

ROSANA

Dinner Menu

TO SHARE FOR TWO

Charcuterie Board 45

Chefs selection of prosciutto, cured smoked ham, calabrese salami, chorizo, cheese brie, dry fruits, marinated olives, lavosh and panino mix

ENTRÉE

Pumpkin Fetta Cheese Crostini 16

Toasted sourdough with grilled pumpkin, fetta cheese, spinach & marinated mushroom

Salt & Pepper Calamari 24/40

Lightly fried squid with wakame salsa and togarashi mayonnaise

Moroccan Cauliflower Popcorn & Broccoli Cheese Bites 19

Lightly coated in Moroccan spices served with beetroot mousse, micro salad, onion, cucumber, goats cheese and cherry tomato

Maison Terrine 21

Served with piccalilli, pea mousse, chicharrones and toasted sourdough

Pan Seared Prawns 22

Pan seared prawns served with grilled chorizo, ratatouille, olive soil and saffron aioli

Devil Chicken 20

Hot and spicy crumbed chicken tossed in aged cayenne red pepper sauce served with sauteed capsicum, red onion, corn ribs and sriracha mayo

Let's eat

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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 | 2 prawns \$6

Mediterranean Quinoa Salad 20

Tri-colour quinoa, olives, bell pepper, fetta cheese, chickpeas, cucumber, cherry tomato, red onion, parsley and oregano lemon dressing

(Vegan option available)

Add chicken \$5 | 2 prawns \$6

SIDES

Roast chat potatoes 13

Creamy mustard mashed potatoes 12

Seasonal steamed vegetables served with extra virgin olive oil 13

Steamed basmati rice 10

Potato wedges served with sour cream and sweet chili sauce 15

Crunchy chips served with aioli 14

Garden salad served with cucumber, tomato, onion, carrot, radish and balsamic dressing 11

Steamed broccoli with olive oil and slivered almonds. 12

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MAINS

Pork Striploin

Twice cooked pork striploin with parmesan potatoes, asparagus, maque choux and apple cider jus

39

Lamb Backstrap

200-gram lamb back strap served with warm potatoes, Spanish onion, capsicum, chorizo, paprika, green pea salad, port-soaked plums and mint jus

46

Chicken Breast

Lemon pepper chicken with risoni, zucchini cherry tomato salad, apple beetroot puree and salsa verde

39

Veracruz Fish of the Day

Grilled fish of the day with roasted chat potatoes, green beans and Veracruz sauce

41

Chicken Korma

North India classic with tender chicken cooked in creamy sauce serviced with rice and a pappadum
Add Naan +\$4

32

Spring Pea and Asparagus

Risotto

Creamy pea puree, asparagus, preserved lemon, parmesan, sun dried tomatoes and goat cheese

Add ham \$4 | chicken \$5 | 2 prawns \$6

(Vegan option available)

34

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Linguini Zucchini Aglio e Olio 29

Linguini tossed with olive oil, garlic, hint of chilli, lemon zest, zucchini, cherry tomato, spinach, parmesan and pangrattato

Add chicken \$5 | 2 prawns \$6

(Vegan option available)

250-gram Black Angus Beef Ribeye 56

Served with pomme puree, maple glazed carrots, grilled asparagus, caramelized onion and red wine jus

FROM THE GRILL

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

250 gram Grass Fed Striploin 43

250 gram Black Angus Beef Rump 44

250-gram Black Angus Beef Ribeye 55

250 gram Grilled Lemon Pepper Chicken Breast 38

200 gram Fish of the Day 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

Mango Cheesecake	19
Served with mango puree, meringue, raspberry and mango sorbet	
Coconut Flakes and Madagascar Vanilla Bean Panna Cotta	19
Served with passionfruit coulis, tropical salad and lime coconut crumb	
Valrhona Chocolate Ganache Tart	22
Served with burnt meringue, local berries, Oreo crumbs and macadamia ice cream	
Sorbet and Ice cream	15
Selection of mango sorbet, vanilla ice cream and chocolate ice-cream with fruit coulis	
Add nuts +\$2 berry compote +\$2	
Cheese Platter	31
Victorian cheeses – all cheese served with dry and fresh fruit, quince paste and lavosh	
Tarago river double brie 50gm	
Stokes point cheddar 50gm	

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