



ROSANA

BISTRO+BAR —

Mother's Day

LUNCH

Sunday May 12th

3 COURSE MENU \$85 PP
WITH WELCOME GLASS OF BRUT



22 SYNNOT STREET

LEVEL 8

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E: SAMANTHA.DOWNS@IHG.COM



Mother's Day

Entree

DUCK RILLETTES

Confit duck leg shredded and pressed with orange segments, walnuts , curly endive, chevre , poached apple & citrus gel

CAMEMBERT CHEESE FRITTERS

Crumbed camembert cheese with microgreens, orange, pepper drops, beetroot chutney, quince paste & cranberries

SCALLOPS AND CHORIZO

Pan seared scallops with parsnip and cauliflower puree, grilled chorizo, olive soil & corn salsa

Main

BEEF SIRLOIN MB2-3 EBONY ANGUS

250gm grilled angus beef sirloin with duck fat roasted potatoes, honey glazed carrots, sous vide broccolini & marsala jus

PROVENÇAL BARRAMUNDI

Pan fried barramundi with romesco, colcannon, poached prawn, green beans, scallions & Provençal sauce

FETA AND SUNDRIED TOMATO RAVIOLI

Feta and sundried tomato ravioli with capsicum, sun kissed tomatoes, spinach, asparagus & rose sauce

Dessert

BELGIUM CHOCOLATE FONDANT

Dense, rich and luxurious cake with a hot melted chocolate in the middle served with almond Rocher's, lemon curd, raspberry gel, cacao nib crumble & macadamia ice-cream

PAVLOVA

Deconstructed pavlova with assorted jelly, meringue kisses, mango coulis, strawberries & passionfruit cream

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CAMEMBERT CHEESE FRITTERS

SCALLOPS AND CHORIZO

Main

BEEF SIRLOIN MB2-3 EBONY ANGUS

PROVENCAL BARRAMUNDI

FETA AND SUNDRIED TOMATO RAVIOLI

Dessert

BELGIUM CHOCOLATE FONDANT

PAVLOVA

\$85 per person

includes a glass of sparkling or soft drink

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