

ROSANA

ENTRÉE

Potato and Leek Soup	15
Potato and leek soup with croutons, bread roll and butter	
Lemon Pepper Calamari	19
Lightly fried squid, tomato caper salsa and remoulade sauce	
Bread + Dips	17
Bread and dips with herbed olive oil and dukkah	
Sweet Potato Croquettes	19
Sweet potato croquettes with beetroot relish, paprika mayonnaise, and polenta chips	
Grilled Herbed Prawns and Scallops	21
Grilled herbed prawns and scallops with olive oil, pea puree, Kaisherfleisch, Yuzu and mint-compressed watermelon	
Duck Rillettes	20
Confit duck leg shredded and pressed, orange segments, toasted bread, walnuts, curly endive, Chèvre, poached apple and citrus gel	
Ricotta and Pumpkin Cannelloni	19/35
Ricotta and pumpkin cannelloni with burnt sage butter, walnuts and parmesan crisp	

SALADS

Caesar Salad	18
Baby cos lettuce, crispy bacon, anchovy, poached egg, croutons, shaved parmesan and anchovy dressing Add chicken \$5 prawns \$6	
Quinoa Salad	19
Cucumber, carrot, black beans, pepitas, goat cheese, red pepper, spinach, cranberries, red onion and lemon dressing Add chicken \$5 prawns \$6	

Let's eat

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MAINS

Lamb Rump	43
Slow-cooked herb and pistachio crumbed lamb rump served with croquettes, minted pea mousse, Lyonnaise potatoes, greens, crisp sweet potato and rosemary jus	
Blackened Fish	39
Fish of the day with parsnip cauliflower puree, water chestnut, green beans and sauce vierge	
Chicken Supreme	38
Chicken supreme filled with brie, apricots and cranberry. Served with spiced beetroot puree, greens and Tuscan roasted potatoes	
Gnocchi	17/34
Potato gnocchi with mushroom, spinach, semi-dried tomatoes and parmesan. Tossed with tomato sugo or garlic cream sauce	
Fusilli Pasta	30
Fusilli pasta with eggplant, olives, red bell pepper, parmesan and pangritata in a Napoli sauce + Add chicken \$5 prawns \$6 bacon \$4	
Creole Risotto	39
Creole risotto with Louisiana-style Cajun, paprika-spiced saffron rice, chicken, chorizo, calamari, prawns, mussels, peas, tomato and soffrito sauce	
Beef Medallion	44
250 Grilled MSA Beef Medallion with pomme puree, grilled prawns, Dutch carrots, asparagus and your choice of sauce	
Pork Cotoletta	39
Bread crumbed pork cutlet served with potato Waldorf salad, chorizo jam, and red wine jus	
Beef Short Ribs	39
Beef short ribs marinated in BBQ sauce and slow-cooked for 12 hours served with Truffle potato mash, asparagus, Dutch carrots and jus	

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SIDES

Seasonal steamed vegetables with extra virgin olive oil	13
Steamed Basmati rice	12
Potato wedges with sour cream and sweet chilli sauce	15
Crunchy chips with aioli	12
Garden salad with cucumber, tomato, onion, carrot, radish, and balsamic dressing	11
Steamed broccoli with olive oil and slivered almonds	12

FROM THE GRILL

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

250 gm Grass Fed Scotch Fillet	43
250 gm Grass Fed Beef Medallion	42
200 gm Fish of the day	38
200 gm Grain Fed Pork Cutlet crumbed	37
250-gram Chicken Breast filled with Brie, apricots and cranberries	37

Sauces

Red wine jus | Garlic parsley butter | Mushroom sauce |
Salsa Verde | 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

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DESSERTS

Chocolate Gateaux 18
Chocolate cake layered with double cream filling served with white chocolate Rocher's, chocolate shavings, and vanilla ice cream

Assiette Pavlova 18
Wattle seed passionfruit roulade pavlova, petit pavlova, meringue kisses, assorted jelly, berries, mango sorbet, and mascarpone cream

Toblerone Cheesecake 18
Creamy cheesecake flavoured with nutty Toblerone served with passionfruit gel, berry sorbet and hazelnut praline.

Sorbet & Ice Cream Selection 15
Selection of mango sorbet, vanilla ice cream and strawberry ice cream served with fruit coulis
+ Add nuts and berry compote \$2

Victorian Cheese Platter –
All cheese served with dry and fresh fruit, quince paste and Lavosh

Tarrago River double brie 50 gm 17

Stokes Point cheddar 50 gm 17

Selection of 2 cheese platter 32

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

Please note a 15% surcharge applies to all public holidays

Let's eat