn steak sauce - 3.50
Chimmichurri - 3.50

Please note, an optional 10% service charge is automatically applied on all tables.

PASTA

(Gluten-Free alternatives available)
Upgrade any pasta dish to be served in a garlic bread bowl - 8.50

Classic Carbonara
Cured pancetta, egg yolk & parmesan with fresh spaghetti pasta - 17
Add roasted chicken - 5

Spiced Lamb Bolognese Rigatoni
Apricot & harissa Napoli tomato sauce, goat’s cheese & pistachio crumb - 17.50

Salmon Alfredo
Hot smoked salmon in parmesan cream, with asparagus, spinach, poached egg & fresh mafalde pasta - 19

Chicken & Chorizo
Pulled chicken, pan roasted baby chorizo, Napoli tomato sauce, mascarpone, coriander & peppadew peppers, with fresh mafalde pasta - 18

Penelope’s Spaghetti & Meatballs (VA)
Veal & pork meatballs in Napoli sauce with chilli flakes, burrata & basil - 17.50

Amatriciana
Crispy pancetta lardons, chilli, black pepper & peppadew peppers in a spiced Napoli sauce, with fresh spaghetti pasta - 18

’Marry Me’ Chicken Tagliatelle (GFA)
Chicken breast & tagliatelle in Tuscan sauce, with roasted cherry tomatoes, black olive, oregano, mascarpone & parmesan sauce with sun dried tomato pesto & garlic pangrattato - 18

Gnocchi Alla Vodka (VA)
Gnocchi pearls crisped & tossed in our Napoli vodka sauce, with buffalo mozzarella, sun-blushed tomato & pepper relish, & fresh basil - 16.50

Penelope’s Smoked Beef Short Rib Lasagne
Served in a skillet pan with vodka Napoli tomato sauce & smoked mozzarella. Topped with freshly milled parmesan - 17

Moroccan Roast Butternut Squash Rigatoni (VA)
With blue cheese, kale & crushed hazelnuts - 17.50

Crispy Chicken Bolognese
Crispy sliced chicken, Napoli tomato sauce, baby mozzarella & fresh rigatoni - 16.50

CHICKEN PARMS

All chicken parms are served with Napoli tomato sauce, fresh spaghetti & fresh basil pesto.

Classic Chicken Parm
Crispy chicken parmigiana with Napoli tomato sauce & burrata - 21.95

Chicken Vodka Parm
Crispy chicken parmigiana with vodka Napoli tomato sauce, chorizo, peppadew peppers & burrata with chilli oil - 22.50

Cacciatore Parm
Crispy chicken parmigiana with black olives, wild mushrooms, roasted red peppers & crispy oregano - 21.95

SIDES

Baby Caesar Salad (V) (GFA) - 5.50

Asado Mixed Greens (VA) (GF) - 5.50

Handcut Fries (VE) (GF)
With our signature seasoning - 5.50

Truffle & Parmesan Handcut Fries (V) (GF)
Served with truffle aioli - 6.50

(VE) -Plant Based | (V) - Vegetarian | (VA) - Vegan Alternative
(GF) - Gluten Free | (GFA) Gluten Free Alternative