

ROSANA

ENTRÉE

Bruschetta with bocconcini, tomato, red onion, basil pesto	14
Warm Bread and dips with EVO and dukkah	16
Spiced Pumpkin soup with house bread and butter	14
Lemon pepper calamari with cherry tomato salsa and chipotle aioli	19
Confit Duck tart with fig relish, apple and poached pear	20
Seared prawn with grilled chorizo and ratatouille	20

SALADS

Quinoa and goat cheese salad with cucumber, Spanish onion, almond and Port wine soaked cranberries. + Add chicken \$5, prawns \$ 6	18
Caesar salad - baby cos, croutons, parmesan, anchovy dressing, bacon and poached egg + Add chicken \$5, prawns \$ 6.	18

Let's eat

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MAINS

Parmesan and sage crumbed pork cutlet with green apple gel, Lyonnaise potato and sautéed peas with bacon	36
12 hr slow cooked five spiced duck leg with sautéed Asian greens, ginger, chili and soy glaze	36
Pan-fried fish of the day with warm Nicoise salad, Salsa Verde and saffron aioli	36
Braised Beef cheek with truffle mash, green beans, carrot and red wine jus	36
Gnocchi with saffron cream and winter vegetables + Add Chicken \$5	30
Forest mushroom and mascarpone risotto with truffle oil and shaved parmesan + Add chicken \$5	30

SIDES

Battered chips with aioli	10
Garden salad with white balsamic dressing	10
Garlic and rosemary roasted chat potatoes	10
Seasonal steamed vegetables EVO	10
Mash potato	10
Broccoli with toasted almonds	10

Let's eat

FROM THE GRILL

Our red meat is sourced locally from Parwan Valley in Bacchus marsh only 30 km from Werribee. A 100% Australian owned sustainable farm covering over 4000-acre land of rich red volcanic soil.

All grill items come with your choice of one side and a sauce.

Sauces

Red wine and Port Jus | Garlic and herb butter | Mushroom sauce | Green peppercorn Jus | Béarnaise sauce
Extra sauce \$4

Sides

Crunchy chips | Garden salad with white balsamic dressing | Garlic and rosemary roasted chat potatoes | Seasonal vegetables | Mashed potato

250 gm Grass fed scotch fillet	41
250 gm Angus striploin	41
250 gm Free range chicken Breast	34
200 gm Fish of the day	36

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DESSERTS

Opera cake with vanilla bean ice cream and mango gel	18
Lemon tart with candied peanut and berry sorbet	18
Raspberry crème brulee with biscotti and raspberry gel	18
Victorian Cheese – All cheese served with dry and fresh fruit, poached pear and lavosh	
Tarrago River double brie 50 gm	12
Stokes Point cheddar 50 gm	12
Selection of 2 cheese platter	23

NOTES

Please let us know if you have any allergies or dietary requirements. Due to the potential of trace allergens in the working environment and supplied ingredients, we cannot guarantee complete allergy free meals

Let's eat