

Dinner Menu

ROSANA

ENTRÉE

Tom Yum Soup	14
Hot and sour thai soup Add chicken +\$3 prawn +\$6	
Salt & Pepper Calamari	24/39
Lightly fried squid, kimchi salsa and squid ink mayo	
Assorted Bread	13
Assorted bread with olive oil, parmesan & herb dip and marinated olives Add 1 dip +\$3 2 dips +\$6	
Falafel & Cauliflower Popcorn	19
Fried falafel and cauliflower popcorn served with tomato, cucumber, onion, beetroot hummus and spiced yogurt	
Blue Swimmer Crab Croquettes	22
Chilli corn crab croquettes with paprika mayo, verte sauce and sago crisp	
Chicken Shaslick	21
Chicken tikka and sautéed capsicum & onion served with makhani sauce and minted yogurt Add naan +\$4	
Grilled Chorizo & Seared Scallops	22
Pan seared scallops and grilled chorizo with shaved fennel, corn salsa, romesco sauce and olive soil	
Sundried Tomato & Feta Ravioli	19/36
Capsicum coulis, chèvre, sautéed pumpkin, broccoli and toasted walnuts	

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SALADS

- Caesar Salad** 18
Baby cos lettuce, crispy bacon, anchovy, poached egg, crouton, shaved parmesan and Anchovy dressing
Add chicken \$5 | prawns \$6
- Freekeh Salad** 20
Freekeh, mung beans, pumpkin seeds, red kidney beans, currants, Spanish onion, cherry tomatoes, cucumber, mesculin, goats cheese and lemon dressing
Add chicken \$5 | prawns \$6

SIDES

- Potato wedges with sour cream and sweet chilli sauce 15
- Crunchy chips with aioli 14
- Garden salad with cucumber, tomato, onion, carrot, radish and balsamic dressing 11
- Seasonal steamed vegetables with topped with extra virgin olive oil 13
- Roasted chat potatoes 13
- Steamed basmati rice 12
- Steamed broccoli topped with extra virgin olive oil and slivered almonds 12

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MAINS

Harissa Chicken

Harissa spiced chicken served with Moroccan couscous, winter vegetables and kūmara mousse

39

Grilled Barramundi

Barramundi served with Asian vegetables, chilli jam, tom yum kha and prawn crackers

40

12 Hour Slow Cooked Beef Cheek

Beef cheek served with broccolini, Dutch carrots, truffle mashed potatoes and a red wine jus

42

Mojo Pork Loin

Cuban style marinated pork loin served with crispy chat potatoes, sautéed broccoli, cabbage, cavolo nero and topped with creamy mustard sauce

39

Risotto con Pollo e Funghi

Cerrotti rice served with chicken, mushrooms, peas and sundried tomatoes (vegetarian option available \$32)
Add bacon +\$2

34

Duck Confit

Cherry glazed duck served with slivered almonds, greens, roasted new potatoes and parsnip crisp

39

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Butter Chicken 31

Tandoori chicken tossed in a creamy butter tomato sauce served with rice and pappadum

Add naan +\$4 | pickles +\$2

Black Angus Premium Rump 48

250gm premium rump served with colcannon, baby carrots, broccolini, blistered cherry tomatoes and topped with a prawn.

Served with red wine jus on the side

FROM THE GRILL

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

250gm Grass fed striploin 44

250gm Black angus beef 45

250gm Harissa spiced chicken breast 36

200gm Barramundi 39

Sides

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

Sauces

Red wine | Mushroom sauce | Peppercorn Jus | Béarnaise sauce | Garlic & parsley butter

Extra sauce \$4

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DESSERTS

Chocolate Fondant Cake 19

Lava cake served with a mixed berry compote, macadamia ice cream and hazelnut praline

Opera Cake 19

Layers of almond sponge cake soaked in coffee syrup with mango gel, cacao nib crumble and vanilla ice cream

Cannoli 19

Italian dessert filled with the sweet filling of the day served with chocolate ice cream, candied orange, cinnamon poached pear, citrus coconut crumble and meringue cookies

Sorbet and Ice cream 15

Vanilla bean ice cream, strawberry ice cream and berry sorbet
Add nuts +\$2 | berry compote +\$2

Crème Brûlée 18

Raspberry and white chocolate brûlée served with biscotti

Cheese Platter

Victorian cheese -- served with dry and fresh fruit, quince paste and lavosh

Tarago river double brie 50gm 17

Stokes point cheddar 50gm 17

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